

The Other Recipe Contest
Culinary Arts Curriculum Support
National Pork Board



A Note to Culinary Educators

This curriculum support piece is designed to provide suggestions for incorporating *The Other Recipe Contest* into your existing class outlines and required course competencies. We recognize that incorporating additional class activities, such as a student recipe competition, may be challenging, given the limited time frame that a course term or semester affords when coupled with the required competencies that you are teaching your students. We believe that by involving your students in *The Other Recipe Contest*, many of your key course topics may actually be reinforced, while fostering a sense of professionalism and excitement. We hope you find these suggested activities useful.

Coaching and Recipe Development Tips

In an effort to assist students in developing excellent recipe entries for *The Other Recipe Contest*, while supporting the competition as a key learning activity, the tips below may assist the coaching and recipe development processes.

- Encourage students to expand their recipe development and execution by considering such issues as: *portion size, pork fabrication, plate presentation, overall customer appeal (visual, taste, texture contrast, etc.), pork and contemporary recommendations for degrees of doneness, nutritional appeal, accuracy of knife cuts, sanitation considerations and overall mise en place*. While the National Pork Board’s judges will utilize their own judging criteria, a simple coaching score sheet can be developed by incorporating the key components above.
- Encourage students to consider the importance of supporting professional activities that are key aspects of participation in the *The Other Recipe Contest*. (A checklist, designed to generate student interest is included.) These may include such things as: *implementing sanitation and safety practices, learning culinary competition guidelines, mentoring opportunities with culinary arts instructors, competitions as a key extracurricular activity, culinary school scholarship, networking with noteworthy industry leaders and professionals, culinary travel and developing team spirit and camaraderie with fellow culinary arts students*.
- Encourage students to access additional resources, particularly those contained in the *Pork. Beyond the Chop* National Pork Board curriculum for culinary programs, as well as the other material featured on the supporting website: www.porkfoodservice.com, especially those areas focusing on recipe development, fabrication, portion cuts, cooking methods, recipe “ideation,” degrees of doneness and nutritional considerations.
- When assisting students with the written essay component of the competition, consider involving other faculty members such as those in the Language Arts, English, Library and Tutoring Departments. Encourage students to focus on essay clarity, research, originality, popular interest, grammar and spelling.

Curriculum Links

Many of the student and instructor activities involving *The Other Recipe Contest* may logically be linked or used to reinforce existing curriculum topics. For example, coaching a student on mastering the techniques for determining degrees of doneness of meat can be elegantly demonstrated by developing, preparing and plating a dish from a student recipe competition entry. Presentation tips and menu component accompaniments are other examples of linking course assignments to recipe competition activities. The curriculum linking matrix below highlights many of these activities.

Curriculum Linking Matrix

Basic Curriculum Course	Linking Activities of <i>The Other Recipe Contest</i>
A la Carte Foods, e.g. International or American Regional Cuisine	Recipe entry menu item adaptability to wide range of international cuisines, including those featuring flavors of Asia, Latin America, and Africa. Likewise for American regions, such as the South, New England, Cajun/Creole, Heartland and South Florida/Caribbean dishes. Recipe entries featuring techniques for natural pan jus, additional compound sauces and complementary menu item garnishes.
Basic/Advanced Culinary Skills	Demonstration of determining degrees of doneness, utilizing pork as a center-of-the-plate item. Reinforcement of cooking methods by demonstrating pork's versatility, e.g. braising, sautéing, grilling, stewing and pan-frying. Sauces, soups and stocks featuring pork items or pork by-products, such as bones.
Menu Planning	Reinforcement of menu profitability by development of recipe entry dishes featuring economical yet lean cuts of pork. Focus on menu versatility by featuring pork as entrée, appetizer, brunch, buffet and breakfast or lunch item. Focus on nutritional protein appeal of pork in recipe development and execution, e.g. overall fat, calories and cholesterol.
Purchasing and Receiving	In development of recipe entry, focus on the four key primal cuts of pork: <i>Loin, Belly, Shoulder</i> and <i>Ham</i> .
Quantity Food Production	Recipe competition entries converted for larger recipe yields, adding excitement and menu appeal for such institutional settings as health care facilities, schools, and business and industry venues.
Meat Processing/Butchering	Fabrication of popular pork cuts, including roasts, chops, ribs, tenderloin, cutlets, strips and cubes.
Misc. Activities	Recipe entry could demonstrate how to determine basic competition guidelines, knife skills, basic sanitation practices, student teamwork, timing and professionalism.

ATTENTION ALL CULINARY STUDENTS!

KEY REASONS FOR ENTERING *The Other Recipe Contest* Sponsored by the National Pork Board...

- ✓ **Killer Prizes**
- ✓ **Potential for Travel to Noted Restaurants**
- ✓ **Meeting Nationally Known Chefs**
- ✓ **Culinary Scholarships**
- ✓ **School Recognition**
- ✓ **Mentorship by Culinary Arts Instructors**
- ✓ **Camaraderie with Fellow Culinary Students**
- ✓ **Learning Key Teamwork Skills**
- ✓ **Establishing Extracurricular Activities**
- ✓ **Tasting Innovative Recipe Entries**
- ✓ **Developing Your Own Signature Dish**
- ✓ **Culinary Professionalism**
- ✓ **Implementing Sanitation and Safety Practices**
- ✓ **Fun, Fun, Fun!**