



Puspresnas
Pusat Prestasi Nasional

KISI-KISI DAN SOAL-SOAL

**LOMBA KOMPETISI SISWA (LKS)
TINGKAT NASIONAL XXIX
TAHUN 2021**

**KOMPETENSI SISWA
TINGKAT NASIONAL KE-XXIX**

Bidang Lomba

**Kuliner
(Culinary)**

Daring 18 - 24 Oktober 2021



BIDANG LOMBA

Kulineri
Cooking



**DAY 1 (FINAL
PREPARATION DAY ONE
(jam akan disesuaikan dengan waktu pelaksanaan))**

09.00 – 10.00	Technical meeting Teknis Pelaksanaan	
10.00 – 12.00	Uji coba Jaringan	
12.00 - selesai	Persiapan akhir dari masing2 kompetitor	

DAY 1 (26 OCTOBER 2021) TENTATIVE
(3 hours and 30 minutes in total)
(jam akan disesuaikan dengan waktu pelaksanaan)

CREAM OF VEGETABLE SOUP

13.00 – 13.15	Information and preparation	(15 minutes)
13.15 – 15.30	Cooking Process	(2 hours and 15 min)
15.30 – 16.00	Presentation and judging time	(30 minutes)
16.00 – 16.30	Cleaning	(30 mins)
	Debrief and	

Module2 - 3 hours and 30 minutes total			
C1	Part A	Cream of Vegetable soup (Mystery Vegetables)	Skill 34
Description	<p>Prepare 2 plates of the dish “Cream of Vegetable Soup”</p> <ul style="list-style-type: none"> • Four plated portions of your interpretation of the dish, served hot or cold • Any vegetable can be used from the Black Box or from the chosen Host-Specific ingredients • Portion Size will be minimum 120 ml per plate/dish • Each plate to be served with a garnish in the plate <p>Skills Test: During the Competition Hours, the following cuts need to be presented to the <u>Judges in the first 1 HOURS, which may then be used over the next 3 competition days.</u></p> <ul style="list-style-type: none"> • One vegetable needs to be cut to 30g Brunoise, 5g either way. • One vegetable needs to be cut to 30g Julienne, 5g either way. • One vegetable needs to be turned (torné), 4 pieces (keep this Vegetables for nextday) 		
Service Details	<ul style="list-style-type: none"> • Two plated portions to be served in the soup plate • Service time will be at 2 hours 15 minutes. The service window opens 5 minutes before service time and closes on time. • The total module time is 3 hours, made up of 2 hours 15 minutes of preparation, 30 minutes of presentation and 30 minutes for clean down area. The competitor must leave the kitchen at 3 hours and 30 minutes 		
Main Ingredients required for Vegetable Soup	<p>The following ingredients must be included in the dish :</p> <ul style="list-style-type: none"> • Cream • Eggs • Mystery Vegetables 		
Basic ingredients	<ul style="list-style-type: none"> • Ingredients are available from the chosen by competitor 		
Special equipment required	<ul style="list-style-type: none"> • No other service equipment is permitted other than that provided as per the infrastructure list. 		

DAY ONE
MODUL 1 – VEGETABLES CREAM SOUP

Semua peserta harus membuat standar resep dari makanan yang dibuat.

Semua dibuat untuk untuk 2 (dua) porsi untuk setiap plate nya menunya mengikuti ketentuan :

<input type="checkbox"/>	Cream of Vegetables Soup Sayuran menggunakan bahan yang sdh diundi Bahan yang wajib digunakan : Cream, telur dan sayuran (sesuai undian)
<input type="checkbox"/>	Garnish bebas dan penyajian modern style
<input type="checkbox"/>	Jenis Product adalah Soup sebagai menu pembuka
<input type="checkbox"/>	Anda diminta menata ke 2 (dua) Plate masakan tersebut secara modern dengan garnish yang sesuai pada alat hidang yang telah ditentukan oleh panitia
<input type="checkbox"/>	Alat hidang yang harus dipergunakan untuk : a) Semua hidangan disajikan dengan menggunakan Soup Plate b) Penyajian makanan diatas piring tidak diperbolehkan menggunakan alat saji lain

