

GA School Nutrition Association State Culinary Arts Competition

Saturday, March 15, 2025

**Jackson High School
717 S. Harkness Street
Jackson, GA 30233**

Congratulations on winning 1st place in your District Culinary Competition. This year's state culinary competition will be very exciting and we can't wait to see you there.

The State Culinary Competition will be on Saturday, March 15, 2025 at

Jackson High School, 717 S. Harkness Street, Jackson, GA 30233

Come to the GSNA registration area for check-in at your designated check in time shown by category below.

We will limit guest to one per contestant.

ONLY participating contestants will be allowed in the kitchen area.

The Competition will be conducted by category to cut down on the number of people in the kitchen at one time. See below for the Category times:

Lunch (Entree) / Peanut Breakfast

Check in starts at 7:30 AM

Preparation start time is 8:00 AM.

Presentation time is 10:00 AM

Dessert / Peanut Snack

Check in starts at 9:30 AM

Preparation start time is 10:00 AM

Presentation time is 12:00 PM

Lunch (SideDish) / Peanut Lunch

Check in starts at 11:30 AM

Preparation start time is 12:00 PM

Presentation time is 2:00 PM



All participants must have completed preparation, cleaned station and presented their product by the stated presentation time.

Enclosed are some instructions on what you will need to bring with you to the competition and a few tips on some of the things the judges will be judging on.

We have provided a list of several hotels that are near Jackson High School. Please make your own hotel room reservations, if needed. GSNA does not reimburse for lodging or travel.

If you have any questions, please contact the Headquarters Office at 770-934-8890.

Thank you for all your support and Good Luck!!

cc: District President

What to Bring



1. Please be sure to **bring a copy of your recipe with you!!**
2. **All ingredients** needed to prepare the food product. Ingredients may be pre-measured.
3. **All cooking utensils to** include pans, bowls, spoons, dishrags, plastic wrap, etc.

Please note: The only thing that the school will provide will be the space and the use of the large equipment. The following is a list of equipment that will be available for participants use.

1 - Convection Steamer	1 - Double Combi Oven	2- Double Convection Ovens
1 - Large Kettle	1 - Small and Large Mixer	1 - Gas Stove top range
1 - Electric Can Opener	1 - Vertical Buffalo Chopper	1 - Tilting Skillet
1 - Slicer	1 - Food Processor	

Cool/Warm storage cabinets will be available

Chef Tips

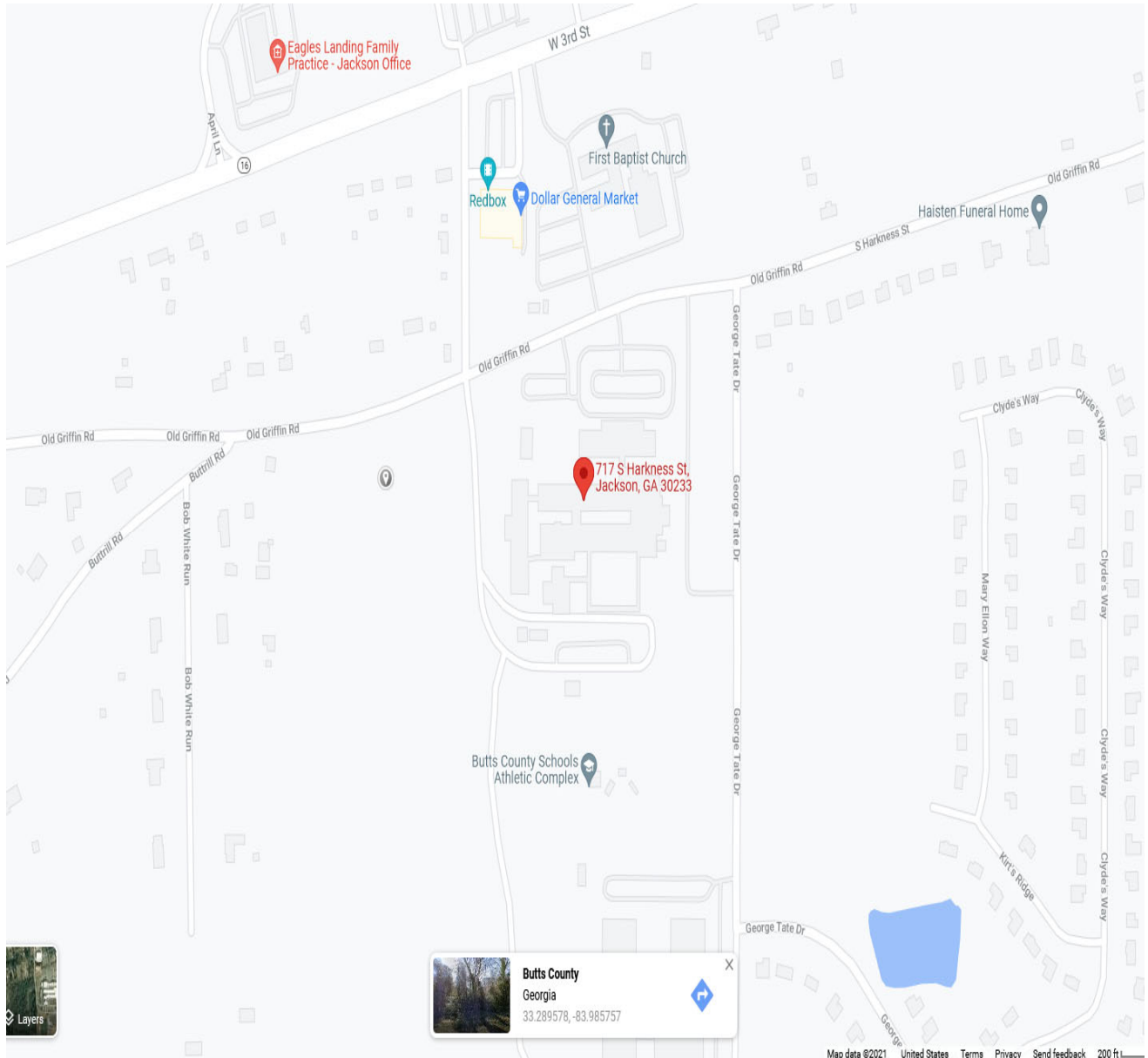
1. Make sure you use the proper color cutting board. Red: Meats, Green: Fruit/Vegetables, Blue: Fish, White: all other
2. Work smart not hard - they will judge on organization.
3. Make sure you have sanitation water under the table and clean towels in each and your space is clean and sanitary.
4. Make sure you wear gloves (changing as needed), hair nets and aprons at all times.
5. Make sure you clean and sanitize your area upon completion.

GSNA Tips

All recipes must be submitted standardized for 100 servings, but recipes must be reduced and prepared at State Competition on site for a maximum of 12 servings. Only 6 servings will be presented for judging on a disposable plate at State Competition.

Driving Instructions:

The address for Jackson High School is: 717 S Harkness Street, Jackson Ga. 30233



Enter at the front entrance & check in at the GSNA Registration table for further directions.

For more precise directions please use Mapquest or Google Maps.

Lodging Information:

SOME AREA HOTELS INCLUDE:

Candlewood Suites Jackson 112 Hospitality Drive Jackson, GA 30233	470-743-6100	
Holiday Inn Express & Suites, Jackson GA 116 Hospitality Dr. Jackson, GA 30233	770-233-2700	
Days Inn by Wyndham Jackson 625 E. 3rd Street Jackson, GA 30233	770-927-7976	

There are other hotels nearby, these are only suggestions.

Please make your own room reservations!!

**GSNA does not reimburse for any travel or lodging expenses
for participants in the State Competition.**



**Georgia School Nutrition Association
District/State Culinary Arts Competition**



Serving Georgia's Children with Excellence TOGETHER

Judge # _____

***Contestants are limited to entering and competing in one category at the district and state level.**

Entry Number _____ **Contest Rules Adhered To** Yes No

Dessert: (WG Fruit Dessert) Crumbled Up Cobbler, Crisp or Pie: TOGETHER (Textures – are you crunchy or soft): Create and prepare a delicious and nutritionist Dessert: Cobbler, Crisp or Pie. Dessert must include at least two different fruit and texture combinations. Serving size must credit as a ½ cup fruit and include a Georgia Grown or USDA Fruit. Please show crediting documentation on recipe.

Recipe Standards	Perfect Score	Score Received
Quality Standard		
Appearance		
Appetizing – colorful and attractive to the eye	15	
Texture and Consistency		
Not Dry or Too Moist – Contrasting Textures and Consistency	15	
Flavor and Eating Quality		
Dish is pleasant tasting, unique in flavor and ingredients	25	
Dish consist of a minimum of two different fruits	5	
Nutritional Quality		
Dish is low in fat, calories and sodium based on nutrient analysis provided.	15	
Dish credits as stated in the recipe description and is applicable for use in School Food Service.	10	
Sanitation and Food Safety		
Gloves are worn during food prep and plating Proper hand washing procedures are practice at all times Proper taste testing methods are practiced at all times Proper sanitation methods are practiced during preparation	10	
Service Temperature – Documented at the point of product completion Hot Dish 140° to 180° (depending on product) Cold Dish 34° to 40°	5	
TOTAL SCORE	100	



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Entry Number _____ **Contest Rules Adhered To** Yes No

Lunch: (Entrée) Mashed up Casserole: TOGETHER (Flavor Profiles – are you salty or sweet): Create and prepare a delicious and nutritionist Casserole Lunch Entrée with different flavor profiles that complement and highlight each other. Lunch Entrée must credit for a 2 M/MA and 1/4 cup Vegetable Equivalent. Please show crediting documentation on recipe

