

CULINARY ART

Format: In-Person

Submission Requirements:

On-Site: Competitors must drop off their completed product to the allocated room upon registration.

Registration Guidelines:

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.

This year's challenge is: biscuits and cookies.

Please note: you must bring your finished product to MIST - you will not be making the cookies or biscuits at MIST. Competitors are required to conceptualize, execute and decorate cookies that reflect this year's theme. There is no limitation on ingredients and materials used, as long as they are halal and edible.

Procedure:

1. MIST ID and order of competition will be pre-assigned on a random selection basis.
 - a. Competitors shall report at the appropriate time to the designated place.
 - b. Competitors shall be introduced to the judges by their MIST IDs.
2. All culinary creations must have at least five (5) regular sized biscuits or cookies (3-4"). Students may optionally have one large biscuit or cookie (5-6") to detail the full design.
3. The project must be brought to MIST in a single platter, plate, container, etc labeled with the MIST ID ONLY.
4. If the contestant's name appears anywhere on the presented piece, it will be disqualified. MIST will provide serving plates for each individual judge.
5. No more than \$50 can be spent on supplies.
6. Concept & styling must relate to the overall MIST Theme.
7. All ingredients must be halal. Please consult [this document for a basic guide](#) to understanding halal foods.
 - a. All creations must be accompanied by a list of ingredients used.
8. 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.
 - a. Competitors with food allergies are required to inform their Regional Representatives at least two (2) weeks prior to the tournament.
9. Each participant will be interviewed for five (5) minutes in order to describe the purpose and inspiration of the culinary creation. Interview questions can be found in section D of the Culinary Arts ballot.
10. Please note that if there are more than 20 entries for this competition, only the top 20 entries (based on artwork and written statement) will be interviewed.

- a. In this case, an open gallery preliminary judging round will take place, and all entries will be judged according to the Culinary Arts Ballot.
 - b. The top 20 that advance will have a five (5) minute interview with the Judges' Panel.
11. A typed written statement no more than one (1) page (500 words max.) must be included with the artwork.
- a. The explanation will include what inspired the contestant to make it, as well as specific answers to the interview questions.
 - b. Please note that the written statement is an integral component of qualifying for an interview in the top twenty.
 - c. We also recommend that competitors include a photograph of their culinary creations.
 - d. In cases where the submissions are damaged during transportation, the photograph will be used to judge the presentation portion of the 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

[Please note: we recommend that you make two copies of your written statement; one to give in with your Culinary Arts submission, as well as the required separate statement that will be collected at on-site registration.]

DETAILED BALLOT: CULINARY ART

Section A: Technical

Points: 10

- Presenter is on time for the interview.
- The presenter is dressed for an interview.
- Length of written statement does not exceed one page (500 words).
- Submission meets required formatting guidelines (see rules).

Section B: Production Quality

Points: 30

Taste

- Submission has a pleasing taste.
- Recipe used is complex and "from scratch".
- Student shows good knowledge of ingredients and production skills.

Skill and Technique

- Skills needed to make submission are difficult and complex. Execution of these techniques is successful.
- Submission required time and patience.
- Finished dessert clearly communicates a story or statement.
- Work integrates expression, organization, technique and MIST's theme through final product.
- Design required time and patience and was difficult to execute.

Section C: Presentation Quality

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.
- Visual balance, composition and layout enhance the overall beauty of the artwork.
- Work features a recognizable center of interest in relation to the theme.
- The selected colors enhance or complement the final product.
- Artwork makes a visual impact and stands out from being a simple dessert

Creativity

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

Section D: Application of Theme

Points: 25

- There is a strong, clearly evident relevance to the theme.
- The theme is expressed in a unique or outstanding way.
- Elements and principles of art are clearly articulated and the student shows evidence of careful selection and organization of these elements and principles.

Judges will ask the following questions to gauge the competitors' understanding of the theme and how it was expressed in their work. Judges will then proceed to scoring.

1. How did you aim to convey this year's theme in your culinary creation? In what ways does your culinary piece 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, cooking shows or online recipes 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 this work?

Culinary Arts Ballot

	Subtotal
Section A: Technical	/5
Section B: Purpose	/15
Section B: Skills and Technique	/15
Section C: Aesthetic and Design	/20
Section C: Creativity	/20
Section D: Application of Theme	/25

TOTAL: _____/100

Overall Judges Comments and Feedback:
