



# **ProStart**<sup>®</sup> SOUTH DAKOTA

**Seanna Regynski**, *ProStart Coordinator*

South Dakota ProStart Invitational  
Judge Training Presentation

#MadeInProStart



[facebook.com/SouthDakotaProstart](https://facebook.com/SouthDakotaProstart)



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# WELCOME JUDGES!



**Our ProStart students are excited (and nervous) to compete.**

**To them, you are more than judges.... You are role models and experts who are giving your time and talent to help them succeed.**

**The impact you have on these young people will outlast their memories of this event.**

**THANK YOU FOR YOUR TIME AND TALENTS!**

# WHAT'S AT STAKE?



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Top teams in Culinary & Management: An amazing trip to Baltimore, MD to compete at the National ProStart Invitational

National scholarship opportunities with **over \$1.4 million** will be awarded to the top 5 teams in both competitions at the National ProStart Invitational.

# GOALS OF JUDGE TRAINING



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- Judge objectively and constructively
- Access and review student performance
- Understand the role of each judging category
- Award points and complete score sheets
- Provide constructive feedback

# TEAM EVALUATIONS



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Use scoring rubrics as a guide

Written scores should be based on objective observation (e.g. actions, outcomes, etc.)

Record clear and descriptive comments on the rating sheet

Maintain thorough note taking based on judging criteria

Score as an individual, but be aware of your colleagues' scores

# SCORE SHEET v. VERBAL FEEDBACK



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## Score Sheet

- Ensure scores are entered for all areas on sheets
- Judges' written comments are required
- May write notes on your score sheets



## Verbal Feedback

- Use your score sheet information to guide your verbal feedback
- Reciprocal information – score sheet should mirror verbal feedback and vice versa
- Extrapolate from your succinct comments on the score sheet. What made you provide that score?
  - If you awarded a perfect score – why?
  - If a team received deductions – what was the cause?

# COMPLETING SCORE SHEET



Ensure scores are entered for all areas on sheets

Points may be awarded in quarters (e.g. 3.75, 4.25) No smaller than 0.25 increments

Judges' written comments are required

DO NOT circle points in columns – write actual score

Initial scoresheet before turning in to Brenda or Seanna after critique

# CONSTRUCTIVE FEEDBACK



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Constructive, educational comments based on student performance

Focus on observations – what is seen, heard, eaten, read, etc.

Present specifics on what went well or what missed the mark

Encourage and inspire students to accept future challenges

Identify opportunities for improvement

Keep your audience in mind – be kind, clear and patient



# FEEDBACK RECOMMENDATIONS



Ensure each contribution has a value-add

You don't always have to have something to say to each team if it's been covered by your colleagues already.

Avoid direct comparisons between teams

Consider identifying a feedback approach that works for your group

# JUDGING FOCUS: CULINARY



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Included but not limited to the following in each category

