

KFE Guidance Note:

This document provides a KFE competition specification outline. It sets out the expected elements of each industry round's competition. It is designed to ensure each competition within **KFE4Skills 2020** is similarly framed and that essential information is uniformly provided.

A set of overall Competition Rules & Guidance must be read in conjunction with this specification document. As every industry round differs, where such differences require amendments to the overall Competition Rules & Guidance, relevant specifications will include such amended details (for example entry criteria, pre-qualification submissions and competitor or team numbers for some industry rounds).

Registration in advance must be completed by college staff via the KFE website's Skills Competitions Page: <https://www.kentfurthereducation.org/skills-competitions-1>, where the Competition Rules & Guidance and all other key information about KFE4Skills can be found.

Arrivals and sign-in on competition day is from 8:45am to 9:15am with industry rounds commencing from 9:30am. Familiarisation time and health and safety briefings may be necessary and will be included in relevant rounds' schedule. All competitions and awards will be completed by 5pm.

Good luck and thank you if you're supporting delivery of, or entering this competition!
Further information: www.kentfurthereducation.org or email: kentfurthereducation@gmail.com

Competition Outline – Inclusive Skills (Food Preparation)

This **KFE4Skills Live** competition is designed to prepare competitors for real life scenarios in the industry. It is also intended to hone and improve skills, your ability to make decisions and resolve challenges which could be faced in a typical day or in exceptional circumstances.

Participants will benefit from gaining not only an exciting competition experience that stretches and challenges them, but also a chance to enhance CVs and a greater opportunity to find work in the industry of your choice.

Inclusive skills provide a diverse selection of subject areas that embrace the opportunity to experience a large variety of skills that meet the needs of students who have special educational needs. These skills are aimed to support students in experiencing different vocational subjects so they can make choices about their future careers choice/ to prepare them for independent living.

Criteria for entry

Entrants must be in education and/or employment with training, at one of the four KFE colleges, and/or have completed or be undertaking a relevant Level 2 or 3 or above programme within the last 12 months.

At the time of entry the entrants must have been challenged at the level of the competition. This means that entry is only possible through a qualifying process at your local college and with the endorsement and verification of the lead staff from that college.

Each college group (not campus) may enter 2 competitors. This competition is for a max of 8 finalists.

KFE Competition Specification for Inclusive Skills (Food Preparation)

Preparatory Brief

This KFE competition is designed to enable competitors to demonstrate their independent living skills and to show they can independently prepare a healthy packed lunch, suitable for themselves or a fellow adult.

The individual will be able make a healthy packed lunch; this will include making a sandwich from a given selection of food products, choosing 3 other healthy food items (to be selected from a choice of products) and a drink.

Competitors will have explored healthy food/drink options, make a sandwich, prepare and present a packed lunch.

Core Competences

The competition process will include:

- Personal presentation/ hygiene
- Hygienic working practices
- Selecting food/drink items to make a healthy packed lunch
- Making a sandwich
- Selection of equipment required to make a sandwich
- Food preparation skills, *for example; washing salad items, knife skills,*
- Presentation skills

Overall Competition Timings

KFE4Skills arrivals on the day will be from 8:45am to 9:15am when competitors will sign-in at the registration desks.

Competitions will commence from 9:30am including any familiarisation period required by all competitors and especially for those for whom the venue and accommodation is not their home college site.

All competitions should be completed by 5pm including all judging announcements of winners and awards ceremonies. For Inclusive Skills the completion time is expected to be approximately 1pm.

Note: A free packed-lunch option will be available to competitors. The venue's commercial food outlets and the events rest areas may be used additionally if required. The event lunch period will be between 12 noon and 2pm and competitors should be given time during that window for lunch and relaxation. For practical reasons how this is undertaken is at the discretion of the industry skills competition organisers.

The Skills Competition

Pre-competition Submissions

Not applicable for this competition category.

Live Competition Brief

1. Present themselves to prepare food
2. Select the food items required
3. Hygienically and safely prepare food items
4. Make a sandwich
5. Present the packed lunch
6. Tidy the work area

Order of Competition

Competitors will have 1 hour to complete the task.

Resources & Attire

Candidates will need to bring with them:

- Apron and hat
- A packed lunch box or bag

This competition may take place in one of MidKent College's commercially designed areas to simulate a real world setting for participants. Sufficient familiarisation time will be provided. It is important to remember this is a enjoyable experience that adds value to each students' development and independent living skills.

Candidates will be provided with:

- Food and drink items to make packed lunch
- Catering equipment
- Individual work stations for preparation
- A packed lunch box, sandwich bags, cling film.

Food and equipment washing will be in a supervised communal area.

Marking & Assessment

Assessment through:

- Observation
- Inspection of completed task
- Oral Questioning

The marking criteria:

1	Personal/food Hygiene	10 Marks
2	Health and safety practices	10 Marks
3	Selection of food/drink items	20 Marks
4	Food preparation skills	20 Marks
5	Work space management and organisation skills	10 Marks
6	Cleaning of work area	10 Marks
7	Presentation of packed lunch	20 Marks
	Overall Total	100 Marks

Judges Marking Sheets

The KFE competition will use marking guides best suited to the industry event. An example scoring sheet is below.

Judges will be selected from the expert KFE staff drawn from various colleges. Panels will normally number three to five judges and in some cases may include an external judge from the industry sector or an awarding body. Judges' decisions are final in all instances, although scoring will be open and transparent.

Local College Contacts

The following names staff are the identified leads at each college for this industry competition. They may be contacted in the first instance for information pertaining to each colleges' entry, selection process and preparations for their students:

- EKC Group – Amanda Fordham
- MKC – Ashley Ritchie / Michelle Johnston
- NKC – Chris Rose
- WKAC – Abbi Caliandro
- Hadlow College – Abbi Caliandro

Competition Awards

Each industry competition will select three overall winners with judging scores defining the overall first, second and third places as gold, silver and bronze. Medals will be provided to the three winners and a participation certificate of commendation will be provided to all that take part.

Event Contact

For general information about the competition please contact KFE via the 'contact' form on the KFE site at www.kentfurthereducation.org or speak to your college's local competition lead.

Event information and specification updates are available at www.kentfurthereducation.org. It is recommended that the Skills Competitions page is checked regularly as specifications may be modified up to a week before the event.

KFE Competition Specification #KFE4Skills 2020

JUDGE MARKING SHEET - Inclusive Skills

Competitor	College	Personal/ food Hygiene	Health And safety	Selection of food/drink items	Food preparation skills	Work space management and organisational skills	Cleaning of work area	Presentation of packed lunch	Total Score

Comments:

Use this space for any specific comments noting the competitors as appropriate.