DAY TWO (27 OCTOBER 2021) TENTATIVE

(7 hours in total)

MAIN COURSE

08.30 – 08.45	Informatin and preparation	(15 minutes)
08.45 – 11.00	Cooking Process (MAIN COURSE MEAT)	(2 hours and 15 min)
11.00 – 11.30	Presentation and judging time	(30 minutes)
11.30 – 12.00	cleaning	(30 Minutes)
12.00 – 13.00	Ishoma	(1 hour and 30 mins)
13.00 – 13.15	Preparation for Main course Fish	
13.15 – 15.30	Cooking Process (MAIN COURSE FISH)	(2 hours and 15 min)
15.30 – 16.00	Presentation and judging time	(30 min)
16.00 – 16.30	Cleaning	(30 mins)
	Debrief	
	Closing	

Semua peserta harus membuat standar resep dari makanan yang dibuat.

Module2 - 3 hours and 30 minutes total			
C2	Part A	Main Course with Mystery Meat & Herb	Skill 34
Description	<p>Prepare a main course with individual garnish, suitable for a la carte service for 2 persons</p> <ul style="list-style-type: none"> • Main Course to be served on a 28 – 32 cm plate. • All 2 plates to include the same 3 types of vegetables and 1 type of starch, of the choice of the competitor. • All 2 plates to be served with a minimum of 1 sauce appropriate to the dish. • All 2 plates to be served with 1 garnish appropriate to the dish. • On the plate, a minimum of TWO cooking methods must be evident including pan searing and stewing. • The Herb must be evident in the Menu description and on the plate. • Minimum size/weight of the main ingredient will be set on C-2 (mystery meat will be drawn on C-2). <p>Skills Test: Prepare and Serve 2 identical omelettes with a filling of your own choice within first 15 minutes</p> <ul style="list-style-type: none"> • You must show evidence of working to a workplan/prep-list • Counters sink and fridges must be organized and uncluttered. • You must be clean, neat, well-groomed and presentable. You must wash hands at the start, between tasks, and at the end after cleaning. • You must work clean, neatly and efficiently. Any spills need to be cleaned up within 5 minutes. • You must work safe, using the correct PPE - any dangerous activities will be penalized. • There must be no time-temperature abuse, no cross-contamination faults and tasting spoon protocols must be followed. • There must be no drip-contamination, foods stored separately, and all preparation must be wrapped/covered and labelled. • There must be no excessive wastage 		
Service Details	<ul style="list-style-type: none"> • Service time will be at 2 hours 15 minutes. The service window opens 5 minutes before service time and closes on time. • The total module time is 3 hours 30 minutes, made up of 2 hours 15 minutes of cooking, 30 minutes for presentation and 30 minutes of clean down. The competitor must leave the kitchen at 3 hours 30 minutes together for break lunch. • Main Course must be served hot. • 2 complete main course portions served on 2 plates • 1 plate to be served for Judging • 1 plate for photographs and display • Sauce to be served on each plate • Dishes to be served with a round Plate 		
Main ingredients required for Mystery Meat	<p>The dish must include:</p> <ul style="list-style-type: none"> • The Mystery Meat, selected on Day C-2 • Same 3 types of vegetable, of the competitor's choice, on all 2 plates • 1 type of the same starch, of competitor's choice, on all 2 plates • A minimum of 1 type of sauce, appropriate to the dish, on all 2 plates • 1 type of garnish, appropriate to the dish, on all 2 plates 		
Basic ingredients	<ul style="list-style-type: none"> • Ingredients are available from the chosen by competitor 		
Special equipment required	<ul style="list-style-type: none"> • No other service equipment is permitted other than that provided as per the infrastructure list. 		

