



Culinary Quiz Bowl

(Florida-Only Contest: this event does not advance to the national level)

PURPOSE: To test the knowledge of team members on various aspects of general academic knowledge, SkillsUSA knowledge and culinary, baking and hospitality related knowledge.

CLOTHING REQUIREMENT: Class A: SkillsUSA Attire, or Class E: Business Casual. These classes are defined in the General Regulations, found online at <http://bit.ly/Clothing2020>. All team members should dress uniformly.

ELIGIBILITY: The Contestants must be enrolled in a Culinary, Baking, Hospitality or related program of study with Culinary, Baking or Hospitality as an occupational objective. Contestants must be paid SkillsUSA Members for the current year by the established deadline.

OBSERVER RULE: Observers will be allowed to watch the match providing space is available. No talking or gesturing will be permitted. Only team captains can file a “challenge”. Teams can be disqualified for any type of communication with the audience. The facilitator or judges may remove observers and/or close the event.

EQUIPMENT AND MATERIALS

Supplied by the technical committee or host school:

One table for each team
A table for the apparatus, scorekeeper and timekeeper
A table for the judge(s)
Chairs for all participants, committee members and judges
Podium and if necessary, a public address system
Quiz Bowl apparatus
Score sheets and pencils for judges
Paper for the team members
Calculators for contest officials

Supplied by the contestants:

Each team member must create a one-page résumé and submit a hard copy to the technical committee chair at orientation. (-50 points penalty). Please write the contestant Team Number on the Resumes. Participants must bring a No. 2 pencil to use for the written test. Cell phones MUST be off and out of sight. Any cell phone usage during contest will result in disqualification for the entire team.

SCOPE OF THE CONTEST: The contest is defined by industry standards as determined by the Florida SkillsUSA Championships technical committee. Each Region may send 1st and 2nd place teams to state contests unless otherwise approved by the state director.

SKILLS PERFORMANCE: Teams will demonstrate communication skills, teamwork, problem solving and time management skills by determining and presenting the answer to each question clearly within the five-second time frame.

- Each team shall have 3-5 members. In the event of 3 or 4 member teams. The lowest written test score of the team will count as proxy for the 4th and/or 5th member.
- Each team shall have a captain. The captain will be the official “spokesman” for the team. Only captains can say the final answer and only captains can file a challenge.
- There will be three rounds of 25 questions each. There will be no time limit.
- The facilitator will ask questions. Questions will only be asked one time. Once a buzzer has been activated by a team, the facilitator will stop reading the question. The team will have 5 seconds to answer.
- Once the team activates the buzzer, they must wait to be recognized by the facilitator before giving the answer.
- Any member of the team can activate the buzzer, but only the captain will submit the answer. Once the buzzer has been activated, teams will have 5 seconds to answer. Teams may converse within themselves.
- If the team answers correctly, one point will be awarded to the team. If the team answers incorrectly, one point will be deducted from the team score. The team is only allowed to answer once per question. The first answer given is the final answer.
- In the event of an incorrect answer, unless another team buzzes in before the facilitator has completed the question, the moderator will re-read the question until the question is complete. The question cannot be repeated except upon request of a judge. Teams will have ten seconds from the time the facilitator is done reading the question to respond.
- Facilitator will relay the correct answer if no team answers correctly.
- If the facilitator inadvertently gives away the answer the question is voided, and an alternate question is read from the alternate list.
- The judge(s) will have the final say as pertaining to a correct/incorrect answer.
- Teams may not use cell phones, notes, reference materials, calculators or any type of electronics. Blank Paper will be provided, and teams can bring their own pencils.
- If a team believes that an incorrect answer was accepted, or a correct answer was not accepted, it may offer a challenge. Only the team captain can submit a challenge and only at the point in which they occur. Challenges may not be made once the next question is read. Team captains will raise their hands before the next question is read to submit a challenge. The judges will have the final say. If a team that submits a challenge is correct, scores will reflect the correct score. If a team that submits the challenge is proved wrong that team shall be deducted a point. Challenge with caution.
- Potential question topics include:
 - Table Service
 - Safety and Sanitation
 - OSHA Standards
 - Small wares
 - Cooking temperatures
 - Cooking methods
 - Ingredients
 - Culinary Terms
 - Food/Nutrition
 - SkillsUSA General Knowledge

KNOWLEDGE PERFORMANCE: A written test will be administered to all team members. The score of all team members will be averaged together. The following resources should be utilized to prepare:

1. *Culinary Arts Principles and Applications* (3rd Edition), by Chef Michael J. McGreal; published by American Technical Publishers, ISBN 978-0826942579. Source for questions, all chapters excluding 2 and 21. Special thanks to American Technical Publishers for providing all registered team members with a copy.
2. *On Baking: A Textbook of Baking and Pastry Fundamentals* (3rd Edition), by Sarah R. Labensky, Eddy Van Damme, Priscilla A. Martel; published by Prentice Hall, ISBN-10: 0-13-237456-0. Source for baking questions, all chapters.
3. *ServSafe Coursebook* (7th Edition), National Restaurant Assoc. Educational Foundation; published by Prentice Hall, ISBN-10: 0134764234. Website: Source for sanitation questions, all chapters.
4. *Escoffier: The Complete Guide to the Art of Modern Cookery*, by Cracknell & Kaufmann, ISBN-10: 0-471-29016-5, all classical cooking questions with information taken directly from the following chapters: 1, 2, 3, 6 and 7.
5. *SkillsUSA Leadership Handbook*

SCORING: Quiz Bowl Rounds Total Score x .70 + Average Team Test Score x.30= Final Team Score