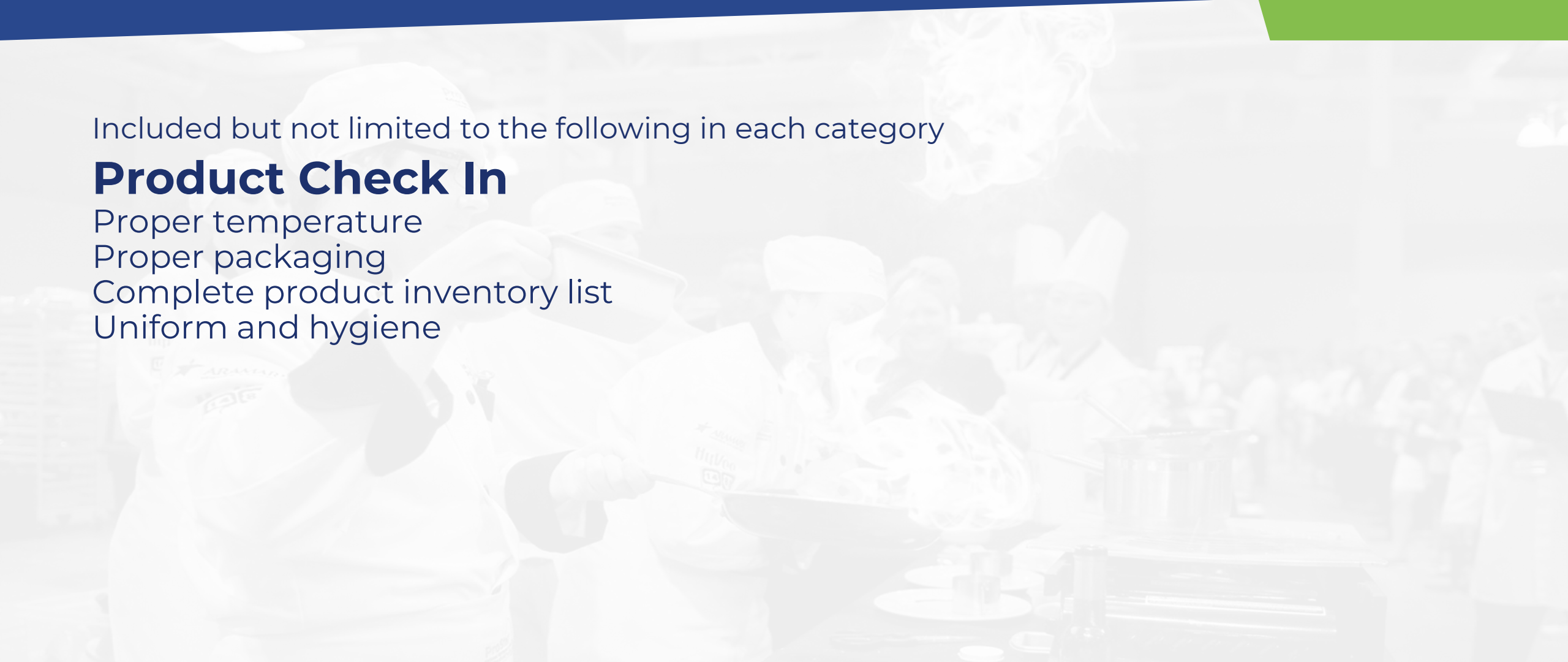
## **Product Check In**

Proper temperature

Proper packaging

Complete product inventory list

Uniform and hygiene



# JUDGING FOCUS: CULINARY



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## **Work Skills/Organization**

### **Work Org./Teamwork**

- Utilization of a team plan
- Mastery of skills required for individual tasks
- Workload evenly distributed
- Team cohesiveness
- Communication
- Professionalism
- Proper Production Mise en Place
- Proper time management

# JUDGING FOCUS: CULINARY



## Work Skills/Organization Cont.

### Proper Cooking Procedure

- Appropriate cooking method for product used
- Required cooking techniques used minimum of two cooking methods from list
- Cooking procedures done in a time efficient manner
- Proper amount of product for recipe requirements
- Effective use of remaining product
- Proper pans and tools for intended use

### Degree of Difficulty

- Creativity
- Complicated Techniques
- Prep of item during competition rather than using commercial product

# JUDGING FOCUS: CULINARY



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## **Team Appearance/Proper Knife Usage**

### **Team Appearance**

Chef Coats/pants – team uniformity  
Hard sole, closed toe shoes  
Uniform clean & presentable  
Hats, aprons, arm band for manager

### **Proper Knife Usage (demonstrated during the 60-minute production segment)**

Consistency  
Accuracy  
Safety  
Waste

# JUDGING FOCUS: CULINARY



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## **Menu & Recipe**

Typewritten

Recipe structure

Menu pricing

Menu presentation

Recipe costing

Within food cost guidelines

Sources and acknowledgements listed

## **Starter, Entrée, Dessert**

Taste

Appearance

# JUDGING FOCUS: CULINARY



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## **Safety & Sanitation**

### **Follows Safety & Sanitation Procedures**

- Personal hygiene
- Proper knife safety
- Proper use and handling of food contact surfaces

### **Proper Food Handling**

- Proper use of gloves
- Appropriate temperature control of ingredients
- Proper sanitation practices regarding food contact surfaces
- Proper storage of food
- Avoidance of cross contamination

### **Work Area Cleaned**

- Work area cleaned in appropriate time frame
- Return of station to original condition

# CULINARY WORKFLOW



## **LEAD JUDGE: FARZAD FARROKHI**

**Team Report Holding Area:** Farzad will greet teams at holding area. Teams are allowed to get sani solution and put equipment on speed rack during time.

**At Report Time:** Farzad will lead team to team kitchen. Teams may organize equipment in kitchen on racks and on kitchen tables, sanitize, wash hands and fill sani buckets (if needed). **MAY NOT GET PRODUCTS OUT.**

**Team & Menu Intro:** Work Skills judges should listen to this segment. It is not judged.



# CULINARY WORKFLOW



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**Team Presentation/Knife Skills Judges:** You will watch teams on their teamwork and knife skills. Each team will have 2 – 1 oz containers to place their knife cuts in by menu. Review once team has them finished. NOTE: Teams designated knife cuts must be in the footer of the menu.

**Work Skills and Team Presentation judges:** You will give critique to team after they return from taking their courses to the tasting judges. Make sure you are at their kitchen. Only 5-7 min. to give feedback for both sets of judges.

**Tasting Judges:** Once teams set plates, you must go to table to review if plates for your section are identical. You will take your designated plate back to your judge table to taste and review.

Upon the arrival of the team, I ask that you return to the team to discuss their critique.

# CULINARY WORKFLOW



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**Sanitation Judges:** You will likely be roaming around during all the competition watching teams. Just a reminder to be at the team kitchen at the Sanitation Critique time on schedule.

**ALL RULES QUESTIONS SHOULD GO TO SEANNA OR FARZAD.**

## **MOST IMPORTANT**

Its good to talk to the students, make them laugh, get them to relax.

