2022 LPSI FAQs

**General Questions**

1. What’s new for 2022?

* Culinary:
  + Menu Cost: The maximum menu cost has changed from $75 to $125, to accommodate rising food costs.

See page 10.

* + Permitted ingredients: Team-prepared pre-soaked beans are now allowed.

See page 13.

1. Can we cheer for teams competing?

* In the culinary competition, cheering is encouraged! However, please ensure no communication or directives are provided to teams from the observers.
* In the management competition, please refrain from loud cheering. It is crucial for teams to present to judges in a space where communication can be heard when speaking at a normal volume.

1. Can we record the teams competing?

* Schools may videotape their own teams only; any other videography by a non-LRAEF sanctioned videographer is prohibited.

1. If a team creates a recipe on their own, what would they list as the source?

* An acceptable citation would be “Team-developed recipe” or “Original recipe developed by the team.”
* Any sourced material should be cited using MLA formatting.

**Management Competition**

***Written Proposals***

1. What does a minor change mean?

* After submission of the written proposal, teams may make small adjustments to décor, costing, etc.; however, they may not make wholesale changes to the menu or concept.
* If you have questions about what constitutes a minor change, please reach out to us at [lraef@lra.org.](mailto:lraef@lra.org.)
* See Preparation for Management Competition, page 28.

1. If we are working with a charity for one of our marketing tactics, can we use an actual charity, or does it need to be a fictitious company?

* While there is no stipulation that an organization utilized in a team’s marketing approach should be fictional or real, ProStartville is a fictitious, generalizable location, embodying the core elements of a real town.

See Management Exhibit A, page 36.

1. What does ROI mean on the Management Rubric and Written Proposal Checklist?

* The Return on Investment, ROI, as described in the Rules is a look at what the students hope to see as a return on their marketing tactic investments. For example, a team plans to pass out 500 flyers. The printing cost for this will be $75 and they hope to attract 100 new customers. With an average check of $12 per person, the team is estimates they will generate $1,200 from this marketing tactic.

See Written Proposal Contents, page 32.

1. How should Written Proposals be stapled and tabbed?

* Any number and arrangement of staples is acceptable. Tabs may be on dividing sheets or attached to the first page of each section.

See Written Proposal, page 31.

1. Why can’t my team hand-draw our organizational chart?

* For ease of review and increased professionalism, we are requesting that all organizational charts be computer-generated. This may be done in any program (e.g. Microsoft Word, Excel, Powerpoint, etc.) or utilizing a free web template.

See Written Proposal, page 32.

***Posters***

1. How are posters going be displayed?

* Schools are responsible for tabletop easels. Please bring a board and clip it using binder clips (try to find one of similar size). All posters must meet guideline requirements. At the time of Management Check-In, posters must be submitted rolled for storage.

See Posters, page 33.

1. Can teams include additional information on the posters beyond what’s requested in the Written Proposal Components list as long as a team covers the required topics?

* The posters should contain the information listed and no additional information, regardless of whether it is also included in the written proposal.

See Posters, page 33.

***Uniforms***

1. Can my team wear ties, bowties, or bandanas if their restaurant concept necessitates with professional business attire?

* The 2022 rules specify that no neckwear should be worn by Management teams, regardless of their restaurant concept or type of neckwear.

See Uniform, page 29.

***Menus***

1. Can teams use CBD, kombucha, or alcohol in their menus?

* Use of CBD in Management menus is allowed. CBD is an altering substance; however, no consumption of any CBD product occurs in the Management competition.
* Use of kombucha in Management menus is allowed. Kombucha is mildly alcoholic during production and fermentation, but only trace-levels or extremely low levels of alcohol are left in its consumable state and it’s typically marketed as non-alcoholic.
* Use of alcohol in Management concepts, or as a marketing tactic, is allowed not at NPSI. Teams may include a bar in their concept design.

***Space Scenarios***

1. The rules state that, “teams can enhance but not change the set parameters.” Does that mean the freestanding option must be on Main Street, between the county court house and Community center, or can teams change the location to adjacent businesses?

* Students should not change the adjacent buildings or the location of their business.

See Management Exhibit C, page 38.

1. Are the pro/con lists provided in Exhibit C just for reference, or do teams need to identify their own pros and cons?

* Students may absolutely include their own pros and cons if they feel their additions add value and context to their proposal, but it is not required. Schools should also use the provided pro/con lists.

See Management Exhibit C, page 38.

***Team Managers***

1. Can the team manager talk in between judges’ segments?

* Yes.