Module 3 - 3 hours and 30 minutes total			
C2	Part B	Main Course with Fish & Spice	Skill 34
Description	<p>Prepare a main course with individual garnish, suitable for a la carte service for 2 persons</p> <ul style="list-style-type: none"> • Main Course to be served on a 28 – 31 cm plate. • All 2 plates to include the same 3 types of vegetables and 1 type of starch, of the choice of the competitor. • All 2 plates to be served with 1 butter sauce appropriate to the dish. • All 2 plates to be served with 1 stuffed pasta garnish appropriate to the dish. • A minimum of TWO cooking methods must be evident on the plate including pan-frying and steaming. <p><u>Skills Test: Prepare 1 soft boiled egg and 1 hard boiled egg. Serve the 1 soft boiled egg in shell with one end cut off in an egg cup. Serve the 1 hard boiled egg shelled (without shell) within first 30 minutes</u></p> <ul style="list-style-type: none"> • You must show evidence of working to a workplan/prep-list • Counters sink and fridges must be organized and uncluttered. • You must be clean, neat, well-groomed and presentable. You must wash hands at the start, between tasks, and at the end after cleaning. • You must work clean, neatly and efficiently. Any spills need to be cleaned up within 5 minutes. • You must work safe, using the correct PPE - any dangerous activities will be penalized. • There must be no time-temperature abuse, no cross-contamination faults and tasting spoon protocols must be followed. • There must be no drip-contamination, foods stored separately, and all preparation must be wrapped/covered and labelled. • There must be no excessive wastage 		
Service Details	<ul style="list-style-type: none"> • Service time will be at 2 hours 15 minutes. The service window opens 5 minutes before service time and closes on time. • The total module time is 3 hours and 30 minutes, made up of 2 hours 15 minutes of cooking, 30 minutes of presentation and 30 minutes of clean down. The competitor must leave the kitchen at 3 hours 30 minutes. • Main Course must be served hot • 2 complete main course portions served on 2 plates • 1 plates to be served for Kitchen Judging • 1 plate for photographs and display • Sauce to be served on each plate • Dishes to be served with a round Plate 		
Main ingredients	<p>The dish must include:</p> <ul style="list-style-type: none"> • Same 3 types of vegetable, of the competitor’s choice, on all 2 plates • 1 type of the same starch, of competitor’s choice, on all 2 plates • 1 type of butter sauce, appropriate to the dish, on all 2 plates • 1 Stuffed Pasta garnish, appropriate to the dish, on all 2 plates 		
Basic ingredients	<ul style="list-style-type: none"> • Ingredients are available from the chosen by competitor. 		
Special equipment required	<ul style="list-style-type: none"> • No other service equipment is permitted other than that provided as per the infrastructure list. 		

MENU MAIN COURSE MEAT & MAIN COURSE FISH

Semua peserta harus membuat standar resep dari makanan yang dibuat.

Semua dibuat untuk untuk 2 (dua) porsi untuk setiap plate nya menunya mengikuti ketentuan :

•	MAIN COURSE MYSTERY MEAT AND HERBS <ul style="list-style-type: none">- Menggunakan 3 macam sayuran dengan salah satu sayuran menggunakan bahan yang dibuat di hari pertama- Minimal menggunakan 1 sauce- Menggunakan 1 karbohidrat
•	Garnish bebas dan penyajian modern style
•	Jenis Product adalah Main Course ala carte
•	Anda diminta menata ke 2 (dua) Plate masakan tersebut secara modern dengan garnish yang sesuai pada alat hidang yang telah ditentukan oleh panitia
•	Alat hidang yang harus dipergunakan untuk : <ul style="list-style-type: none">a) Semua hidangan disajikan dengan menggunakan Round Plateb) Penyajian makanan diatas piring tidak diperbolehkan menggunakan alat saji lain