# CULINARY STATION



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## A. Competition floor outside of culinary kitchen

Floor Judges have access to this space  
No team equipment should be in this area

## B. Culinary Kitchen Walkway

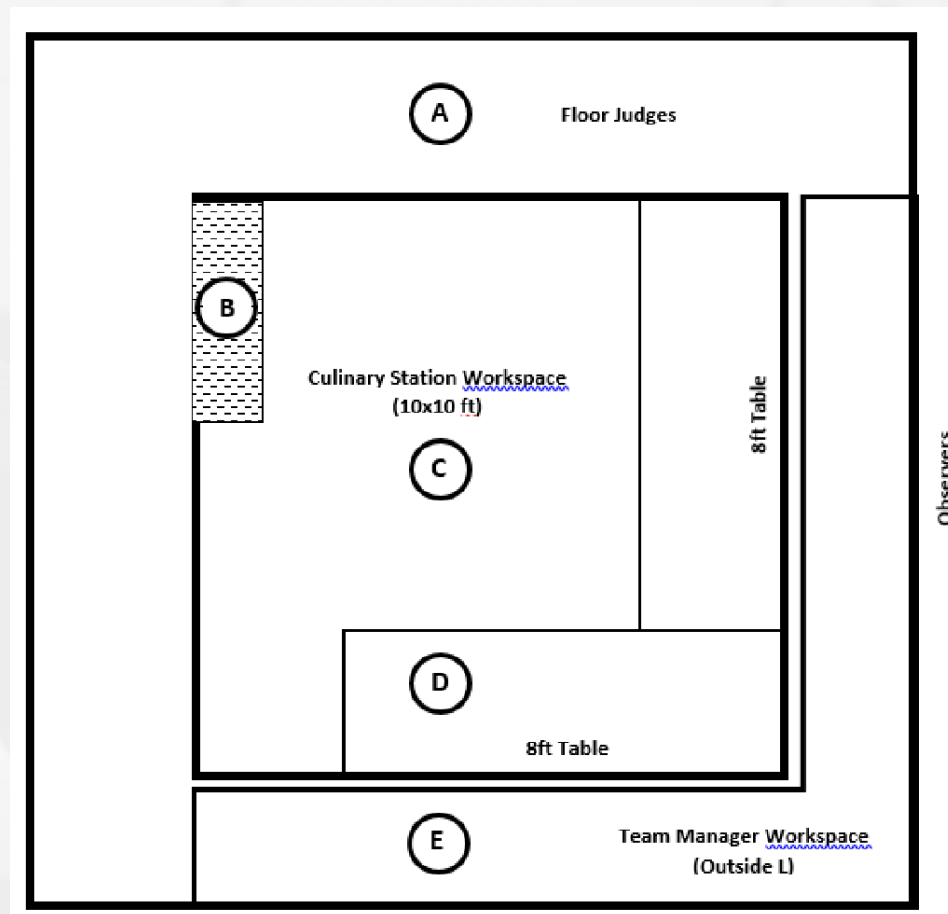
IN and Out for culinary team, should not be blocked by equipment

## C/D. Culinary Kitchen/Tables

Working area for team. All equipment and products included in this area

## E. Team Manager Workspace

Team manager must stay in his/her designated space  
Floor judges and the team's timer will also have access to this space



# CULINARY TEAM MANAGER



## **Allowed to:**

May fully participate in Product Check In

Help organize speed racks with team in the team holding area

May assist in transporting equipment and food products to the team kitchen

Replace team member in case of injury or illness

Can talk to team during competition and taste food – with their own tasting utensils

Carry team menu to tasting judges and to display area when complete

May fully participate in Station Clean Up

## **Not allowed to:**

Organize any product or equipment in team kitchen

May not carry plates to tasting area

Talk to spectators or instructor

Touch any equipment, food or any other item in the team kitchen during production

# JUDGING FOCUS: MANAGEMENT



All written and verbal judging

## **Concept**

Description of concept  
SWOT analysis  
Presentation Skills  
Q & A depth of student knowledge

## **Operations**

Layout selection & floorplan  
Interior & décor  
Organization Chart  
Presentation Skills  
Q & A depth of student knowledge

## **Critical Thinking**

Teamwork  
Presentation skills  
Q & A depth of student knowledge

## **Menu & Costing**

Menu matches concept  
12 menu items  
Sample menu, photos, menu poster  
Recipes, costing, pricing worksheets  
Presentation Skills  
Q & A depth of student knowledge

## **Marketing**

Matches concept  
Tactic samples, budgets & ROI  
Creativity  
Marketing poster  
Presentation Skills  
Q & A depth of student knowledge

# MGMT. JUDGING PROCESS



## Judges will be looking for:

- Creativity of the concept
- How well the team thought through their concept
- Accuracy of their work
- How well they executed on the requirements
- Public speaking skills – each member of the team must have a substantial speaking role during the presentation
- All judges should know the entirety of the concept to fairly judge the team in their specific judging category.
- Q & A should focus solely on presentation and proposal.
- Students may have a copy of the written proposal and/or index cards. They must have 2 posters (one menu/floorplan and one marketing tactic)

# QUESTIONS?



**After reviewing the rules and this presentation, please contact me if you have any questions related to the rules or your judge area.**

**(605) 225-5050 or [sregynski@sdra.org](mailto:sregynski@sdra.org)**

**Thank you for all you do to make this competition a success!**