



## 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 into 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 State STAR Events Competitors.
2. Participation is open to any nationally affiliated FCCLA chapter member that has been, or is currently, enrolled in a Culinary Arts class.
3. Participant’s chapter must be registered for the 2021 Virtual State Leadership Conference and may **not** participate in any other State or STAR Event (except for the Statesman and Online Proficiency 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 cost is \$10.00.

### 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 & explain the concept of cost & 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 - additional logos must be covered completely.**

## **Awards**

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

## **Procedures**

1. No tools or equipment will be provided by Georgia FCCLA. Participants must provide the necessary tools and equipment for this event. Excessive tools and equipment will not be allowed.
2. Participants will need to upload and submit their Chicken Fabrication video through the DLG JudgePro System by 11:59 PM on Tuesday March 2nd, 2021. More information about how to submit and login credentials will be emailed to the chapter adviser after the Regular Registration Deadline for State Leadership Conference (which closes at 11:59 PM on Friday, February 26th, 2021)

## **Time Requirements**

### **1. Introduction - Up to 1 minute**

- a. Each participant must verbally introduce themselves by name and chapter. Station may be already set up with equipment and product to be used

### **2. Knife Skills Demonstration - Up to 20 minutes**

- a. Participants will have up to 20 minutes to fabricate. The recording should be done in one take (no editing, starting over, etc.) and should show the work surface in its entirety and the student at all times. Items to include in the video are sanitation and technical industry skills used during knife cut production and show the scraps to determine the amount of product waste. Instrumental background music may be used, but should not be distracting.

### **3. Closing - Up to 1 minute**

- a. Participants will have up to 1 minute to present their product. The participant will present the fabricated chicken, carcass and usable portions for evaluation of the appearance and waste at the end of the production time. Product should be displayed on parchment with the cut clearly

labeled using a marker. Participants should provide a **close-up view** of the product. This is not a voice over, but a presentation of the product by the participant.

## **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 the 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 List**

The following is a suggested checklist to help the Chicken Fabrication participants for the competition:

- ☞ Plastic Wrap
- ☞ Boning Knife
- ☞ 8" or 10" Chef's Knife
- ☞ 2 – Full size hotel pans
- ☞ Hand and Paper 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

# Chicken Fabrication Rubric

Participant Name: \_\_\_\_\_ # \_\_\_\_\_

Chapter Name: \_\_\_\_\_

<b>Safety &amp; Appearance - 20 possible points</b>				
<b>Evaluation Criteria</b>	<b>Needs Improvement 0-4</b>	<b>Good 5-7</b>	<b>Exemplary 8-10</b>	<b>Points Awarded</b>
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	
<b>Equipment and Tools - 10 possible points</b>				
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	
<b>Food Production - 30 possible points</b>				
Mise en place	Disorganized, workstation cluttered, inefficient workflow	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	
<b>Knife Use - 40 possible points</b>				
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	
<b>Judge's Comments:</b>			<b>Total Points</b>	

