Sōma Yukihira Intelligence Doc



Introduction

Sōma Yukihira is the main protagonist of Shokugeki no Soma. He is the son of Jōichirō Yukihira and Tamako Yukihira, the proud owner of Restaurant Yukihira. He is a 92nd Tōtsuki Generation alumnus and a former resident of Polar Star Dormitory. He is also a previous 1st seat of the Elite Ten Council.

Categories

Blue: Emotional Quotient, Psychology
Green: Social Quotient
Orange: Adversity Capacity

Yellow: Thinking/Reasoning
Red: Manipulation/Deception
Cyan: Full Scale IQ, Crystallized and Fluid Intelligence, Intelligence Categories
Purple: Strategy/Planning, Field Crafting
Pink: Foresight, Miscellaneous

Docs used

SCD Category Doc 1
SCD Category Doc 2
SCD Category Doc 3

Feats

[Chapter 1] Sōma makes a deal with a land shark named Minegasaki. The bet was that Sōma must make a dish she orders that would satisfy her tastes. If he fails, the restaurant must permanently shut down. The day after the bet, Sōma finds the restaurant torn down, with all the ingredients inside being destroyed. Minegasaki arrives and asks for a meat dish. Sōma creates a pseudo roast pork out of potatoes and thick-cut bacon. Despite the meal not being an actual meat dish, it was so good that Sōma had her swear to not come after the restaurant again. (Improvisation)

[Chapter 5] During a challenge where the students have to make beef bourguignon, Sōma notices the lid was off. Checking on the beef, he found a lot of salt on it, due to other students sabotaging the beef. He replaced the ingredients and, in order to tenderize the meat quickly, he used honey on it before and after cooking it. (Improvisation)

[Chapter 10] Could read through and memorize the recipes in the Bowl Society notebook. (PSI, WMI, CPI)

[Chapters 15-19] The first assignment, supervised by Inui Hinako is that the students, split into groups of two, must create a dish from any ingredient that they can find from the outside area. They have roughly two hours to gather their ingredients and prepare a dish that would meet her approval. Inui has an inner monologue about how when people are thrusted into unforeseen situations, their field of vision shrinks considerably. Their thoughts scatter and go in circles, and they don't think their choices or actions through. Before the challenge began, he was challenged by Takumi Aldini, a chef from an Italian family restaurant called Trattoria Aldini. He and his brother Isami created Spicy Roast Duck with green salsa. He even made a Japanese style Salsa Verde for the dish, replacing the usual cured anchovies with Uruka, a specific type of Shiokara sauce made from sweetfish. He even made an "instant" version by washing sweetfish viscera, boiling them for two minutes, and flavoring them with soy sauce, salt, and mirin. Sōma finalized his dish choice, grabbing Inui's snack, a bag of Kaki

no Tane crackers. He heads back outside with Megumi. Megumi gathers some garnish, while Sōma gathers some chicken eggs. Takumi yells at Sōma for taking up so much time and accidentally crushes the Kaki no Tane crackers. However, Soma tells him that he saved him a lot of time. Takumi soon figured out that Soma was going to use the crackers as breading for the fish, in order to perfectly contain the savory flavor of the fish. He almost created tamago no moto/mayonnaise from egg yolks and vegetable oil. He got the idea for this dish from deep frying different foods at home with his father. (Creativity, Innovation, Decision Making)

[Chapter 16] Could tell that Takumi Aldini was skilled in the kitchen by merely feeling his grip and seeing his hands. (Observation, Perception)

[Chapters 21-24] Soma challenges Shinomiya to a Shokugeki after he expels Megumi over using vinegar to preserve the rotten cauliflower he picked out to “weed out failures”. The ingredients he and Megumi have to use are leftovers from today’s assignments. However, the additional condition is that Megumi will be the main chef instead of Soma. As Megumi was having a mental breakdown due to the challenge. Sōma tells her to put her hands together, and he claps them with the alumni watching. It’s a trick Sōma learned from his home to quiet the nerves. The only issue is that one cannot do it by themselves. This stops Megumi’s shaking, and allows Sōma to speak to calm her down, reminding Megumi of his father's words that "Cooking is putting is all you have on top of a dish." He also mentioned the onigiri she made at the dorm that were delicious, so Sōma tells Megumi to make a dish that suits her, and to not even think about the small things. Later on, when they begin to cook, Megumi finishes cutting the tomatoes, she puts them in the stove, but she has forgotten to tell Sōma to scrap the shoulder meat. However, Sōma had already had the shoulder roast cut up and trimmed. Sōma asks Megumi for what he should work on; the chicken liver or the pork fatback, so she chooses the liver. As they're cooking, Megumi asks Sōma if the mold is ready yet, and he confirms that it is while the vegetable sauté is in 12 seconds to finish. The judges/alumni soon notice that Sōma was anticipating her every move. When Megumi was panicking again, Sōma calmed her down again with a slap on the back. (Emotional Management, Emotional Facilitation, Social Intuition, Relationship Management, Social Skills, Anticipation)

