



# APPRENTICE GRADUATION

COMPETITION MANUAL

2024





# THE JUDGES

## **Bryan Skelding CEC**

*Executive Chef  
The Greenbrier*

## **Hans van der Reijden**

*Founder & CEO  
Ithaka Hospitality Partners  
Auburn, Alabama*

## **Rene Marquis CEC, CCE, CCA, AAC, ACE**

*National President of the American Culinary Federation  
Riverview, Florida*



**The Greenbrier Apprenticeship Program**, under the direction of Chef Bryan Skelding, is a 3 year program for passionate and driven individuals seeking to excel in the culinary industry. Being hosted at the world renowned The Greenbrier Resort, there is no better place to hone ones skills than on its beautiful campus surrounded by culinary history and future history makers. The program has been developed over the last 65 years under numerous Executive Chefs, Food and Beverage Directors, Sous Chefs and Culinarians alike. The apprenticeship teaches all aspects of the culinary industry in an environment that actually utilizes these skills in daily production and special events at the resort. Each participant is encouraged and expected to both think and perform at a higher level than an average culinarian, always remembering to achieve a great outcome. It takes a tremendous amount of personal effort and input.

With a support team of the entire Greenbrier management team and fellow apprentices, program participants develop in the areas of organization, time-management, team-work, charcuterie, international cuisine, modern and classical cuisine, butchery, baking and pastry, line-work and high-volume banquet production. Each individual in the program is expected to practice constantly in these areas and display considerable growth at each apprentice showing scheduled. The structure of the program ensures that as participants graduate after three years of development, they are equipped with the skills to be a leader and trend-setter in the craft of Gastronomy.



# Practical Competition Guidelines

Candidates are responsible for bringing all ingredients to the competition. Sanitation skills will be monitored at all times. All candidates must wear a white chef coat, white toque, black and white checkered pants, slip resistant shoes and have a clean apron and side towels. Greenbrier grooming standards also apply. Candidates are to present all menus to the judges prior to the start of the competition. Candidate is allowed one commi for the duration of the competition.

**Note\*** Food items such as chips, crisps, mis en place that couldn't ordinarily be done in the time allotted will be allowed. The competition should feel like a service setting, but keep in mind that the more work you do within your time frame will look better on you.



## 2 Canapés (1 Hot/1 Cold)

2 Canapés, 10 portions of each must be presented to the judges by a specific time for tasting. Canapés must be “one bite” in size and matching with the theme of the presentation.

## Pâté en Croûte

The Pâté en Croûte needs to be assembled and cooked before heading into the competition. The piece must be sliced and served with appropriate sauce and garnishes. You will be required to present 10 portions.

## Terrine

The piece may be prepped before the competition, but must be assembled, cooked, cooled and presented in front of the judges. It is to be served with appropriate sauce(s) and garnished all finished in the competition. You will be required to present 10 portions.

## 7 Course Dinner

A 7 course dinner is to be presented to the judges by a specific time for tasting. You will be required to present 10 portions of each. There will be an expeditor that will fire each course based on the amount of time the judges want to spend with each course. Plan on 8-10 minutes between each course.



# Time and Order of the Tasting - Senior Apprentice

Saturday, January 27th, 2024 | Prime 44

**6:45am** Meeting with all apprentices

**7:00am** Start of the competition

**11:30am** Tasting of Canapés

**12:00pm** Tasting Pâté en Croûte

**12:30pm** Tasting of Terrine

**1:30pm** Tasting of 7 course to begin

**3:00pm** End of the competition (approximately)

## Senior Points Award Levels

1,100 – 1,200 points = Gold Medal

1,099 – 1,000 points = Silver Medal

999 – 900 points = Bronze Medal

**Bronze** – clean, simple

**Silver** – clean, advance

**Gold** – clean, unique



# Name of Apprentice

Canape #1	Maximum Points	
Theme / Creativity / Originality	10	
Appearance	10	
Size	10	
Portions	10	
Overall Taste, Flavor	10	
Total Points	50	
Total Points with Coefficient 1	50	

\*Senior Category Only \_\_\_\_\_

NOTES

Canape #2	Maximum Points	
Theme / Creativity / Originality	10	
Appearance	10	
Size	10	
Portions	10	
Overall Taste, Flavor	10	
Total Points	50	
Total Points with Coefficient 1	50	

\*Senior Category Only \_\_\_\_\_

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# Name of Apprentice

Pâté en Croûte	Maximum Points	
Theme / Creativity / Originality	10	
Appearance	10	
Texture	10	
Sauce and Garnishes	10	
Overall Taste, Flavor	10	
Total Points	50	
Total Points with Coefficient 2	100	

\*Senior Category Only \_\_\_\_\_

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Terrine	Maximum Points	
Theme / Creativity / Originality	10	
Appearance	10	
Texture	10	
Sauce and Garnishes	10	
Overall Taste, Flavor	10	
Total Points	50	
Total Points with Coefficient 2	100	

\*Senior Category Only \_\_\_\_\_

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# Name of Apprentice

First Course	Maximum Points	
Theme / Creativity / Originality	10	
Appearance	10	
Texture	10	
Sauce	10	
Overall Taste, Flavor	10	
Total Points	50	
Total Points with Coefficient 2	100	

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Second Course	Maximum Points	
Theme / Creativity / Originality	10	
Appearance	10	
Texture	10	
Sauce	10	
Overall Taste, Flavor	10	
Total Points	50	
Total Points with Coefficient 2	100	

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# Name of Apprentice

Third Course	Maximum Points	
Theme / Creativity / Originality	10	
Appearance	10	
Texture	10	
Sauce	10	
Overall Taste, Flavor Balance	10	
Total Points	50	
Total Points with Coefficient 2	100	

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Fourth Course	Maximum Points	
Theme / Creativity / Originality	10	
Appearance	10	
Texture	10	
Sauce	10	
Overall Taste, Flavor	10	
Total Points	50	
Total Points with Coefficient 2	100	

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# Name of Apprentice

Fifth Course	Maximum Points	
Theme / Creativity / Originality	10	
Appearance	10	
Texture	10	
Sauce	10	
Overall Taste, Flavor	10	
Total Points	50	
Total Points with Coefficient 2	100	

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Sixth Course	Maximum Points	
Theme / Creativity / Originality	10	
Appearance	10	
Texture	10	
Sauce	10	
Overall Taste, Flavor	10	
Total Points	50	
Total Points with Coefficient 2	100	

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# Name of Apprentice

Dessert	Maximum Points	
Theme / Creativity / Originality	10	
General Appearance, Technique	10	
Flavor Combination, Skill	10	
Texture	10	
Overall Taste, Flavor, Temperature	10	
Total Points	50	
Total Points with Coefficient 2	100	

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Kitchen Work	Maximum Points	
Technical Skills, Craftsmanship	10	
General Hygiene, Sanitation	10	
Professional Attitude / Focusing	10	
Organization, Use of Ingredients	10	
Timing of Tasting	10	
Total Points	50	
Total Points with Coefficient 4	200	

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# Name of Apprentice

Total Points	Maximum Points	
Canape #1	50	
Canape #2	50	
Pâté en Croûte	100	
Terrine	100	
First Course	100	
Second Course	100	
Third Course	100	
Fourth Course	100	
Fifth Course	100	
Sixth Course	100	
Dessert	100	
Kitchen Work	200	
Total Points	1200	

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## Senior Points Award Levels

- 1,100 – 1,200
- points = Gold Medal
- 1,099 – 1,000
- points = Silver Medal
- 999 – 900
- points = Bronze Medal



*Life*