•	MAIN COURSE FISH AND SPICES <ul style="list-style-type: none">- Menggunakan 3 macam sayuran dengan salah satu sayuran menggunakan bahan yang dibuat di hari pertama- Minimal menggunakan 1 sauce- Menggunakan 1 karbohidrat- Menggunakan stuffed pasta
•	Garnish bebas dan penyajian modern style
•	Jenis Product adalah Main Course ala carte
•	Anda diminta menata ke 2 (dua) Plate masakan tersebut secara modern dengan garnish yang sesuai pada alat hidang yang telah ditentukan oleh panitia
•	Alat hidang yang harus dipergunakan untuk : <ul style="list-style-type: none">a) Semua hidangan disajikan dengan menggunakan Round Plateb) Penyajian makanan diatas piring tidak diperbolehkan menggunakan alat saji lain

DAY THREE (28 OCTOBER 2021) TENTATIVE

(3 hours in total)

MENU DESSERT WITH MYSTERY FRUIT & NUT

09.00 – 09.15	Information and preparation	(15 minutes)
09.15 – 11.30	Cooking Process (Dessert)	(2 hours and 15 min)
11.30 – 12.00	Presentation and judging time	(30 minutes)
12.00 – 12.30	Clear Up	(30 minutes)
12.30 - selesai	Closing	

Module 4			
3 hours and 30 minutes total			
C3	Part A	Dessert with Mystery Fruit & Nut	Skill 34
Description	<p>Prepare a dessert with individual garnish, suitable for a la carte service for 2 persons</p> <ul style="list-style-type: none"> • Dessert to be served on a 28 – 31 cm plate. • All 2 plates to include 1 type of cake and 1 type of chocolate mousse, of the choice of the competitor. • All 2 plates to be served with 1 sauce appropriate to the dish. • All 2 plates to be served with 1 garnish appropriate to the dish. • Mystery fruit and nut must be evident on the plate. • On the plate, a minimum of TWO cooking methods must be evident including baking and frying. • <u>Skills Test: Separate 3 eggs. Whisk by hand the whites with Castor sugar (given 180g) to Stiff Peaks. Whisk by hand the yolks with Castor sugar (given 120g) to Ribbon Stage within first 30 minutes.</u> • You must show evidence of working to a workplan/prep-list. • Counters sink and fridges must be organized and uncluttered. • You must be clean, neat, well-groomed and presentable. You must wash hands at the start, between tasks, and at the end after cleaning. • You must work clean, neatly and efficiently. Any spills need to be cleaned up within 5 minutes. • You must work safe, using the correct PPE - any dangerous activities will be penalized. • There must be no time-temperature abuse, no cross-contamination faults and tasting spoon protocols must be followed. • There must be no drip-contamination, foods stored separately, and all preparation must be wrapped/covered and labelled. • There must be no excessive wastage 		
Service Details	<ul style="list-style-type: none"> • Service time will be at 2 hours 15 minutes. The service window opens 5 minutes before service time and closes 5 minutes on time. • The total module time is 3 hours and 30 minutes, made up of 2 hours 14 minutes of cooking, 30 minutes presentation and 30 minutes of clean down. The competitor must leave the kitchen at 43 hours and 30 minutes • The cake must be served warm • 2 complete dessert portions served on 2 plates • 1 plates to be served for Kitchen Judging • 1 plate for photographs and display • Sauce to be served on each plate • Dishes to be served with a round Plate 		
Main ingredients required for Mystery fruit & Nuts	<p>The dish must include:</p> <ul style="list-style-type: none"> • The Mystery Fruit, selected on Day C-2 • The Mystery Nut, selected on Day C-2) • 1 type of cake on all 2 plates • 1 type of chocolate mousse on all 2 plates • 1 type of sauce, appropriate to the dish, on all 2 plates • 1 type of garnish, appropriate to the dish, on all 2 plates 		
Basic ingredients	<ul style="list-style-type: none"> • Ingredients are available from the chosen by competitor 		
Special equipment required	<ul style="list-style-type: none"> • No other service equipment is permitted other than that provided as per the infrastructure list. 		