**Culinary Competition**

***Workspace & Equipment***

1. Can teams move tables or rearrange their competition stations?

* Any materials or space constraints provided or established by Event Staff should not be altered. This includes tables, station doorways, etc. Burners may be moved by teams during competition; however, they should not be removed from the station at any time.

See Workspace & Equipment, page 8.

1. Can teams check-in ingredients into a freezer?

* Ingredients submitted to Product Check-In go either into dry storage.
* Event Organizers do not provide access to freezer OR refridgeration space.

See Product Check-In, page 12.

1. How can a team bring dry ice for competition?

* Dry ice is addressed in two manners in the rules, as equipment (p. 9) and as an ingredient (p. 13). Both are permitted. If dry ice is being used as an ingredient, teams need to check it in the same as the other products. If it’s equipment, teams can bring it at the same time as their pots and pans.
* Please note, dry ice is considered a hazardous material and incurs specific shipping and handling regulations. Any team shipping dry ice, as either equipment or ingredient, should be aware of and abide by their carrier’s shipping guidelines.

See Workspace & Equipment, page 9, and Product Check-In, page 13.

1. Can a team bring their own speed rack and not use the one issued by the event organizers? Are speed racks the only rack a team may have, or may they bring craftsman tool kits or other equipment storage apparatuses?

* Teams must use the speed rack provided.
* Any equipment exceeding the external dimensions of 2 ft. x 4 ft. x 3 ft., either individually or when stacked with other equipment, is prohibited. All other items (e.g. coolers, utensils, etc.) should fit in the culinary station to allow the team to work unimpeded in their area. A team may store items under the tables and around the inside perimeter, provided they may work safely and not block the ‘culinary station doorway.’

See Workspace & Equipment, page 8.

1. Are students allowed to bring their coolers onto the competition floor? How does this work?

* Teams may bring their coolers and other equipment on the competition floor during the Report to Product Check-In segment.

See Day of Competition - Report to Product Check-In, page 13.

1. Are teams expected to remove items from their coolers onto the speed rack, take the speed rack onto the competition floor, and then move the items back to a cooler once their set up time starts? Can a team’s cooler(s) be placed on the speed rack with items inside?

* If coolers can fit on the speed rack, a team may place them on a sheet pan on the rack. If the coolers don’t fit, teams will need to remove items from coolers to fit on the speed rack. They may move the items back to their coolers during the Day of Competition - Report to Product Check-In and/or Production Mise en Place segments.

See Day of Competition - Report to Product Check-In, page 13.

1. The rules state that compressed gas devices are prohibited, but also says that handheld whipped cream chargers are permitted? What does this mean?

* Handheld whipped cream chargers are the only exception to the compressed gas device rule. Any other devices are prohibited.

See Workspace & Equipment, page 9.

1. Are there any exceptions to the no electronics rule?

* Digital scales, digital thermometers, and audio recording devices are the only exceptions to the no electronics rule. Please note, smart watches are included in the prohibited electronics list.

See Workspace & Equipment, page 9.

1. Can students wash a piece of equipment during competition and then use it for something else?

* No, access to running water is only available prior to and after the competition. Water is provided on the competition floor for produce washing and station prep during Production Mise en Place. Team members cannot leave the competition floor once their competition time has begun.

See Workspace & Equipment and Production Mise en Place, pages 8 and 14.

1. Can teams bring parchment, foil, cling film, balloon molds, etc.?

* Yes. These products may be considered “necessary supplies” for teams to prepare their menu. However, no alteration of these materials should take place prior to competition, including cutting parchment to line a pan, making a utensil out of foil, or filling balloon molds. All alterations should take place during Production Mise en Place.

See Workspace & Equipment and Production Mise en Place, pages 8 and 14.

1. Can table risers be used?

* They are allowed. Teams must bring their own and must set them up before tarting. Please tell the judge during Procut Check-In.

1. Will there be a grease trap available?

* We will have a grease tap on the floor.

1. Are there regulations on ice chests?

* Students must be able to carry and/or roll it.
* You may store your protein with you produce but make sure to follow ServSafe storage (raw meat at the bottom and sealed, then RTE on top).
* Do not overpack your ice chest with food and ice. Too much ice can/will freeze or damage delicate items (i.e., herbs/ lettuce). It could also cause your protein to not be thawed enough, which could affect cooking times.
* Ice chests CANNOT BE USED FOR EXTRA TABLE SPACE.

