

**SkillsUSA Massachusetts
MRE Challenge Competition
January 28, 2022**



**Natick National Guard Armory
149 Speen Street, Natick, MA 01760**

SUPPLIED BY PARTICIPATING TEAMS

CLOTHING REQUIREMENTS – STUDENT CHEFS

- Culinary uniform. No school name visible.
 - a. (Example uniforms are pictured, right)
- SkillsUSA specific Chef Jackets NOT required.
- Black or check Chef pants.
- Face Masks.
- SkillsUSA **WILL SUPPLY** paper chef hats, disposable face masks



EQUIPMENT AND MATERIALS (teams which do not bring equipment will not be able to compete)

This is a suggested list of equipment it is the competitors' choice of equipment (NO electric equipment or heat sources can be used.)
All heat must be generated with the enclosed MRE heaters)

6 presentation plates (china) - REQUIRED

Two #2 pencils

1 cutting boards

Steel

Chef's knife

Paring knife

1 set of stainless steel bowls

1 set of measuring spoons

2 rubber spatulas

2 whisks

Ounce scale

2 slotted spoons

2 solid spoons

2 ladles – 1 oz. /2 oz.

2 half-sheet pans

1 pastry brush

1 Pastry bag (12-16 in.)

Assorted pastry tips

1 offset spatula

1 instant read thermometer

1 cheese grater

4 side towels

Small China cap

Meat mallet

Canapé cutters, plastic squeeze bottles etc.)

- Any other equipment the team wishes to bring can be included but must be approved in advance with coordinator

GENERAL INSTRUCTIONS/ TIPS

- Please review the contest carefully, study the contest packet in advance. Have a plan and bring any notes you may need to execute your menu.
- During Orientation for the Contest, a member of the Technical Committee will review the contest packet with you.
- Contact a judge to look at your garbage before removing anything from your station
- You will present one plate to your assigned section for the public to see and 1 plate for judges to taste.
- Raise your hand and ask for assistance if there is anything that you do not understand. There will be a period just before the start of the contest when all questions will be answered for all contestants to hear. Once the competition starts, any questions about technique or definitions, etc. will not be answered – General questions will be answered.
- Remember two things – This is about LEARNING and it should be FUN. If at any time you feel overwhelmed and feel that you cannot continue, speak to a judge or member of the Technical committee. We are here for you!
- Clean as you go. Sanitation is an evaluative criteria used throughout the competition. Keep your work area and all tools, utensils, and equipment clean and sanitary. Each contestant is also expected to assist with the overall clean up and breakdown of the competition area at its conclusion. Failure to do so will result in a deduction from your sanitation score.

SCOPE OF THE CONTEST

- A. Contestants will demonstrate using their culinary knowledge and sanitation as well their ability to utilize and be creative with Military issue MREs. Contestants will produce 2 each of the following:
- One appetizer
 - One entrée
 - One dessert
 - One 12 oz. beverage (hot or cold)
- (1 of each plate will be displayed and 1 of each plate will be submitted to the judges for scoring.)
- Use of standard commercial tools, utensils, and equipment.
 - Sanitation, safety, hygiene practices.
 - Mise En Place skills.
 - Proper portioning, plating, garnishing of finished products.
 - Quality of food items.
 - Taste, texture, flavor creation, creativity
- B. Contestants will be given a randomly selected 6 MRE pack to work with.
- C. Contestants will be given a total of 30 minutes to plan, 90 minutes to execute the food and 5 minutes to present to judges and will have an opportunity for Q & A with judges.

PHASE I - (30 minutes) SKILLS COMPONENT: Menu Planning

Each Contestant will create a menu and an organizational support document to work from.

PHASE II - (90 minutes) SKILLS COMPONENT: Execute MRE Menu

Prepare the following menu items:

- 2 plates each appetizer
- 2 plates each entrée
- 2 plates each dessert
- 2 glasses each 12 oz. hot or cold beverage
- Accompanying items may be served with or on the menu plates

PHASE III - (5 minutes) PRESENTATION OF ITEMS ON PRESENTATION TABLE

Presentation of items, judge's inspection & question and answer with the judges as necessary.

PHASE IV - (25 minutes) JUDGES INSPECTION OF ITEMS AND Q&A

Judges inspection of items presented & question and answer with the judges as necessary.

Judging & Award Categories

1. Grand Champions (overall winners) - 1st – 2nd & 3rd place
 2. Military Personnel Taste Test - 1st – 2nd & 3rd place
 3. Creativity (use of/re-imagining MRE products) - 1st – 2nd & 3rd place
 4. Presentation (creativity in presentation) - 1st – 2nd & 3rd place
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7:00 AM	Arrival SkillsUSA Massachusetts Staff
7:45 AM – 8:30 AM	Arrival & Coffee for Judges & Event Staff
8:15 AM – 8:45 AM	Arrival & Registration & Set-up for Participating Teams
<i>Teams should not expect breakfast or coffee – come prepared to compete!</i>	
9:00 AM – 9:30 AM	Welcome, Instructions & MRE Heater/Cooker Demonstration
9:30 AM – 10:00 AM	Menu Prep – Teams
10:00 AM – 11:30 AM	MRE Menu Execution
11:30 AM – 11:35 AM	Presentation of Plates on Presentation Tables
11:35 AM – 12:00 NOON	Judges Review & Q&A with Judges
12:00 NOON – 1:00 PM	Judging
12:00 NOON – 1:00 PM	Lunch for Participating Teams & Event Staff & Team Pack-up
1:00 PM – 1:15 PM	Celebrity Chef Presentation to Teams/Team Photos
1:00 PM – 1:30 PM	Judges Lunch
1:15 PM – 2:00 PM	Awards
2:00 PM – 2:30 PM	Team Pack-up & Departure
3:00 PM	Event Staff Departure

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MRE Culinary Competition Score Sheet



MRE Culinary Competition Score Sheet					
Poor: 10-19 Fair: 20-29 Good: 30-39 Very Good: 40-49 Excellent: 50+2 points for Exceptional					
	<u>Team: 1</u>	<u>Team: 2</u>	<u>Team: 3</u>	<u>Team: 4</u>	<u>Team: 5</u>
Appearance: 10-50 PTS					
Work Organization: 10-50 PTS					
Mis en place: 10-50 PTS					
Teamwork: 10-50 PTS					
Safety & Sanitation: 10-50 PTS					
Degree of Difficulty: 10-50 PTS					
Starter Appetizer Presentation: 10-50 PTS					
Appetizer Taste: 10-100 PTS					
Entrée Presentation: 10-50					
Entrée Taste: 10-100					
Dessert Presentation: 10-50					
Dessert Taste: 10-100					
<u>Score:</u>					