

Inclement Weather: In the event that schools are closed due to inclement weather, weeknight magnet assessments will be postponed. Weekend magnet assessments will be postponed if the snow emergency plan is put into effect for Baltimore County. Postponed assessments will occur on the designated inclement weather date, January 23, 2010.

Inclement Weather Date: January 23, 2010

Directions to George Washington Carver Center for Arts and Technology:

From West:

1. Merge onto **I-695 N** via the ramp to **Towson**
2. Take exit **26A** toward **Towson/York Rd**
3. Turn **left** at **West Rd** (signs for **Towson/York Rd**)
4. Take the 1st **right** onto **York Rd**
Make a right at the next light, Fairmount Ave.

From East:

1. Take the ramp onto **I-695 W**
2. Take exit **26** toward **Towson**
3. Turn **left** at **MD-45/York Rd**
Make a right at the next light, Fairmount Ave.

Audition Information

Prior to the Audition Demonstration of Interest

This MUST be completed prior to coming to the audition.

**Students who do not bring the REQUIRED materials with them
WILL be disqualified and will not be permitted to audition.**

1. **Garnish:** On the day of the audition, the applicant will have 20 minutes to prepare a garnish that can be used to enhance food items. Ideas can be researched and obtained through food related magazines and Web sites, public libraries, and DVD's. The cost cannot exceed \$5.00. Applicants should practice preparing the garnish prior to the day of the audition.

The applicant's MUST bring the ingredients needed for the preparation of the garnish to the audition. A written cost break-down of the garnish is REQUIRED. Paring knives, chef's knives, cutting boards, and sanitation supplies will be provided. **No cooking of food items will be permitted.** This is the time to show creativity and food artistry. No cookbooks will be permitted in the audition.

2. **Dress Requirements:** Candidates should bring an apron for the audition. Candidates must wear clothing that is appropriate for the kitchen. Arms and midriffs must be covered. Safe leather shoes must be worn, which can include leather tennis shoes. High heel and open-toed shoes such as flip-flops, and sandals are not permitted. Hair must be restrained with a hairnet or chef's hat. Hairnets can be purchased at most grocery and drug stores.

On the Day of the Audition
The audition takes approximately 90 minutes.

Applicants who do not come to the audition with the required materials will not be allowed to participate in the audition process.

Dress Requirements:

Candidates should bring an apron for the audition. Candidates must wear clothing that is appropriate for the kitchen. Arms and midribs must be covered. Safe leather shoes must be worn, which can include leather tennis shoes. High heel and open-toed shoes such as flip-flops, and sandals are not permitted. Hair must be restrained with a hairnet or chef's hat. Hairnets can be purchased at most grocery and drug stores.

1. **Demonstration of Garnish Preparation (25 points):** On the day of the audition, applicants will have 20 minutes to prepare a garnish that can be used to enhance food items. Paring knives, chef's knives, cutting boards, and sanitation supplies will be provided. No cookbooks are permitted. No cooking of food items is permitted. The ONLY equipment items (including plates) that will be provided by the school are knives and cutting boards.

It is the applicant's responsibility to bring the ingredients needed for the preparation of the garnish. The cost cannot exceed \$5.00. A written cost break-down of the garnish must be provided.

Evaluation of the Garnish Preparation will be based on adherence to requirements, creativity, and skill difficulty.

2. **Knife Skills (25 points):** Applicants will be shown specific knife cuts using celery that they will be asked to duplicate. The cuts will include julienne, and small dice. The celery will be provided by Carver.

**Organizational skills, attitude, safety, ability to follow directions, proficiency, professional appearance (including hair restraint), and sanitary techniques will be evaluated as part of the garnish preparation & knife skills critique.

3. **Math Test (25 points):** Applicants will be given 20 minutes to solve several mathematical problems that require knowledge of fractions and percentages, proportions and solving word problems. *Calculators will not be permitted.* Please use the practice test that is attached to prepare.
4. **Interview (25 Points):** Applicants will be interviewed to determine their interests in culinary arts as a career, their ability to solve problems, their willingness to work with others, and their willingness to "go the extra mile".

Questions can be directed to Bette Mullins. (bmullins@bcps.org)

Applicants must score 80% or higher to qualify for admission.

Sample Culinary Audition Math Test

Directions: (Maximum Time Allowed- 20 Minutes)

No Calculators Permitted. Round the answers to 2 decimal points if necessary.

A. Answers must be circled.

B. Final answers will be evaluated for accuracy.

Answers must be correct. Partial credit will not be given. Each question is worth 5 points.

1. Solve the proportion.

Answer: 2

$$\frac{10}{100} = \frac{X}{20}$$

2. A leg of lamb costs \$20.00 and yields 10 standard portions. What is the standard portion cost?

Answer: \$2.00

3. Calculate the selling price for a cake.

Answer: \$5.50

Use the formula (Cost + Mark Up = Selling Price).

The cake cost \$5.00 to prepare.

Add a mark-up of 10 %.

What is the selling price?

Show all work and circle your answer.

4. At a local restaurant, 4,000 customers were served.
500 customers ordered items from the light fare menu.
What percent of the customers ordered light fare items?

Answer: 12.5%

5. A foodservice operator budgets 4 % of her total \$800,000 for marketing. What is her marketing budget?

Answer: \$32,000