

2019 NPSI FAQs

General Questions

1. Where can I purchase meals for spectators?
 - The Omni Shoreham has several dining options, and there are multiple restaurants within a 5-10 minute walk of the hotel suitable for a variety of price points and cuisine preferences. The Omni Shoreham Concierge can make suggestions based on your preferences and price point.
2. What is the cost to watch my child's team compete?
 - Registration costs vary each year. For 2019, the nightly rate for the Omni Shoreham will be \$368/per night. The estimated round trip cost to Ronald Reagan National Airport (DCA) ranges from \$269 to \$410/per person.
 - i. Please note Dulles International Airport (IAD), Baltimore Washington International Airport (BWI), and Amtrak to Union Station are also available transportation options.
3. 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.
4. Can we record the teams competing?
 - Videography by a non-NRAEF sanctioned videographer is prohibited.
5. 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.
6. What is there to do in DC? How do I get around?
 - For information on public transportation, please visit www.wmata.com.
 - Lyft, Uber, and taxis are readily available.
 - DC has a wide variety of things to do, often at no cost! Visit <https://washington.org/> for suggestions.

Management Competition

Written Proposals

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 33.
2. 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 estimates they will generate \$1,200 from this marketing tactic.

See Written Proposal Contents, page 30.

3. 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 29.

4. 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 29.

Posters

1. How are posters going to be displayed?
 - At NPSI, display components for the boards will be provided. What the display components are comprised of is subject to change (e.g. foam core boards and easels, tack boards, etc.). At the time of submission, posters should be pliable enough so that they may be rolled.

See Written Proposal Contents, page 30.

2. 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 Written Proposal Contents, page 30.

Uniforms

1. Can my team wear ties, bowties, or bandanas if their restaurant concept necessitates with professional business attire?
 - The 2019 rule specifies that no neckwear should be worn by Management teams, regardless of their restaurant concept or type of neckwear.

See Uniform, page 28.

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 35.

2. 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.

See Management Exhibit C, page 35.

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, should not be removed from the station at any time.

See Workspace & Equipment, page 9.
2. Can teams check in ingredients into a freezer?
 - Ingredients submitted to Product Check-In go either into dry storage or to refrigeration. Event Organizers do not provide access to freezer space.

See Product Check-In, page 12.
3. 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.12). 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 12.
4. 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. wide x 4 ft. long x 3 ft. high 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 9.
5. 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 Report to Product Check-In, page 14.

6. 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 Production Mise en Place segment.

See Report to Product Check-In, page 14.

7. 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. Anything else is prohibited.

See Workspace & Equipment, page 9.

8. 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 have been added to the prohibited electronics list for 2019.

See Workspace & Equipment, page 9.

9. 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 9 and 14.

10. 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 alteration should take place during Production Mise en Place.

See Workspace & Equipment and Production Mise en Place, pages 9 and 14.

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?
 - Knife Skills has been incorporated into Meal Production rather than as its own stand-alone, judged piece as it has been in past years. 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 15, and Culinary Exhibit G, page 24.

Menu

1. Why does the NRAEF now require submission of the teams' menus in advance of competition?
 - This rule change was made in 2019 to align with expectations of Management teams, and to allow for menu review to ensure that work submitted adheres to guidelines.
2. 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.

3. 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.

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 21.

2. 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 19.