



Chicken Fabrication



Chicken Fabrication – *an individual event*, showcases the best of FCCLA members’ knife skills. Participants will safely fabricate a chicken into eight pieces, meeting industry standards, while demonstrating proper safety and sanitation procedures. Participants must be, or have been, enrolled in a Culinary Arts class.

Eligibility

1. Chapters may submit one entry in this event. An individual member may participate in only **one** event in any given year. Individual events evaluate one member’s performance. These events are not open to STAR Events participants.
2. Participation is open to any nationally affiliated FCCLA chapter member that has been, or is currently, enrolled in a Culinary Arts class.
3. Participants must be registered for the State Leadership Conference and may **not** participate in any other State or STAR Event (except for the Statesman testing).
4. Participants must be registered for the event. To register for the Chicken Fabrication Event, you must first register the participant for State Leadership Conference and click on “Event” next to their name once they are added. You will then click “Chicken Fabrication Event”. Event cost is \$5.

Standards

HOSP-ICA-8: Examine and perform all aspects of kitchen knife use and classic knife skills.

HOSP-CAI- 5.2 Apply effective “mise en place” through lab practice.

HOSP-CAI- 5.6 Fabricate a whole chicken and explain the concept of cost and wholesale/retail pricing on whole versus parts.

HOSP-CAII- 3.3 Fabricate chicken, fish, pork, and/or beef.

General Information

Participants will be well groomed and wear appropriate, clean attire meeting restaurant and hotel industry standards including:

- Chef coat or jacket
- Industry pants
- Apron
- Hair fully restrained by hair covering and chef hat
- Beard guard to restrain facial hair if facial hair is present
- Closed-toe, non-slip shoes
- Thermometer

Inappropriate Attire

- Jewelry (rings, watches, bracelets, dangling earrings, etc.)
- Nail polish
- Artificial nails

- Visual piercings (piercings cannot be covered up with a bandage).

Acceptable graphics on the Culinary Arts uniform include the FCCLA logo, school, chapter, or state name or logo, and individual name. No additional logos are permitted.

The competition is NOT open to spectators. Advisers may attend the orientation.

Awards

The top three individuals will be recognized on stage during the Closing Awards Session and receive the following cash prizes: 1st place (\$100), 2nd place (\$75), and 3rd place (\$50)

Procedures

1. Participants will attend a mandatory orientation. Orientation will take place 15 minutes prior to your assigned competition time. Advisers may attend the orientation.
2. Georgia FCCLA will provide the following: one table with plastic tablecloth, ice, handwashing station and a 3.0-3.5 lb. chicken for fabrication. No other tools or equipment will be provided by Georgia FCCLA.
3. Participants must provide the necessary tools and equipment for this event. Excessive tools and equipment will not be allowed.

Time Requirements

1. Participants will have 10 minutes to set up the work area, 20 minutes to fabricate and present the chicken, and 10 minutes to clean the work area.
2. The participant will present the fabricated chicken, carcass, and useable portions for evaluation of appearance, temperature, and waste at the end of the production time.
3. All fabrication and presentation must happen during the 20-minute production time. All work must be stopped at the time limit, and presentation of eight-piece chicken cuts, carcass, and useable portions must be made.

Fabrication Requirements

1. Participants will fabricate one whole chicken into a standard eight (8) pieces, not including carcass and neck. The eight-piece chicken should consist of:
 - a. 2 - boneless, skin-on breasts with tender
 - b. 2 - deboned, skin-on thighs oyster attached
 - c. 2 - bone-in legs
 - d. 2 - whole wings (all three components connected – drumstick, flat, and tip)
2. All pieces must be labeled onsite (identifying the piece) using the marker and parchment paper.

3. All pieces must be presented on labeled parchment paper, placed inside your hotel pan, and hotel pan then placed on ice located in second hotel pan.

Judging

1. Participants will be evaluated using the rubric in these guidelines, with attention on correctly making all cuts, precision of clean cuts made through joints, and uniformity of chicken cuts.
2. Rubrics will be returned to the adviser after the State Leadership Conference.

Chicken Fabrication Participant Packing List

The following is a suggested check list to help the Chicken Fabrication participants in packing for the competition:

- Plastic Wrap
- Boning Knife
- 8" or 10" Chef's Knife
- 2 – Full size hotel pans
- Hand Towels
- Yellow or white cutting board
- Wash, rinse, and sanitizing buckets or spray bottle
- Disposable gloves
- Quat sanitizing solution or appropriate iodine tablets
- One gallon of water
- Complete chefs uniform
- Garbage bags or bus tub for used equipment
- Labeled waste container
- Parchment paper
- Black marker



FRESH CHICKEN

Springer Mountain Farms Chicken is a proud sponsor of this event.

Chicken Fabrication Rubric

Participant Name: _____ # _____

Chapter Name: _____

Safety & Appearance	20 possible points			
Evaluation Criteria	Needs Improvement 0-4	Good 5-7	Exemplary 8-10	Points Awarded
Uniform & Appearance	Non-professional appearance, attire and/or grooming	Neat appearance attire & grooming, but lacks polish	Professional appearance, attire & grooming	
Safety & Sanitation	Disregards acceptable safety & sanitation practices	Shows minimal safety & sanitation concerns during competition	Shows proper safety & sanitation concerns during competition	
Judge's Comments for Safety & Appearance:				

Equipment & Tools	10 possible points			
Evaluation Criteria	Needs Improvement 0-4	Good 5-7	Exemplary 8-10	Points Awarded
Equipment, Tools & Techniques	Selection & usage of tools/equipment lacks understanding and demonstration of skills are inadequate	Selection & usage of tools/equipment occasionally lacks safe understanding & industry techniques	Selects and uses all tools/equipment correctly & safely	
Judge's Comments for Equipment & Tools:				

Food Production	30 possible points			
Evaluation Criteria	Needs Improvement 0-4	Good 5-7	Exemplary 8-10	Points Awarded
Mise en place	Disorganized, workstation cluttered, inefficient work flow	Demonstrates minimal organization, somewhat shows efficiency in work	Works in an extremely organized and efficient manner.	
Time Management	Displays poor utilization of time	Works okay minimally within time limits	Exemplary use of time	
Trim & Waste	Has excessive waste	Has some excess waste	Has minimal waste	
Judge's Comments for Food Production:				

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Participant Name: _____ # _____

Chapter Name: _____

Knife Use	40 possible points			
Evaluation Criteria	Needs Improvement 0-4	Good 5-7	Exemplary 8-10	Points Awarded
Knife Handling	Little skill demonstrated	Some skill demonstrated	Excellent skill demonstrated	
Chicken Fabrication	One or two pieces cut uniformly, minimal attempt made to debone breasts and thighs, no skin	Most pieces cut uniform and clean, breasts and thighs deboned, skin on not trimmed	All pieces cut uniformly, clean cuts made through joints, breasts and thighs deboned, skin on and trimmed correctly	
Overall Product Appearance & Presentation	Lacks workmanship, no parts are labeled	Competent workmanship, some parts are labeled, not all parts are labeled correctly	Extremely high quality workmanship, all parts are correctly labeled	
Product Handling	Incorrect handling of carcass, eight pieces, and useable portions; no ice	Somewhat correct handling of carcass, eight pieces, and useable portions; on ice	Excellent handling of carcass, eight pieces, and useable portions; on ice	

Judge's Comments for Knife Use:

	Total Score
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Judge's Signature: _____