



Puspresnas
Pusat Prestasi Nasional



Member Of
worldskills

KISI-KISI

**LOMBA KOMPETENSI SISWA (LKS)-SMK
TINGKAT NASIONAL XXX TAHUN 2022**

BIDANG LOMBA

**Kulineri
(Cooking)**



**Pariwisata & Layanan Sosial
dan Individual**

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

09.00	10.00	Technical meeting Teknis Pelaksanaan	TIDAK TERMASUK DALAM WAKTU LOMBA
10.00	11.00	Uji coba Jaringan	
11.00	12.00	Persiapan akhir dari masing2 kompetitor	

DAY 1 (7 November 2022) TENTATIVE
(3 hours in total)
(jam akan disesuaikan dengan waktu pelaksanaan)

CHICKEN CONSOMME

13.00	13.15	Information and preparation	(15 minutes)
13.15	15.30	Cooking Process (CHICKEN CONSOMME)	(2 hours and 15 min)
15.25	15.35	Presentation and judging time	
15.35	15.45	Sending Picture	(10 mins)
15.45	16.00	Cleaning	(15 mins)
		Debrief	

Module 1			
3 hours and 30 minutes total			
C1	Part A	“Chicken Consommé”	Skill 34
Description		<p>Prepare a Chicken Consommé with individual garnish, suitable for Fine Dining for eight persons</p> <ul style="list-style-type: none"> • Soup to be served in Soup Plate • Garnishes prepared in two Soup including the vegetables that made on Skill Test. • Stuffed Home Made Pasta as body of the Consomme <p><u>Skills Test: During the Competition Hours, the following cuts need to be presented to the 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 30 gr Fine Dice. • One vegetable needs to be cut to 20 gr Julienne. • One vegetable needs to be turned (torné), 4 pieces (keep this Vegetables for next courses) 	
Service Details		<ul style="list-style-type: none"> • Two Soup Plates with garnish • Garnishes are not to be served on the rim of the plate • Consommé shall be ¾ full of a soup bowl inclusive of garnish • No Pork and Alcohol to be used in the Dish 	
Main Ingredients required for Vegetable Soup		<p>The dish must include:</p> <ul style="list-style-type: none"> • Chicken for Consommé • Root Vegetables for Garnish • Stuffed Home Made Pasta 	
Basic ingredients		Ingredients are available from the chosen by competitor	
Special equipment required		No other service equipment is permitted other than that provided as per the infrastructure list.	
Garnish Criteria		<ul style="list-style-type: none"> • Not a herb or leaves • A decorative/ornamental item • Small in size 	

DAY ONE
MODUL 1 – CHICKEN CONSOMME

Semua peserta harus membuat standar resep dari makanan yang dibuat.

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

MODUL 1
CHICKEN CONSOMME

Prepare a Chicken Consommé with individual garnish, suitable for Fine Dining for eight persons

- Soup to be served in Soup Plate
- Garnishes prepared in two Soup including the vegetabes that made on Skill Test.
- Stuffed Home Made Pasta as body of the Consomme
- No Pork and Alcohol to be used in the dish

**DAY TWO (8 November 2021) TENTATIVE
(6 hours in total)**

MAIN COURSE

08.30	08.45	Informatin and preparation	(15 minutes)
08.45	11.00	Cooking Process (Healthy Hot Fish Course)	(2 hours and 15 min)
10.55	11.05	Presentation and judging time	
11.05	11.15	Sending Picture	(10 minutes)
11.15	11.30	cleaning	(15 Minutes)
11.30	13.00	Ishoma	(1 hour and 30 mins)
13.00	13.15	Preparation for Main course Fish	(15 minutes)
13.15	15.30	Cooking Process (Plated Main Course Two Varieties)	(2 hours and 15 min)
15.25	15.35	Presentation and judging time	
15.35	15.55	Skill Test	(20 mins)
15.55	16.05	Sending Picture	(10 mins)
16.05	16.20	Cleaning	(15 mins)
		Debrief	

Semua peserta harus membuat standar resep dari makanan yang dibuat.

Module 2			
3 hours in total			
C2	Part A	Healthy Hot Fish Course (Mystery Vegetables)	Skill 34
Description		<p>Prepare and cook a 2-portion main course healthy Fish hot dish of choice</p> <ul style="list-style-type: none"> • Cooking methods must not solely include boiling, poaching, steaming (sous vide cooking optional) • Minimum Include Two Sauces : one uncooked sauce of choice and 1 on your choice • Include one garnish of choice • One Carbohydrate on your choice <p><u>Skills Test: During the Competition Hours, Preparing and Make the following instruction need to be presented to the Judges in the first 1 HOURS, which may then be used over the competition.</u></p> <ul style="list-style-type: none"> • Mayonnaise • Hollandaise Sauce 	
Service Details		<ul style="list-style-type: none"> • Two plated portions to be served in the Round Plate • Service time will be at 2 hours 30 minutes. The service window opens 5 minutes before service time and closes on 5 minutes after. • The total module time is 3 hours, made up of 2 hours 30 minutes of preparation and presentation, 15 minutes of sending the Photo and 15 minutes for clean down area. The competitor must leave the kitchen at 3 hours 	
Main Ingredients required for Fish Course		<p>The following ingredients must be included in the dish :</p> <ul style="list-style-type: none"> • Red Snapper • Mystery Vegetables (CHOICE ON C-2) 	
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. 	
Garnish Criteria		<ul style="list-style-type: none"> • Not a herb or leaves • A decorative/ornamental item • Small in size 	

