



Wildcard Category for Dorsey Schools Culinary Salon VII

Professional Wildcard category will be a cold food category.

We are trying to entice more chefs to participate in cold food competition by making a smaller sized entry. I would like to have the category be only one cold category for example: if a competitor would like to do a 'B' category they could simply do a B3 and that is it. The category would then be called a pro wildcard B.

Category: SWP-60 minutes

Bake a dozen of a drop cookie

Segment and zest on orange

Piping on a cake only (cake to be brought pre-frosted)

Pipe 3 roses

Write "Happy Birthday"

2 piping techniques bottom boarder a must, top boarder optional

Student must provide 1-8" cake pre frosted with no piping just plain white frosting.

Category: SW- 60 minutes

Butcher 1 chicken: into an airline breast, boneless skinless breast, two thighs with the oyster meat, two legs and one wing.

Knife cuts:

Potato- 3 each tourner (seven sided with a flat end)

Rutabaga- 3oz of a square paysanne (1/2"x1/2"x1/8")

Turnip- 3oz of Julienne (1/8"x1/8"x2")

Tomato- 2 each concasse with seed and innards minced with small dice flesh

Onion- 1 each medium diced



Orange-

1 each cut into supremes

