

CULINARY ARTS

The Culinary Arts competition challenges students to produce original, unique culinary creations related to this year's theme. Students will be judged on the taste, technique, presentation and originality of their culinary creations. This competition consists of Culinary Arts submissions, a printed Written Statement, and an interview portion conducted by the judges' panel.

This year's challenge is: cupcakes.

Please note: you must bring your finished product to MIST - you will not be making the cupcakes at MIST.

Competitors are required to conceptualize, execute and decorate cupcakes that reflect this year's theme. There is no limitation on ingredients and materials used, as long as they are halal and edible.

The following is a list of rules and procedures for this category. Failure to fulfill these obligations and/or any violation of them may result in point loss or disqualification from the tournament.

1. No more than two (2) students from each school can register for this competition.
2. This competition is NOT a team effort. Each competitor must turn in a separate piece of work.
3. MIST ID and order of competition will be pre-assigned on a random selection basis.
4. Competitors shall report at the appropriate time to the designated place. Competitors shall be introduced to the judges by their MIST IDs.
5. All culinary creations must have 12 regular sized cupcake to detail the full design.
6. The project must be brought to MIST in a single platter, plate, container, etc labeled with the MIST ID ONLY. If the contestant's name appears anywhere on the presented piece, it will be disqualified. MIST will provide serving plates for each individual judge.
7. No more than \$50 can be spent on supplies.
8. Concept & styling must relate to the overall MIST Theme.
9. All ingredients must be halal. All creations must be accompanied by a list of ingredients used.
10. To avoid risk of any contamination for people with food allergies, you are required to bring your submissions in an airtight container until they are ready to be presented for judging.
11. Competitors with food allergies are required to inform their Regional Representatives at least two (2) weeks prior to the tournament.
12. Each participant will be interviewed for five (5) minutes in order to describe the purpose and inspiration of their culinary creation. Interview questions can be found in the last section of the Culinary Arts Ballot.
13. A typed written statement no more than one (1) page (500 words max.) must be included with the artwork. The explanation will include what inspired the contestant to make it, as well as specific answers to the interview questions. Please note that the written statement is an integral component of qualifying for an interview in the top six. We also recommend that competitors include a photograph of their culinary creations. In cases where the submissions are damaged during transportation, the photograph will be used to judge the presentation portion of the ballot.
14. Both the interview and the Culinary Arts submission (with written statement) will be judged according to the Culinary Arts Competition Ballot.

Checklist:

- Culinary Arts submission
- Written statement based on interview questions (Interview questions located in Section D of Detailed Culinary Arts Ballot.)
- Both the submission and the written statement should be clearly labeled with:
 - MIST IDs
 - Name of Competition

DETAILED BALLOT: CULINARY ARTS

Section A: Technical

Points: 10

- Participant is on time for interview.
- Participant looks credible and is dressed appropriately for the interview.
- Length of written statement does not exceed one page (500 words).
- Submission meets required guidelines (see rules).
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Section B : Production Quality

Points: 40

Taste

- Submission has a pleasing taste.
- Recipe used is complex and “from scratch”.

Technique

- Student shows good knowledge of ingredients and production skills.
- Skills needed to make submission are difficult and complex. Execution of these techniques is successful.
- Design required time and patience.

Section C: Presentation

Points: 35

Aesthetics and Design

- Submission looks, feels, and smells appealing.
- Layout, composition, and visual balance enhance beauty of creation.
- All elements work together to create a unified design.
- Creation makes effective use of elements and principles of art.

Creativity

- Presentation is unique, imaginative, and inventive, while still being tasty.
- Work breaks new ground in communicating its message.

Section D: Application of Theme

Points: 25

Please ask the following questions to gauge their understanding of the theme and how it was expressed in their work. Then proceed to scoring.

1. How did you aim to convey this year’s theme in your culinary creation? In what ways does your recipe and technique represent your individual point of view, imagination, creativity, and individuality?
 2. Explain your purpose in developing this culinary item and describe how you achieved that goal. Describe any influences from chefs, cookbooks or cooking shows that contributed to the development of this artwork.
 3. What elements or principles of culinary technique did you use, and how did you select and organize the visual aspects of the decoration/food styling?
- There is a strong, clearly evident relevance to the theme.
 - The theme is expressed in a unique or outstanding way.
 - Purpose of the artwork is clearly articulated and shows evidence of reflection and/or research.
 - Elements and principles of art are clearly articulated and student shows evidence of careful selection and organization of these elements and principles.

MIST ID:

JUDGE:

CULINARY ARTS BALLOT

Section A: Technical _____ / 10 Points

Section C: Production Quality

Taste _____ / 15 Points

Skill and Technique _____ / 15 Points

Section D: Presentation Quality

Aesthetics and Design _____ / 20 Points

Creativity _____ / 15 Points

Section D: Application of Theme _____ / 25 Points

Total _____ / 100 Points

Judge's Feedback:

