

#SkillsAtHome Top Chef Challenge

Do you want to become a Top Chef? Show off your culinary arts skills and create your best dish! All submissions for this challenge must be received by **Friday**, **May 29**th **at 12:00 pm.** This challenge has been sponsored by Leah Patitucci, WorldSkills 2019 Culinary Arts Competitor and Medallion of Excellence Recipient, who will judge entries.



Challenge Materials

You can make any breakfast, lunch, dinner appetizer, or desert dish you would like. Students are encouraged to be creative and use an artistic design. **There are three competitor categories**: Kindergarten-Grade 8, Grades 9-12, and Post-Secondary. The winner for each category will receive a \$25 e-gift card! Competitors must be enrolled students or apprentices.

Here are a couple of suggestions:

- Be creative with the components of the dish and plating/presentation.
- Use garnishes or other decorative touches that complement the dish.

Challenge Instructions

- 1. The dish must include multiple features and not a sole ingredient.
- 2. Artistic design and presentation must be incorporated into the dish.
- 3. Presentation and visual appeal of the food will be judged.
- 4. Send a photo of your finished product to info@skillscanada.bc.ca or on Facebook or Instagram before the deadline. Include your name, town/city of residence, school and grade, and return email address.

Judging/Scoring

Submissions will be marked by the following criteria:

Overall Culinary Composition Creative dish; intricate recipe that included several ingredients? Challenging recipe?	Points
Failed to meet challenge expectations	5 points
Satisfactory	10 points
Good	15 points
Incredible	20 points.
Total Marks (Total out of 20)	

Overall Visual Design Is the plating neat? Is dish presentable? Were garnishes or decorations used?	Points
Failed to meet challenge expectations	5 points
Satisfactory	10 points
Good	15 points
Incredible	20 points.
Total Marks (Total out of 20)	