



April 18, 2026

**Culinary Arts  
State Championships**

# **Schedule**

*Schedule is subject to change*

8:00 am-8:30 am	Orientation
8:30 am-9:00 am	Set-Up Stations
9:00 am-11:00am	Morning Mise en Place
11:00am-11:30am	Mandatory Lunch
11:30am-1:30pm	Afternoon Skills Performance
1:30 pm - 2:30 pm	Clean kitchen up & Overall debrief

## **Cooking Equipment**

Each competitor will be provided with two gas burners on the shared range.

No additional burners are permitted.

## **Clothing Requirement**

**Students are required to wear:**

- White apron (plain OR SkillsUSA Official White apron)
- White chef's coat
- Black chef work pants OR black-and-white checkered chef's pants
- Black non-slip, non-porous shoes with a closed toe AND closed heel
- White or black hair restraint containing all hair
  - Facial hair must be covered with a snood

**The following is NOT permitted:**

- Jewelry (no jewelry is allowed, even if covered by a bandage)
- Nail polish or artificial nails

Present two identical plates- one show plate and one tasting plate.

No students will be dismissed until the kitchen is completely clean. All students are required to hand wash all dishes in the 3 compartment sink.

**If you have questions regarding the contest, contact Charles Wallace.**

Email: [Charles.wallace@maryland.gov](mailto:Charles.wallace@maryland.gov)

Phone: 443-850-8686

# Morning Mise en Place

<b>KNIFE CUTS</b>		
<i>Item to be Cut</i>	<i>Required Knife Cut</i>	<i>Quantity to be displayed</i>
Garlic Cloves	minced	2 cloves
Potato	julienne	2 oz
	brunoise	2 oz
	batonnet	2 oz
	small dice	2 oz

<b>BUTCHERY</b>		
<i>Item to be Cut</i>	<i>Required Butcher Cut</i>	<i>Quantity to be displayed</i>
Chicken	Boneless Breasts	2
	Tenderloins	2
	Wing Tips	2
	Drumettes	2
	Mid-Joint Wings	2
	Thighs	2
	Drumsticks	2
	Carcass	1

## **METHOD OF PREP**

1. Utilize one whole chicken to complete all butchery.
2. When completed, place chicken on pan, labeled with your name
3. Wrap and store chicken in the fridge.

<b>CHICKEN STOCK</b>	
<i>Ingredient</i>	<i>Quantity</i>
Chicken Carcass	1
Celery Ribs	4 oz
Carrots	4 oz
Onion	8 oz
Bay Leaves	2
Whole Black Peppercorns	½ tsp
Water	2 quarts

## **METHOD OF PREP**

1. In a stock pot, add all ingredients and turn the heat to medium. Once it simmers, reduce to medium low.
2. Let the stock simmer on medium low, checking every 45 minutes to use a spoon to skim off any foam that forms on the surface.
3. Once your stock is to your preferred concentration, strain into a container.

## **MISE EN PLACE**

### **METHOD OF PREP**

1. Complete prep/mise en place for afternoon menu, as time permits

# Afternoon Session

<b>FIRST COURSE/APPETIZER</b>	
<i>Component</i>	<i>Requirement</i>
Protein	Chesapeake Blue Catfish
Market Basket Item #1	Student Choice
Market Basket Item #2	Student Choice
<b>METHOD OF PREP</b>	
<p>1. Prepare two identical plates of either a HOT or a COLD appetizer featuring the items listed above. The appetizer must include two Market Basket items.</p> <p>2. When the dish is completed, present two identical plates to the judges.</p>	

<b>CHICKEN ENTREE</b>	
<i>Component</i>	<i>Requirement</i>
Protein	Chicken <i>(from morning butchery)</i>
Sauce	Pan sauce OR derivative of a mother sauce
Starch	Potato <i>(Student Choice of Application)</i>
Vegetable	Student Choice
<b>METHOD OF PREP</b>	
<p>1. Prepare two identical plates of either a HOT or a COLD appetizer featuring the items listed above. The entree must include the other two Market Basket items.</p> <p>2. When the dish is completed, present two identical plates to the judges.</p>	

First Course/Appetizer and Chicken Entree may be submitted at different times, but both must be submitted during the Afternoon Skills Performance.

## **MARKET BASKET**

Green onions  
Cabbage  
Sugar snap peas  
Cucumber

## **COMMON INGREDIENTS AVAILABLE**

### Dry Goods:

- Almonds
- Baking powder
- Baking soda
- Baguette
- Corn meal
- Corn starch
- Dijon mustard
- AP flour
- Honey
- Canola oil
- Extra virgin olive oil
- Panko
- Long grain white rice
- Sugar
- Tomato paste
- Tomato sauce
- White wine vinegar
- Red wine vinegar
- Soy sauce

### Produce:

- Broccoli
- Carrots
- Celery
- Garlic
- Ginger
- Leeks
- Lemons
- Limes
- Mushrooms
- Onion
- Parsley
- Bell pepper
- Russet potato
- Shallot
- Spinach
- Assorted fresh herbs

### Dairy:

- Butter
- Heavy cream
- Whole milk
- Eggs
- Parmesan cheese
- Cheddar cheese

## **TOOL LIST**

No tools, sheet pans, pots or pans will be provided.

Contest chair will inspect all tools before the start of the contest.

No knife cut models/charts or pasta machines will be allowed.

French Knife  
Paring Knife  
Boning Knife  
Slicing Knife  
Serrated Knife  
Channel Knife  
Cooks Fork  
Vegetable Peeler  
Microplane  
½ or ¼ sheet pans  
Sil-pats  
Stainless Steel Mixing Bowls  
Stainless Steel Skillet  
Stock Pot  
Saute Pan  
Tongs  
Ladle  
Rubber Spatulas  
Whisk  
Kitchen Spoons  
Measuring Cups/Spoons  
Small Mesh Strainer or Spider  
Chinois  
Cheesecloth  
Offset Spatula  
Bench Scraper  
Salad Spinner  
Mise en Place Containers  
Plastic Squeeze Bottles  
Battery Operated Scale  
Calibrated Instant Read Thermometer  
Battery Operated Timer or Clock  
Masking Tape  
Pencil  
Permanent Marker