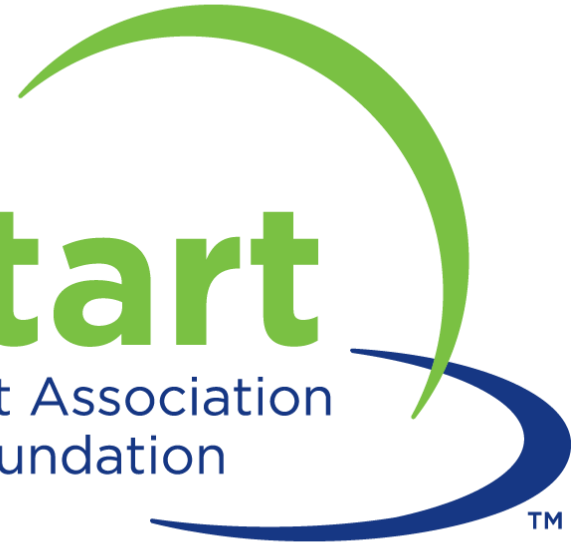




VIRGINIA
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VPSI Individual Judge
Orientation

2026

Today's Goals

- Ensure scoring consistency
- Align to industry standards
- Clarify expectations for three *very different* skill sets

*These are **skills competitions**, not concept competitions.*

(Chicken Fabrication • Cake Decorating • Napkin Folding)



Your Role as a Judge

You are evaluating:

- ✓ Technical precision
- ✓ Industry readiness
- ✓ Professional standards
- ✓ Time efficiency under pressure

You are **not**:

- ✗ Coaching
- ✗ Prompting
- ✗ Teaching mid-event
- ✗ Letting creativity outweigh execution

All scoring decisions are final.

Event Structure Overviews

Competition	Time	Focus	Total Points
Chicken Fabrication	10 min	Butchery precision	50
Cake Decorating	25 min	Pastry technique + flavor	50
Napkin Folding	3 min	Fine motor precision	50

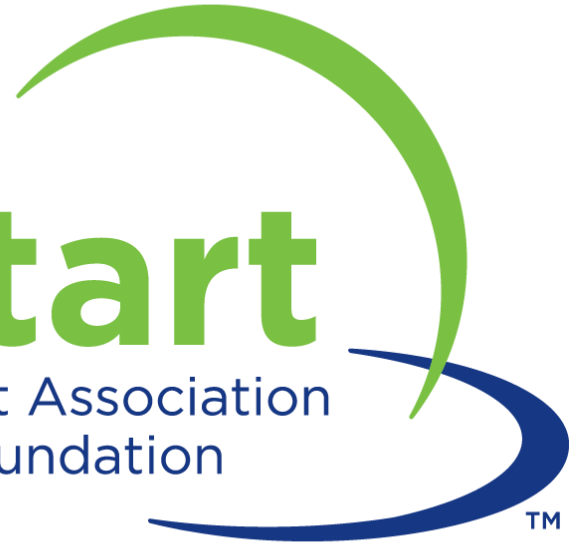
Each event evaluates **technical mastery + professionalism.**





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CHICKEN FABRICATION

Chefs: Stotler, Sheppard,
Adams, Rohilla

Task Overview

Competitor must fabricate one whole chicken into:

- 2 airline breasts (with drumette)
- 2 bone-in thighs (oyster intact)
- 2 drumsticks
- 2 wings

10 minutes

What you are Scoring

Category	What It Means
Accuracy of Cuts	Proper joint separation, clean technique
Oyster Intact	Both thighs must retain oyster
Uniformity	Symmetry of left/right portions
Cleanliness & Yield	Minimal waste, proper trimming
Sanitation & Safety	Knife handling, workstation
Time	Completed within 10 min

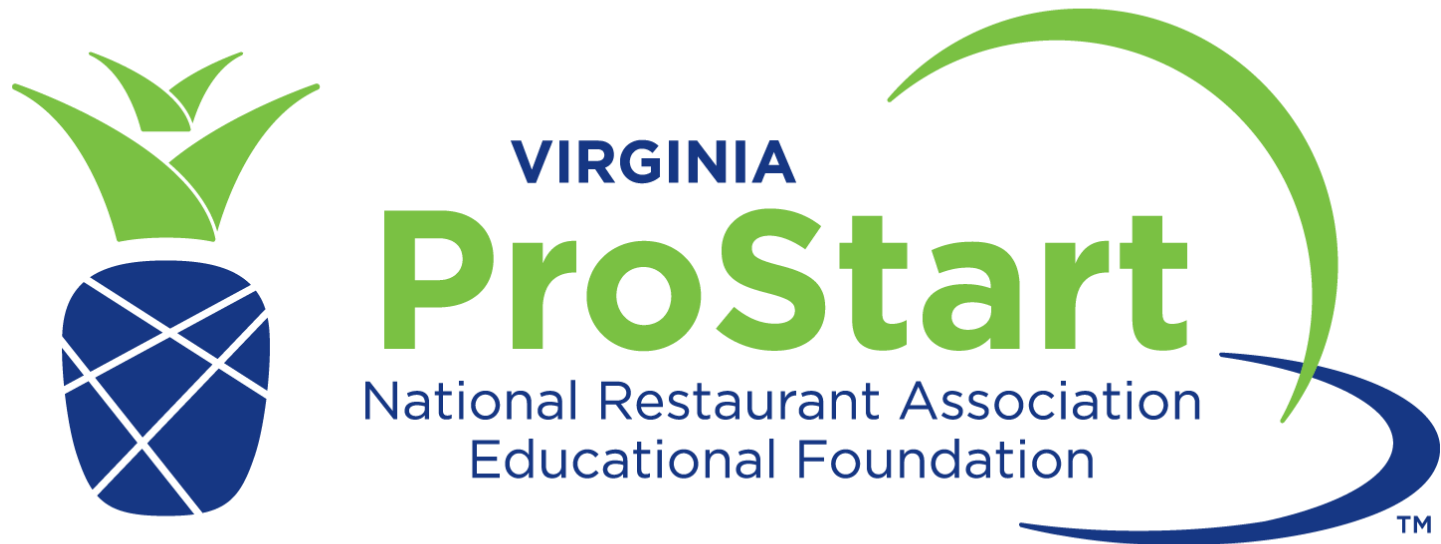
This is **industry fabrication**, not speed butchery.