1. Is there extra space to work with outside of the booth area?

* All other items (e.g., coolers, utensils, etc.) should fit in the culinary station to allow the team to work unimpeded in their area. A team may store items under the tables and around the inside perimeter, provided they may work safely and not block the “culinary station doorway.”

1. Will there be handwashing/ dish sinks?

* Yes. They will be on the floor, and we will have someone directing students on what to do.

1. Do students need to wear gloves at all times?

* It depends on the task. They must be used at all times with RTE if directly touching food. Follow ServSafe guidelines.

1. Will sheet pans and racks be provided?

* Yes, a standard sheet rack and four (4) sheet pans will be provided.

1. What if a team’s burner malfunctions during competition?

* We will have a few extra on hand; please alert a judge for assistance if this occurs. Only team members can do this.

***Proper Knife Usage***

1. Why has the Knife Skills segment been absorbed into the Team Presentation/Work Skills/Organization segment? Why has the Knife Skills form been removed?

* As of 2019, Knife Skills has been incorporated into Meal Production rather than as its own stand-alone, judged piece. Removing the Knife Skills form and instead reviewing teams’ proper knife usage across the competition is more representative of the teams’ overall skillsets. Judges will monitor and assess each team member’s consistency, accuracy, safety, and waste when utilizing knives.

See Meal Production, page 14, and Culinary Exhibit I, page 25.

***Menu***

1. Why does the LRAEF require submission of the teams’ menus in advance of competition?

* This is to align with expectations of Management teams and to allow for menu review to ensure that work submitted adheres to guidelines.

1. What does a minor change mean?

* After menu submission, teams may make small adjustments to seasoning levels or changes in quantities of ingredients; however, they may not make wholesale changes to dishes or ingredients.
* If you have questions about what constitutes a minor change, please reach out to us at [lraef@lra.org.](mailto:lraef@lra.org.)

See Menu Planning, page 7.

1. Why did the LRAEF institute a standard for change?

* To ensure team submissions year over year are unique, removing concerns of copying, using the same menu, etc.
* To ensure that team menus are truly student-driven.

See Menu Planning, page 7.

1. Does a team have to include a sauce on the entrée?

* The rules state that the three components of an entrée are a center of plate option, vegetable or starch, and sauce.

See Menu Planning, page 7.

1. The rules state vegetable OR starch for the entrée. Can a team choose to feature only one, or should both be included?

* Wording has been altered to more clearly allow vegetarian options if a team so wishes.
* Choice of entrée accompaniments are up to the team’s discretion.

See Menu Planning, page 7.

1. Can teams use CBD, kombucha, or alcohol in their dishes?

* Use of CBD in Culinary menus is not allowed. CBD is an altering substance, and judges cannot consent to consumption of it in a team’s presentation dishes, as they are required to taste all teams’ dishes.
* Use of kombucha in Culinary menus is allowed. Kombucha is mildly alcoholic during production and fermentation, but only trace-levels or extremely low levels of alcohol are left in its consumable state.
* Use of alcohol in Culinary menus is allowed at LPSI.

1. Is there a restriction/ requirement of proteins?

* There is no regulation at state for the type of proteins used. They must be able to be purchased from a reputable source.

1. How should the protein be presented to the Check-In judges?

* All protein must come from a reputable source. It must be in original packaging. If it is coming from a larger pack, please butcher wrap the portion that you will use during competition.

***Costing***

1. A component of our menu uses the byproduct of another ingredient (e.g. we are making duck- fat potatoes from the fat rendered after we cook our duck). How do we cost this?

* If byproduct materials are being repurposed within the same recipe (e.g. duck-fat potatoes are accompanying duck breast within the entrée), its cost should inherently be accommodated within the costing of that recipe. If the byproduct is being used across the menu (e.g. duck-fat potatoes are part of the starter, but the duck breast is part of the entrée), the cost of the ingredient and its byproduct should be allocated separately in the costing sheets.

See Culinary Exhibit D, page 20.

1. Are professionally-bound costing binders acceptable (e.g. spiral wire, tape bound, etc.).

* The rules specify soft bound folders such as the examples provided.

See Culinary Exhibit B, page 18.

***Uniform***

1. Will you provide hats and aprons?

* Yes, but these are standard size (one size fits all). If you know your students will not be able to use the regular flat caps with the elastic in the back, the student may wear a plan white chef’s hat. NO BASEBALL HATS are permitted.
* The same goes for aprons. If you know your student cannot use the regular apron, the student may wear a plain white apron.