MENU DESSERT

Semua peserta harus membuat standar resep dari makanan yang dibuat.

Semua dibuat untuk untuk 2 (dua) porsi untuk setiap plate nya menunya mengikuti ketentuan :

<input type="checkbox"/>	DESSERT <ul style="list-style-type: none">- 1 jenis cake (disajikan hangat)- 1 jenis chocolate mouse- minimal 1 macam sauce
<input type="checkbox"/>	Garnish bebas dan penyajian modern style
<input type="checkbox"/>	Jenis Product adalah dessert ala carte
<input type="checkbox"/>	Anda diminta menata ke 2 (dua) Plate masakan tersebut secara modern dengan garnish yang sesuai pada alat hidang yang telah ditentukan oleh panitia
<input type="checkbox"/>	Alat hidang yang harus dipergunakan untuk : <ul style="list-style-type: none">a) Semua hidangan disajikan dengan menggunakan Round Plateb) Penyajian makanan diatas piring tidak diperbolehkan menggunakan alat saji lain

LOMBA KOMPETENSI SISWA SMK NASIONAL 2021

- A. Test project ini memuat soal praktek untuk kejuruan cooking
- B. Teori dasar (pengetahuan) harus dimiliki oleh siswa untuk menunjang pada soal praktek yang akan diberikan pada saat praktek memasak
 - Waktu pelaksanaan testnya memerlukan waktu total 14 jam termasuk persiapan dan penyajian dalam waktu 3 hari lomba
 - Istirahat makan tidak termasuk dalam waktu yang digunakan untuk waktu pengolahan dan pekerjaan soal
 - Pada saat makan siang semua kegiatan dihentikan
 - Bahan utama dan Mystery akan disundi pada h-2
 - Semua makanan di presentasikan sesuai dengan waktu yang telah ditetapkan. Tidak diberikan ekstra waktu
 - Semua bahan yang digunakan harus disesuaikan dengan kebutuhan, tidak dibenarkan untuk membuang atau menghambur hamburkan bahan
 - Assisten cook hanya membantu membersihkan piring dan tidak dibenarkan membantu proses pengolahan

PEKERJAAN DALAM PRAKTEK

- A. Semua pekerjaan harus diselesaikan oleh masing2 kompetitor, tidak diperkenankan untuk dibantu oleh asisten. Seperti menyiapkan, memasak membuat :
1. Sajian makanan pembuka dingin atau panas
 2. Sauce
 3. Makanan utama
 4. Penyelesaian garnish
 5. Pengelolaan makanan karbohidrat
 6. Salads
 7. Makanan penutup panas atau dingin
- B. Tugas yang diberikan adalah :
1. Ketersediaan dari bahan baku (mise en Place)
 2. Persiapan secara menyeluruh, bahan baku, kebersihan dan kebersihan seluruh area kerja
 3. Proses penyimpanan makanan
 4. Penggunaan alat masak
 5. Menyiapkan makanan kentang / karbohidrat dan sayuran
 6. Membuang tulang, memotong dan melepaskan daging dari tulangnya
 7. Proses memotong unggas
 8. Penyiapan kaldu, sauce, custard dll
 9. Meyiapkan makanan pembuka, soup, makan utama dan makan penutup
 10. Menyiapkan, mengatur hiasan makana
 11. Manyiapkan resep
 12. Menyiapkan bahan baku sesuai dengan standar resep yang dibuat
- C. Bahan :
1. Peserta tidak diperkenankan menggunakan bahan adiktif / bahan yang mengandung MSG
 2. Makanan disiapkan dan diatur secara baik pada piring yang tersedia pada hari kompetisi



KEMENTERIAN PENDIDIKAN, KEBUDAYAAN, RISET DAN TEKNOLOGI
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