

Poultry Fabrication Rules: 30 minutes

1. Each student will be required to fabricate one (1) whole chicken into 8 pieces (2 breasts, 2 wings, 2 legs, and 2 thighs) with the long back removed.
2. Students are not required to de-bone poultry.
3. Event Organizers will supply all chickens for fabrication.
4. Students will be issued chickens by Event Organizers prior to the Knife Skills portion of the competition.
5. Students will be allowed thirty (30) minutes to fabricate their chicken.
6. Fabrication will take place after Knife Skills.
7. Students may use their fabricated chicken in their meal preparation, but it is not required. If they choose not to use it, the Event Organizers will have another use for the poultry.
8. At completion of fabrication, the chicken is to be displayed on the student's cutting board with all waste and the long back.
9. The team will be judged on skill and technique, not on level of difficulty. Sanitation and safety will be strictly evaluated.
10. Judges will evaluate the students work at the completion of the Poultry Fabrication portion of the competition.