



## 2026 Countywide Chopped Competition

San Bernardino Valley College  
Louis Carson Center  
701 S Mt Vernon Ave  
San Bernardino, CA 92410

### Ingredients:

- Dishes: Each team must create an appetizer and a main course, turned in at different times.
- Each team needs to create **4** identical appetizer plates and **4** identical main course plates (3 for judges, 1 for display)
- Each team will receive and use two secret ingredients: one secret ingredient must be used in the appetizer and one must be used in the main dish.
- All ingredients for the appetizer, aside from the secret ingredient, must be brought by each team.
- Ingredients to each team that **must be used in the main dish** are:
  1. Protein: Sea Scallops
  2. Starch: Arborio Rice
  3. Vegetable: Students will have three choices available (these will be revealed in the kitchen along with the secret ingredients)
  4. Secret ingredients provided on competition day
    - a. Each entry, appetizer and main dish, must include one of the given secret ingredients.
- ***Only students*** will be provided with the secret ingredients. Both will be revealed to each team at the start of their competition time.
- Teachers are not allowed to give guidance to students regarding how to use the secret ingredients.
- Teams must bring all the extra raw ingredients they would like.
- Premade Ingredients - Standard condiments/pantry items are the only non-raw ingredients/components that may be brought to the competition; teams cannot bring premade sides (e.g. mac 'n cheese, can of baked beans, pre-chopped onions, etc. No pre-prepped ingredients!)

### Scoring for Competition

There will be 5 judges – 3 tastings, and 2 safety/sanitation

- 10 points for taste
- 3 points for use of secret ingredients in each dish
- 3 points for presentation quality (soft skills) of the presenting students
- 5 points for plating/physical presentation (*scored at end of appetizer and main dish rounds*)
- 5 points for originality (*scored at end of appetizer and main dish rounds*)
- 10 points for safety/sanitation
  - Safety/sanitation will be judged during the competition.
  - Everyone starts with all 10 points. Points reduced for violations.

- **\*Other Possible Point Deductions**

- Up to -5 pts per dish for being late (see rules)
- -5 pts for revealing school identity of the team (e.g. logo on chef jacket or stating the name during dish presentation; see rules)
- Egregious, intentional violations could result in heavier deductions up to disqualification.
- After all teams have presented, judges will review all submissions on the display table for consideration of final scoring. Judges will score for plating/physical presentation and originality at the end upon seeing all submissions next to one another.

### Provided Equipment

- 1 station per team
  - 4 burner stovetops
  - cutting surface at station
  - small sink
  - electrical outlets
  - stainless steel table for additional prep space
- Convection ovens
- Two flat top grills
- Two fryers

### Equipment to Bring:

- Any specific equipment and ingredients to complete your dish.
  - Examples: hand mixers, knives, piping bags and tips, air brush, plates, cooking torch, pots, pans, mixers, blenders, starch of choice, etc.

### Rules for Competitions:

- Bring your own plates.
- 4 plates are expected for each of the appetizers and main course dishes – 3 tasting plates for 3 tasting judges & 1 display plate
- Teams must bring their own plates for presentation of dishes, with the appetizer and main course on different plates.
- Decorative presentation elements are only allowed on the plate the food is presented on – no displays or presentations other than the submitted plate of food. Everything must be edible.
- Each dish presentation will be as follows and will be strictly maintained:
  - 4 minutes uninterrupted time for students to present/describe their dish to the judges
  - 3 minutes for judges to ask questions and receive answers
  - 2 minutes for judges to log scores and comments and for plates to be cleared.
  - A moderating timekeeper will be present at the judges table
- Missing a turn-in time will accrue a 1 point deduction per minute for a maximum of -5 points per each appetizer and main dish. If the turn-in time is missed, the team will not be given a new time to present the dish. If time allows, the judges can taste and evaluate the dish at the end of all teams' turn-in times and provide a score without student presentation.
- Each culinary teacher may bring up to 4 students for the competition. Prepare for alternates if needed, but **only bring 4 students on the day of the competition.**

- No specific attire is required, but school logos are not permitted. **Any display of school logos on uniform, plates, etc. or other revealing of the team school identity to the judges such as during the food presentation will accrue a 5 point penalty.**

### Additional Details

- A small clock will be provided at each team's station for the purposes of monitoring turn-in times
- Admin/parents may visit to observe but, due to facility limitations and safety concerns, only a few will be permitted to observe the cooking area at a time. *They are not allowed to provide constructive feedback to participants.*
- If there is the opportunity for any attendees, adults or students, to taste the food, remember to be professional in your comments. Students pour their hearts into their efforts and comments like "that didn't taste very good" are not appropriate.
- Attendees need to be quiet and respectful during students' presentations to the judges. If that becomes a challenge, attendees will be asked to leave the presentation room.
- After a team presents, they should go tear down/clean up their station and sit down quietly, not debrief with their teachers.
- **No team debrief with instructors is allowed until after all teams are finished with all dishes.**
- Clean-up
  - **Teams need to bus / clean their own dishes and equipment during competition**
  - Suggest teams bring a bus tub and put all their stuff in there for clean-up as needed rather than pile it all up at the sink.
- Bring everything you need and mark your stuff, tape it, etc.
  - Strongly suggest inventory list in and out
- If a team forgets something (e.g. mixing bowl or a non-provided ingredient), they are allowed to ask other teams if they have spares. While teams are encouraged to help others in this way in the spirit of sportsmanship, it is not required.

### Supplemental FAQs:

**Question:** *What is the consequence of a rule infraction?*

**Answer:** Keeping in line with the team logo/name violation of 5 points deducted from the score, other infractions will typically carry a similar consequence although judge/WSBCSS staff discretion is allowed such that minor and/or unintentional consequences could result in smaller deductions or egregious, intentional consequences could result in heavier deductions up to disqualification (e.g. submitting pre-made cookies). **Remember that at the heart of this competition is the desire to lift up student talent, encourage healthy competition, and foster a community of future professionals. Decisions will be made through this lens.**

**Question:** *Is there a difference between the display plate and the plate submitted to judges?*

**Answer:** The display plate needs to be identical to each plate submitted to the judges. Extra items not presented to the judges or used on the display plate may be shared for attendee tasting on a tasting platter.

**Question:** *Does the appetizer have to compliment the entree?*

**Answer:** No. There is no score that ties the two together.

**Question:** *Do the four plates (3 for judge tasting, 1 for display table) need to be identical?*

**Answer:** Yes.

*Question: Who determines what is edible?*

*Answer:* The rules state that all items on the plate must be edible. Determination of edibility of the items on the plate will be left to judge's discretion and teams will incur points deductions for violating the edibility guideline. Also, **please remember that student and judge safety should be at the forefront of submission decisions.**

*Question: Would bread, let's say for a sandwich, be an acceptable ingredient to bring?*

*Answer:* Yes. While past judges have clearly been impressed and appreciative of bread made at the event from scratch, we recognize there isn't necessarily enough time to make a loaf of bread during the competition event. Thus, bread can be interpreted as a standard pantry item, which is allowed within the rules. That said, teams are advised to use discretion to make sure to avoid misconception that any bread brought goes beyond a "standard pantry item". Judges will make final determination on if bread used goes beyond "standard pantry item".

*Question: Is parking free and where do I park in at San Bernardino Valley College?*

*Answer:* Parking is free on the day of the competition at Lots 9 & 10.