Excellent looks like:

- Clean bone exposure
- No hacking at joints
- Even size portions
- Minimal meat loss
- Calm, controlled knife work
- Station remains organized

Do not reward:

- ✗ Fast but sloppy
- ✗ Missing oyster
- ✗ Ragged cuts
- ✗ Excessive waste
- ✗ Unsafe handling



CAKE DECORATING

Chefs: Reese, Kelley,
Kersey, Johnson

Task Overview

In this event, competitors are asked to demonstrate the technical and professional skills expected of an entry-level pastry or bakery professional by transforming a pre-crumbs-coated cake into a finished, retail-ready product within a strict 25-minute time frame. Judges should view this as both a decorating and product-quality challenge: students must execute a smooth white buttercream base, structured piping elements, legible scripted lettering, and cohesive decorative design while also delivering a cake with proper height, structure, and a well-balanced filled middle layer that enhances flavor.

This competition evaluates control, consistency, and professional standards under time pressure — not just artistic creativity. The final product should reflect something that could confidently be placed in a bakery display case: clean, stable, visually appealing, and enjoyable to eat, with sanitation and efficient workstation management maintained throughout.



Required Design Elements

Cake must include:

- Smooth white buttercream base
- Top shell border
- Two additional buttercream colors
- Script: **“Happy Birthday Chef”**
- A filled middle layer

All done in **25 minutes.**

What You Are Scoring

Category	What It Means
Design & Creativity	Retail appeal, composition
Execution & Technique	Smooth icing, piping skill
Flavor & Filling	Taste, texture, proper filling
Standards & Sanitation	Tool use, cake size rules
Time	Completion within 25 min

Retail-ready > overdecorated

Excellent looks like:

- Glass-smooth buttercream
- Even piping pressure
- Legible script
- Balanced design
- Filling complements flavor
- No icing breakdown or melting

Do not reward:

- ✗ Pinterest complexity over technique
- ✗ Leaking filling
- ✗ Uneven base coat
- ✗ Illegible lettering



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NAPKIN FOLDING

Judges: Stone, De Kanter,
Walker, Mangal

Task Overview

In this event, competitors are demonstrating the fine motor precision, consistency, and visual attention to detail expected in professional foodservice and hospitality settings, where table presentation directly contributes to the guest experience. Within a tight 3-minute time limit, each competitor must produce three identical napkin folds based on a design they submitted in advance, reflecting not just creativity but repeatable execution under pressure.

Judges should view this as a test of craftsmanship and control: folds should be crisp, symmetrical, and structurally sound, with all three versions matching in size, shape, and stability.

This is not simply an artistic exercise — it is about producing a polished, service-ready result that could be placed on multiple tables in a dining room and look uniform, professional, and intentional. Precision, consistency, and the ability to maintain quality at speed are just as important as the design itself.



What You Are Scoring

Category	What It Means
Accuracy to Submission	Matches photo/instructions
Precision & Neatness	Crisp folds, symmetry
Consistency	All three identical
Creativity	Visual appeal, table use
Stability	Holds shape unassisted

Consistency is King

Excellent looks like:

- Clean lines
- Structural integrity
- Uniform trio
- Professional table presence

Do not reward:

- ✗ One good fold + two poor ones
- ✗ Designs that collapse
- ✗ Overly complex but sloppy work

Penalties – Judge Responsibility

- Mark violations on score sheet
- Event staff apply deductions
- Write factual comments
 - Be factual, not emotional
 - State what happened
 - If it isn't written, it didn't happen

Objectivity Reminder

- Comments are REQUIRED- explain *why* points were lost.
- Consistency matters: apply the same standards to every competitor.
- Personal Preference has no space here.
- Good feedback is specific & tied to criteria. Be constructive

This is educational AND competitive



Thank You Judges

Your expertise supports student growth
Fair judging ensures competition
integrity