[Chapters 28-32] The class’ next assignment will be to create a new breakfast dish fit for their next guests. They must serve egg dishes buffet-style by tomorrow at 6:00 am sharp. Sōma decides to make a “mini soufflé omelette”, by whipping the egg whites into a meringue, giving the dish a light and fluffy soufflé texture that you don't normally get from an omelet. However, he didn’t take into account that buffet food doesn’t necessarily get eaten as soon as you put it out, and so his soufflé omelette began to collapse. Erina’s Egg Benedicts were also driving any customers he would have away. However, after a memory of his father calming him down and telling him to visualize what needs to be done one step at a time, he first decides to call the attention of his first customer, a young girl who was nervously walking around. After grabbing her attention and having her eat an omelette, her enjoyment sparked the attention of others. Successfully grabbing the attention of a crowd, he begins cooking fast with 8 burners, adjusting his process with each batch and streamlining it on the fly, even reaching the timer before it even starts ringing. His process puts on a flamboyant show to capture the hearts of his customers. He finishes his 200 servings before the timer runs out. The assignment was designed to test one’s

ability to expect the unexpected, testing how well the student could envision exactly what sort of dish would be necessary for a buffet style hotel breakfast was the key to success. It was also meant to test the ability to respond and adapt to any situation at will. Sōma handicapped himself with his choice of dish, but by adapting to the situation, he overcame that deficit. (Adaptability, FRI, VCI, CPI, VSI, Problem Solving, Mental Fortitude, Stress Tolerance, Impulse Management, Composure, Decision Making, Emotional Management, Emotional Engagement, Multi-Tasking, Improvisation, Short Term Planning, Intricacies, Versatility, Process, Formulation Speed, Flexibility, Strategy Efficiency, Strategy Effectiveness, Foresight, Execution, Success Rate, Planning Aim, Flexibility, Fluid Intelligence, Spatial Intelligence, Visual-Spatial Intelligence, Linguistic Intelligence, Crystallized Intelligence, Creative Intelligence, Bodily Kinesthetic Intelligence)

[Chapters 35-38] Sōma hears that his town's shopping mall has been renovated for a fried chicken chain called Mozuya's, and smaller businesses had their customers stolen by their well-known, award-winning fried chicken. Sōma, with the help of Kurase and Ikumi, goes to create a dish that'll bring back customers. Later, after scouting Mozuya's and thinking of various options with Ikumi and Kurase, he gets an idea: fried chicken you can eat on the go. The packaging not only needs to be fresh and innovative, but make the chicken itself better as well. It was when he hears Yuya Tomita talking about how nothing compliments fried chicken more than white rice, he finally hatches his plan, wanting to plan an ambush tomorrow afternoon, right in the middle of the pre-dinner rush, the deli's peak business time. It starts with chicken thigh meat cut into big, thick chunks. They're then set to marinate for the morning in a Nikumi-original marinade featuring soy sauce and cayenne pepper. After the chicken has been fried not once but twice, it, along with lettuce leaves and other leafy herbs, is all wrapped up in a special, freshly cooked wrap. Some of their "Secret chili sauce" (which has a dash of Thai Nam Pla in it for flavor), and a sprinkling of fresh, cracked black pepper to top it all off, all of which makes up the Sumire Original Chicken-Fried Wrap, and these wraps have not only taken away Mozuya's business, but turned Sumire from a ghost town into an area full of customers. Sōma states that he's been planning this for 3 days. They've gotten all of our appliances and utensils from the hardware store. The sumire-mark branding iron was a special order at the metalwork shop. All of their ingredients come from the green grocer and the butcher (overseen by Nikumi). The ad fliers (designed by Kurase) and the wrapping paper, were all-printed off at the printers. They've gotten everything together in one night, all from the street market. (Short Term Strategy, Strategy Vision, Strategy Efficiency, Strategy Effectiveness, Strategy Execution, Strategy Length, Short Term Planning, Planning Preparation Process, Planning Formulation, Planning Aim)

