

2025 OKLAHOMA SLSC STATE MEMO

Culinary Arts, Baking & Pastry Arts and Restaurant Services

NO SUBSTITUTIONS WILL BE ALLOWED AFTER FRIDAY, MARCH 28, 2025 . THERE WILL BE NO SUBSTITUTIONS ALLOWED ON-SITE AT THE CONFERENCE

The 2025 Oklahoma SkillsUSA Culinary Arts, Baking & Pastry Arts and Restaurant Services contests will be held on April 22th at Francis Tuttle Technology Center, Rockwell Campus.

CONTEST TESTING

Contestants will be judged on their SkillsUSA knowledge through the Professional Development test and a knowledge test based on their contest area, unless otherwise stated in the state memo. Testing will be completed online and proctored through their technology centers.

Online testing opens March 14, 2025, and closes April 4, 2025.

RESUME- Change to submission type please for 2025 please read

All contestants will submit a digital resume prior to contest day. Contestants will receive an email to the address used to register the contestant for contest with instructions and link to access the SkillsUSA Competitor Portal page. The email will contain contestant's username and contestant number, which are required to login to the Competitor Portal.

IMPORTANT: The contest will be held earlier than those at the state conference. Because of the earlier contest date it is important that all resumes are submitted prior to contest date. The deadline to submit resume is April 18th, 2025.

LUNCH

Lunch will be provided to all competitors, sponsors, and judges at no charge

CELLPHONES AND OTHER SMART DEVICES

Cellphones, electronic watches and/or other electronic devices not approved by a competition's technical committee are NOT allowed in the competition area. Please follow the guidelines in each technical standard for approved exceptions. Technical committee members may also approve exceptions onsite during the SkillsUSA Championships if deemed appropriate.

INDUSTRY AWARDS

Prizes are the responsibility of individual contests. Prizes are not guaranteed and are not supplied at the SkillsUSA Oklahoma state level.

Please contact the chair with prizes that will need to be checked in. Each participating school is expected to furnish an industry award. Industry awards should be labeled with the name and address of the award supplier so that an appropriate "Thank you" may be sent, must be accompanied by an industry award donation information sheet (available on the Oklahoma SkillsUSA website). Please bring prizes to the awards area in the Conference Hall at the Arvest Convention center, on Sunday, April 27th between 12-4pm or Monday, April 28th between 8am-5pm.

AWARDS CEREMONY

Winners will be recognized at the General Session on Tuesday morning, April 29th at 9am.

All competitors must wear official SkillsUSA dress to the Awards Session, where winners are announced. Competitors who are not dressed appropriately or lack official attire will be denied access to the awards stage. Students must be present when their contest is announced. If a student is improperly dressed, absent, or misses their contest being called, the production will not be paused for any reason, and they will forfeit their opportunity to go on stage to receive the award. No exceptions will be made. No hats or sunglasses will be allowed to be worn on stage.

- Official dress for men: Official blazer, jacket or sweater; black dress slacks; white dress shirt; plain black tie with no pattern or SkillsUSA black tie; black socks and black shoes.
- Official dress for women: Official blazer, jacket or sweater; black dress slacks or knee-length skirt with business like white, collarless blouse or white blouse with small, plain collar that may not extend onto the lapels of the blazer, and black dress shoes.

CONTEST INFORMATION

Competition: SkillsUSA State Culinary Arts

- **Date:** April 22nd
- **Check-in Time:** 7:00 AM
- **Competition Duration:** 5 hours
- **Lunch:** 30 minutes

Scheduled Heats: TBD

Modified Market Basket Format:

1. Competitors will receive a market basket with various vegetables, fruits, and starches. The contents of the basket will be given beforehand with full packets.
2. Competitors must use a noticeable amount of each item in their market basket.
3. Competitors will also be given ingredients to complete the menu items (ingredient list will be given beforehand)
4. They can supplement those ingredients with items from the community pantry (full projected item list will be given beforehand)
5. The competitors will present four copies of a menu that includes a first course, a soup, two entrees, and a dessert following the competition guidelines. The menus must be turned in at the beginning of the competition and must include which market basket items will appear on each course. Competitor number must be listed on top of each menu.

Menu:

- Appetizer/First Course (2)
- Clear soup (2)
- Sauté chicken with sauce, grain, vegetable (2)
- Braised chicken with sauce, roasted potatoes, vegetable (2)
- Custard (2)

Evaluation Items:

1. Sanitation
2. Butchery
3. Knife cuts
4. First course
5. Soup
6. Entrée #1
7. Entrée #2
8. Dessert

Competition: SkillsUSA State Baking & Pastry Arts

- **Date: April 22th**
- **Check-in Time: 7:00 AM**
- **Competition Time: 8:00 AM - 3:45 PM**

- **Clean-up: 3:30 - 3:45 PM**
- **Competition Duration: 7 hours**
- **Lunch: 30 minutes**
- **Scheduled Heats: 1**

Buffet Display Format:

1. Competitors will receive standardized recipes.
2. Competitors will bring their own tools outside of common items provided (list will be given beforehand)
3. Competitors will be given ingredients to complete the menu items (ingredient list will be given beforehand)
4. Competitors will receive cake work order
5. Competitors must present all display items at the designated time and location with their competitor number

Menu:

- Prepare soft roll (*display 6 round, 6 torpedo, 6 student choice, 1 3-braid loaf, 1 baguette*)
- Prepare puff pastry fruit basket (*display 2 fruit filled and 2 ungarnished*) and apple tarts (*display 2*)
- Orange supreme (*display 4 slices along with scraps*)
- Prepare 12 eclairs (*display 2 filled with pastry cream and no garnish, 10 unfilled*)
- Prepare 12 Paris-brest (*display 2 filled with pastry cream and no garnish, 10 unfilled*)
- Prepare cranberry oatmeal cookie (*display 6 large cookies (2 oz), 6 small cookies (1 oz)*)
- Prepare 1 decorated cake (2 layer) based on work order (*display 1 decorated cake*)
- Prepare crème patisserie (*show to evaluator as it comes off the stove*)
- Prepare peppers, onions, garlic and zucchini (*display small amount*)
- Prepare savory galette (*display 4 savory galettes*)

Evaluation Items:

1. Sanitation
2. Knife cuts
3. Soft Roll

4. Puff Pastry
5. Pate Choux
6. Cookie
7. Decorated Cake
8. Crème patisserie

Competition: SkillsUSA Restaurant Services

- **Date:** April 22nd
- **Check-in Time:** 8:00 AM
- **Competition Duration:** TBD
- **Lunch:** 30 minutes
- **Scheduled Heats:** TBD

Competition: Will be similar to National 2024-25

Evaluation Items:

Type	Skills Area	% of Score
Task 1	Professional Appearance	35%
Task 1	Table Setup and Sanitation	
Task 1	Napkin Folds with Labels	
Task 2	Host / Greeting / Interpersonal Skills	40%
Task 2	Steps of Service	
Task 2	Check Calculations	
Task 3	Tablesides Service	20%
	Resume	5%
	Professional Development Test	

ADDITIONAL INFORMATION

If you have any questions about the contest, please contact the contest Chair:

Gene Leiterman, CEPC

Director, Culinary Arts Program

Francis Tuttle Technology Center

12777 North Rockwell Ave

OKC, OK 73142

Office: 405-717-4259

National Technical Standards can be found on Absorb, which you can access with your professional SkillsUSA membership. Technical are updated periodically, please check regularly.