

CT FCCLA SKILL EVENT
GARDE MANAGER Checklist

Garde Manager Skill Event, a team event, recognizes participants for their ability to demonstrate skill in time and motion management using sanitary techniques and safety procedures.

SPECIFICATIONS

- Participants will be divided into teams of 2 or 3.
- Must wear a clean uniform and hair restraint appropriate for the food service industry.
- Participants will bring the following tools:
 - French knife
 - Vegetable peeler
 - Paring knife
 - Pastry bag
 - Star tip
 - Spatula
 - Cutting board
 - Bread knife
 - Steel
 - Toothpicks
 - No other tools will be allowed
- All food supplies, ice water, and trays will be provided by the committee.
- On the day of the Skill Events, participants will be provided with a description of a display to create. The display could be used for buffet or catering event prepared to current industry standards.
- All items used in the display must be edible (except containers such as trays, bowls or toothpicks)
- Participants will be given 15 minutes to plan their display after they receive the description.
- Students will be given 45 minutes to complete decorating food items and set up displays.
- Participants will leave the area clean to qualify.

CT FCCLA SKILL EVENTS
GARDE MANAGER
 Rating Sheet

Name: _____ Grade: 10 11 12

School: _____ City: _____

Judges' Instructions: Write in the appropriate rating under the "Score" column. Where information or evidence is missing assign "0". Total the points. Make comments to help participants determine strengths or weaknesses.

	<u>Poor</u>	<u>Fair</u>	<u>Good</u>	<u>Excellent</u>	<u>Score</u>
1. Planning—developed diagram and division of tasks.	1-2	3-4	5-7	9-10	
2. Grooming—clean uniform and appearance	1-2	3-4	5-7	9-10	
3. Sanitation—keeps work surface clean and neat; cleans vegetables properly and thoroughly; cares for cutting board properly; leaves area clean	1-2	3-4	5-7	9-10	
4. Safety—uses cutting board; cuts away from body; handles knives properly; stores knives properly; keeps spills and garbage off floor	1-9	10-11	12-13	14-15	
5. Use of time and motion—used time efficiently; capable of practice in correct techniques of sequential planning; could be easily duplicated; good rhythmic pace	1-9	10-11	12-13	14-15	
6. Creativity and appearance—artistic, productive; shows uniqueness with given ingredients; uses imagination; inventive	1-2	3-4	5-7	9-10	
7. Product taste	1-2	3-4	5-7	9-10	
8. Skill & use of hand equipment— Shows dexterity; wise use of tools	1-2	3-4	5-7	9-10	
9. Clean-up of work area	1-2	3-4	5-7	9-10	

TOTAL _____

Circle Rating Achieved:

3 Star 90 to 100 Gold Medal 2 Star 70 to 89 Silver Medal 1 Star Up to 69 Bronze Medal

Evaluators: Please initial after rating event _____