



AUSTIN ISD **DICED & SLICED** STUDENT CULINARY COMPETITION



OVERVIEW

Middle school culinary students from across the district will compete for the title of the **AISD Diced & Sliced Ultimate Taco**.

► PARTICIPATING SCHOOLS ◀

- Bailey Middle School
- Bedichek Middle School
- Dobie Middle School
- Gus Garcia Young Men's Leadership Academy
- Kealing Middle School
- Lamar Middle School

JUDGING CRITERIA

For both the classroom and final competitions, tacos will be judged on **taste, appearance and creativity**.

► PRESENTATION ◀

Each group will present one taco to each judge. (Classroom competitions will have three judges)



Groups can get creative with how the tacos are garnished, there are no limitations.



All groups will present their tacos in a nacho boat, provided by Food Service, for both the classroom and final competitions.



Individual serving containers will also be provided to serve optional toppings on the side, if the group chooses to.



TACO CHALLENGE



GUIDELINES

Each team must create a unique recipe. You can borrow ideas from recipes that you find, but the recipe that you use for the competition must be your own.

PROTEIN

Tacos must include a meat or vegetarian protein.

Meat Examples:

Chicken, Beef, Pork, Fish

Vegetarian Examples:

Eggs, Beans, Tofu

TORTILLAS

Tacos must be served on the tortilla of your choice - store-bought or handmade.

Tortilla Examples:

Whole Wheat Flour, Soft Corn, Crispy Corn or Alternative

TOPPINGS

Tacos may feature any toppings.

Examples:

Lettuce, Tomato, Cheese, Salsa/Hot Sauce, Guacamole, Slaw
If using salsa, hot sauce, guacamole or slaw they must be scratch-made, not store-bought.



CLASSROOM COMPETITIONS

Using the template provided, teams must present a copy of recipe for their taco and any scratch-made toppings, to the three judges.

Due to time restraints, for the classroom competition only, foods may be prepared prior to the competition day.

As a group, teams will present one taco to each of the three judges.

The group with the overall highest score from each participating school will move on to the final competition. In the event of a tie, the teacher will make the decision on who will move on.

FINAL COMPETITION

The final competition will bring together the winning teams from each school.

Teams will have one hour to prepare, cook and plate their tacos.

ALL items must be prepared during the competition.

Groups may prepare their protein (ex. marinating) prior to the competition, but it must be cooked during the competition.

The judging will follow the same criteria as the classroom competitions.

The winning taco recipe will be featured on 2018-19 school menus.

Prizes will also be awarded to the first, second and third place teams.

The final event will take place during the school day. Teams will be provided transportation to and from the location, as well as lunch at the Nacho Average Food Truck.