Recipe Standards	Perfect Score	Score Received
Quality Standard		
Appearance		
Appetizing – colorful and attractive to the eye	15	
Texture and Consistency		
Not Dry or Too Moist – Contrasting Flavor Profiles	15	
Flavor and Eating Quality		
Dish is pleasant tasting, unique in flavor and ingredients	25	
Dish includes ¼ cup creditable vegetable serving	5	
Nutritional Quality		
Dish is low in fat, calories and sodium based on nutrient analysis provided.	15	
Dish credits as stated in the recipe description and is applicable for use in School Food Service.	10	
Sanitation and Food Safety		
Gloves are worn during food prep and plating Proper hand washing procedures are practice at all times Proper taste testing methods are practiced at all times Proper sanitation methods are practiced during preparation	10	
Service Temperature – Documented at the point of product completion Hot Dish 140° to 180° (depending on product) Cold Dish 34° to 40°	5	
TOTAL SCORE	100	



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Judge # _____

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Entry Number _____ Contest Rules Adhered To ____ Yes ____ No

Lunch: (Side Dish) Mixed Up Vegetable Side Dish: TOGETHER (Colors – are you red or green):

Create and prepare a delicious and nutritionist Lunch Mixed Vegetable Side Dish using the two different types and colors of mixed vegetables. Lunch Side Dish must credit for ½ Vegetable. Please show crediting documentation on recipe.

Recipe Standards	Perfect Score	Score Received
Quality Standard		
Appearance		
Appetizing – colorful and attractive to the eye	15	
Texture and Consistency		
Not Dry or Too Moist – Contrasting types of vegetables and Consistency	15	
Flavor and Eating Quality		
Dish is pleasant tasting, unique in flavor and ingredients	25	
Dish consist of two different color vegetables encompassed in dish	5	
Nutritional Quality		
Dish is low in fat, calories and sodium based on nutrient analysis provided.	15	
Dish credits as stated in the recipe description and is applicable for use in School Food Service.	10	
Sanitation and Food Safety		
Gloves are worn during food prep and plating Proper hand washing procedures are practice at all times Proper taste testing methods are practiced at all times Proper sanitation methods are practiced during preparation	10	
Service Temperature – Documented at the point of product completion Hot Dish 140° to 180° (depending on product) Cold Dish 34° to 40°	5	
TOTAL SCORE	100	

CREATIVE & INNOVATIVE PEANUT RECIPE CONTEST



Sponsored by the
GA Peanut Commission, representing Georgia Peanut Farmers
In cooperation with GEORGIA SCHOOL NUTRITION ASSOCIATION



Quality Score Card for Peanut Recipe Contest

ENTRY NUMBER _____ CATEGORY (CIRCLE ONE): Breakfast Lunch Snack

Quality Standard	Perfect Score	Your Score
Appearance		
Appetizing in appearance	30	_____
Texture		
At least 4-cups peanuts/peanut butter as an ingredient per 100 servings	20	_____
Texture is correct for food item presented	10	_____
Flavor and Eating Quality		
Food Item is seasoned correctly	10	_____
Food Item is free of overpowering or sour taste	10	_____
Originality		
Food Item is unique in flavor and ingredients	10	_____
Food Item is unique and original	10	_____
Perfect Score= 100	Total score: _____	

FOR STATE COMPETITION USE ONLY:

Sanitation and Food Safety		
Gloves are worn during food prep and plating	10	_____
Proteins are kept on ice during prep.	10	_____
Proper hand washing procedures are practiced at all times.	10	_____
Proper taste testing methods are practiced at all times.	10	_____
Proper sanitation methods are practiced during preparation	10	_____

State Competition Perfect Score= 150 **Total Score** _____



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Judging Criteria

1. Each entry will be assigned a number by category. The name of the applicant, school and school system may be written on an index card and placed upside down under the display for identification after the judging.
2. Each category group will be prepared at different time periods with contestants having an assigned area in the kitchen. One Judge will be placed in kitchen for judging of Sanitation and Food Safety only. Other judges will remain in judging area outside of kitchen area.
3. Judges will review the score card for each category judged and enter a numerical number for each quality standard.
4. If a tie should occur after the tally is made from all the judges' score cards, the judges will decide first, second and third place.
5. The judges' score cards must be given to the culinary Arts Chair for final tabulation. The chair must record the total score of each participant. After the winners have been announced at conference and the scores recorded, the judges' score cards may be given to the participant.
6. Winners will be announced at GSNA State Conference. All monetary prizes and certificates will be awarded during an awards session at this conference.
7. All contestants are responsible for bringing all cooking equipment, food products and for all other supplies needed for product preparation. GSNA will not be held responsible for any equipment or displays damaged, misplaced etc.
8. See Judges' score card, attached to this document, for further information and breakdown of points credited for Quality Standards for this competition.
9. All district contestants must have won at the local level. All state contestants must have won at the district level.
10. Feedback forms will be sent to contestants after the competition, with tips and comments from judges

Contestants at the district and state level may only enter in ONE category