Module 2			
3 hours in total			
C2	Part B	Plated Main Course Two Varieties (Mystery Meat)	Skill 34
Description	<p>Prepare 4 plated Main Courses of three varieties – two plates each variety for a casual dining</p> <p><u>Skills Test: After the Competition Hours, Preparing and Make the following instruction need to be presented to the Judges in the 20 minutes, which may then be used over the competition.</u></p> <ul style="list-style-type: none"> • Cut Whole Chicken • Slice Meat 		
Service Details	<ul style="list-style-type: none"> • Prepare in total 2 x 2 (4) plated Main Courses of equal portion size with vegetables, starch, sauce and garnishes • All 4 Dishes to include the same type of two vegetables and one type of starch • Each two dishes to be served with 1 appropriated Sauce to the dish • Main Course should have a total plate weight of min 180 grams (main protein 60% of the dish) • Sauce to be served on each plate • No Pork and Alcohol to be used in the dish • The total module time is 3 hours, made up of 2 hours 30 minutes of preparation and presentation, 15 minutes of sending the Photo and 15 minutes for clean down area. The competitor must leave the kitchen at 3 hours 		
Main Ingredients required for Main Course	<p>The following ingredients must be included in the dish :</p> <ul style="list-style-type: none"> • Whole chicken supreme, two plates NOT sliced, first wing bone attached – dish 1-2 • Sliced Mystery Meat – Dish 3-4 • Two types of vegetable of Competitors choice from market list. Two types of vegetables can be used for all 4 plates • One type of same starch of Competitors choice to all dishes • One type of Sauce appropriated to each two variations • One type of garnish appropriated to each category of dish 		
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. 		
Garnish Criteria	<ul style="list-style-type: none"> • Not a herb or leaves • A decorative/ornamental item • Small in size 		

MENU - MAIN COURSE POULTRY, MEAT & 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 :

MODUL 2 A & 2 B

MENU HEALTHY HOT FISH COURSE & PLATED MAIN COURSE TWO VARIETIES

Modul 2 terdiri dari dua Jenis Main Course makanan dan dibuat untuk 2 (dua) porsi dan 4 porsi Ready on Plate yang terdiri dari **Menu Healthy Hot Fish Course & Plated Main Course Two Varieties**

MODUL 2 A

MENU HEALTHY HOT FISH COURSE

Prepare and cook a 2-portion main course Healthy Fish hot dish of choice

- Cooking methods **must not solely** include boiling, poaching, steaming (sous vide cooking optional)
- Minimum Include Two Sauces : one uncooked sauce of choice and 1 on your choice
- Include one garnish of choice
- One Carbohydrate on your choice
- No Pork and Alcohol to be used in the dish

MODUL 2 B

PLATED MAIN COURSE TWO VARIETIES

Prepare 4 plated Main Courses of three varieties – two plates each variety for a casual dining

- Prepare in total 2 x 2 (4) plated Main Courses of equal portion size with vegetables, starch, sauce and garnishes
- All 4 Dishes to include the same type of two vegetables and one type of starch
- Each two dishes to be served with 1 appropriated Sauce to the dish
- **Main Course should have a** total plate weight of min 180 grams (main protein 60% of the dish)
- Sauce to be served on each plate
- No Pork and Alcohol to be used in the dish

DAY THREE (9 November 2021) TENTATIVE
(3 hours in total)

MENU DESSERT WITH MYSTERY NUT

08.30	08.45	Informatin and preparation	(15 minutes)
08.45	11.00	Cooking Process (Dessert Two Varieties)	(2 hours and 15 min)
10.55	11.05	Presentation and judging time	
11.05	11.15	Sending Picture	(10 minutes)
11.15	11.30	cleaning	(15 Minutes)

Module 3			
3 hours in total			
C3	Part B	PLATED TWO DESSERT MINIATURES (Mystery Ingredients)	Skill 34
Description	Prepare a dessert with individual garnish, suitable for a la carte service for 2 persons <u>Skills Test: During the Competition Hours, Preparing and Make the following instruction need to be presented to the Judges in the first 1 HOURS, which may then be used over the competition.</u> <ul style="list-style-type: none"> • Pastry Cream 		
Service Details	Prepare and cook a total Three Plate suitable for banquet dining <ul style="list-style-type: none"> • 1 must included Pastry Product • 1 own Indonesian Dessert choice • Sauce to be served on each plate 		
Main Ingredients required for Main Course	The dish must include: <ul style="list-style-type: none"> • Nut Ingredient (Mystery) • One type of sauce appropriated to the dish • One type of garnish appropriated to the dish 		
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. 		
Garnish Criteria	<ul style="list-style-type: none"> • Not a herb or leaves • A decorative/ornamental item • Small in size 		

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 :

MODUL 3 PLATED TWO DESSERT MINIATURES

Makanan Dessert platter miniatures

- Prepare Three Plated Miniature Dessert for Casual Dining
 - 1 must included a Pastry Product
 - 1 own Indonesian Dessert choice
 - 1 plate to be served for Display
 - Sauce to be served on each plate
 - Mystery Ingredients
-
- Bahan yang digunakan adalah “**hanya bahan**” yang mudah dicari oleh peserta

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

