

Culinary Arts General Information

Unlike Nationals students will be preparing only 1 of each course for judging. When the judges are finished the plates will be returned to the student for tasting, sharing, and clean up.

Each contestant should bring a copy of their resume and SkillsUSA Knowledge Test to turn in before the contest begins.

Contestants should wear closed toed shoes, white or black work pants or blank/white checkered chef's pants, white chefs jacket, white apron, chef hat or hairnet.

Directions to Lebanon HS

From I 5 Travel east at the Corvallis/Lebanon Highway 34 exit

Stay on highway 34 into Lebanon - it turns into Tangent (road)

Turn right onto 5th Street at the car repair shop

Travel south on 5th Street to 1700 south 5th

Lebanon HS is on the right

Turn into the 1st most north parking lot. The Culinary Classroom is at the far end of the faculty parking lot with a door from parking into the classroom.

There will be 2 contest shifts for Culinary so each student can have there own kitchen unit.

Supplied will be a double sink, gas or electric range with oven, dish soap, bleach water/sanitizing bucket, ample counter space.

Technical Chair will supply all recipes and food supplies.

The Culinary Arts and the Food and Beverage Service Contest will both be at Lebanon High School and entrance is through the same door off of the parking lot.

Culinary Arts Equipment List

Measuring Cups

Measuring Spoons

Cutting Board

Knives

1/2 sheet or pie tins for roasting

2 saute pans

2 sauce pans

2 mixing bowls

Tongs

Whisk

Metal Spoon

Wooden Spoon

Rubber Spatula

Plates for entree and salad presentation for judging

Side Towels and Hot Pads

Our Technical Chair is Brian Wilke from Oregon Culinary Institute.

Questions, concerns, suggestions, lost contact

Neva Clausen

Lebanon High School

541-451-8555 x 1083 classroom

503-551-9688 cell