

I hope you are ready for the CT ProStart Invitational on Tuesday, March 4! The Connecticut Hospitality Educational Foundation and Connecticut Restaurant Association are thrilled to be back at Dunkin' Park for the 2025 Connecticut ProStart Invitational. Thank you for volunteering your time as a judge. We hope you find this experience meaningful and we know the students appreciate you being there for them.

If you have any questions that aren't covered below, please let me know. Thank you again for your involvement and can't wait to see you Tuesday.

CT ProStart Invitational

Tuesday, March 4, 2025

Dunkin' Park (*Yard Goats Stadium*)

YG Club

1214 Main St, Hartford, CT 06103 **Report**

Time:

Product Checkin Judges, Team Presentation & Work Skills Judges: 8 am

Tasting & Menu Judges: 9 am

Arrival & Parking

- Enter through the executive entrance, on the corner of Main and Pleasant Street (Look for the Frontier Communications Gate)
- There is metered street parking nearby and a paid parking lot (**\$5 CASH ONLY**) across the street at the 426 Ann Uccello Street Lot. 479 Ann Uccello will be open for overflow parking. Please see attached map.
- Dunkin' Donuts is providing donuts, bagels, muffins & coffee for students competing & judges.

Schedule

- Schedules are below for competition.
- Teams will begin to arrive any time after 7:30 am.
- Culinary Judges Arrival:
- Product Checkin Judges, Team Presentation & Work Skills Judges: 8 am
- Tasting and Menu Judges: 9 am
- Culinary: Product Check-in begins at 8:30am, Culinary begins at 9:05 am.
- Culinary Judges: Check in with Jennifer to receive your folder

Between Competition & Lunch

- We need to clear the culinary competition area so they can turn it over for lunch.
- Tours of the stadium will be offered beginning at 11:00 am. We ask all spectators to join a tour after their culinary team has completed their cooking segment. Judges may use the judge suite to the left of the competition floor to leave personal belongings or the conference room to the left off the elevator. Keep in mind the conference room will be used for Management Feedback from 11:45 to 12:30 pm so may not be accessible at that time.

Lunch and Awards

- Buffet Lunch will begin at 12:45 pm
- Awards at 1:15 pm.

- I expect we should be done by 1:45/2:00 pm.

Judging Assignments

- You will see the categories you are assigned to judge in the scoring tool beginning the morning of the event. I attached a copy of the assignments. *Please note, this is subject to change if judges are not able to make it and I need to fill in certain spaces.*

Culinary Competition Schedule

	Product Check In	Team Report to Station	Team & Menu Introduction	Production Mise en Place	Start Cooking	Present Plates/Skills Critique	Tasting Critique	Menu Critique	Clean up	Sanitation Critique/Dismissal	Out
Simsbury	8:30	9:05 AM	9:10 AM	9:15 AM	9:35 AM	10:35 AM	10:45 AM	10:55 AM	11:00AM	11:20 AM	11:25 AM
Wilbur Cross	8:40	9:05 AM	9:10 AM	9:15 AM	9:35 AM	10:35 AM	10:45 AM	10:55 AM	11:00AM	11:20 AM	11:25 AM
NFA 1	8:50	9:30AM	9:35 AM	9:40 AM	10:00 AM	11:00 AM	11:10 AM	11:20 AM	11:25AM	11:45 AM	11:50 AM
Windsor	9:00	9:30AM	9:35 AM	9:40 AM	10:00 AM	11:00 AM	11:10 AM	11:20 AM	11:25AM	11:45 AM	11:50 AM
Enfield	9:10	9:55 AM	10:00 AM	10:05 AM	10:25 AM	11:25 AM	11:35 AM	11:45 AM	11:50 AM	12:10PM	12:15 PM
NFA 2	9:20	9:55 AM	10:00 AM	10:05 AM	10:25 AM	11:25 AM	11:35 AM	11:45 AM	11:50 AM	12:10PM	12:15 PM

Product Check-in will happen at work station. Only unpack food and re-pack after judging is complete.

Equipment can be unpacked and organized on the speedracks. Nothing other than butane burners should be on the tables prior to Mise en Place.

Two teams will be starting at a time. Judges on the floor will float between the work stations to view all of the activities.

Tasting: Upon completion of the cooking segment, teams will select the best plates to bring to the tasting judges. There are three judges for each category (appetizer, entrée, dessert).

Teams will present plates to judges, return to their work station for Skills Critique. Only the Work Skills judges assigned to the team will provide feedback. Teams will then proceed to tasting & menu feedback. Educators may attend feedback. Teams then return to their workstation for clean-up (20 minutes) followed by Sanitation & Safety Critique. Only judges assigned to the team will provide feedback. Team Managers may assist in clean up. All stations should be clean and be ready to move off the floor at the designated time. Teachers may NOT go on the competition floor at any time to help move supplies.

Reminder: Team members may not speak to teachers, family, friends, etc. during competition. Students may speak to people after product check in and until they report to their work station for the beginning of competition.