[Chapters 42-43] He and his Father Jōichirō (who is a former second seat on the council) have memorized and recorded down all 490 of their matches against each other. They have been challenging each other to cooking competitions since Sōma was in the sixth grade. All of these challenges against Joichiro are the reason why he never backs down from a challenge. (Long Term Memory, Determination)

[Chapter 45] As he watches Hayama cook, he notices that the whole that he was cooking, he didn't look at any of the pots once, knowing the exact condition of each pot just from the smell of the ingredients. (Observation, Perception)

[Chapters 46-60] Sōma makes a challenge to Hayama that he will make a curry better than his, despite not having the ability to recognize a curry leaf, the most basic spice in curry, and knowing about Hayama's nose. There are typically about forty different spices used in most curry recipes. Ten to twenty are picked for each individual dish and blended. Megumi states that there must be over one million different possible combinations just from the spices alone (with ChatGPT calculating that it would be 250 trillion (take that with a grain of salt)), and that's all excluding the choice of using the spice whole, ground or fresh, whether to enhance the scent of the spice by cooking in oil, dry roasting, fermenting or any variety of ways. He spends nearly an entire month trying to perfect his recipe. The fall classic begins, and everyone starts cooking up the dish they worked on the whole summer. Sōma in particular decided to create a "curry risotto omelette". A rich, thick mix of chicken and beef bouillon. Ground beef and onions sauteed in butter until savory and tender, their umami-filled juices soaking into the rice. The creamy risotto melding into one with the soft, mildly sweet egg. That, combined with oyster sauce accented with a touch of honey, making a mildly tart flavor that is thick and heavy, creates two different levels of flavor. Hayama uses his sense of smell to try and guess how the flavor is so deep. The strong aroma and hint of bitterness means he used cumin and cardamom. The sting on the tongue comes from cloves, but all of these are surface things. He then catches the smell of mango in Sōma's dish. Sōma had used his family's homemade mango chutney. Also spelled "Chatney" or "Chatni," chutney is a south asian condiment. Spices and herbs are mixed with mashed fruit or vegetables and then simmered into paste. A wide variety of combinations are possible, resulting in chutneys that can be sweet, spicy or even minty. The mango acts as an axle, running through and connecting the disparate flavors of all the spices and giving a deeper, full-bodied flavor to the overall-dish. In a way, it's practical, applied spice tech. In India where it originated, chutneys are always served on the side as condiments. It's only in japan that chutney is added directly into a curry, so it's unconventional from the standpoint of original india curry. But by using the chutney, he massively improved the flavor and richness of the overall dish without resorting to using an excess of oils or animal products. From just 3 out of the 5 judges alone, Sōma got 93 points, only losing to Hayama's dish by a single point. (WMI, FRI, PRI, CPI, Determination, Perseverance, Mental Fortitude, Learning Ability, Creativity, Improvisation, Problem Solving, Analysis, Adaptability, Decision Making, Pattern Recognition, Strategy Building, Strategy Adaptability, Strategy Complexity, Strategy Efficiency, Strategy Execution, Strategy Effectiveness, Planning Preparation, Risk Calculation, Planning Versatility, Planning Accuracy, Planning Coverage, Divergent Thinking, Convergent Thinking, Creative Thinking, Analogical Thinking, Critical Thinking, Holistic Thinking, Systematic Thinking, Decompositional Thinking, Deductive Reasoning, Inductive Reasoning, Abductive Reasoning, Analogical Reasoning, Cause-and-Effect Reasoning, Systematic Reasoning, Practical Intelligence, Creative Intelligence, Analytical Intelligence, Bodily-Kinesthetic Intelligence, Naturalistic Intelligence)

[Chapter 61] He was able to catch the attention of children from preschool up to the second grade by sculpting flowers, mechs, and animals out of food alongside Megumi. (Social Awareness, Empathy, Social Intuition, Influence, Charisma)

[Chapters 62-] His first matchup in the quarter finals was against Alice Nakiri, someone so skilled in molecular gastronomy that she won almost every single award in an international competition when she was less than ten years old. She had also successfully obtained forty-five patents and was contracted with over twenty different restaurants for research into new menu items. The guidelines given to them are that the dish must be served in a closed container, no larger than thirty centimeters on a side, and though it will be served immediately, the dish must be made to keep at least half a day. He decides to create a seaweed bento prototype. He beer batters it, because alcohol is more volatile, it evaporates out of the batter faster than water does when dunked in the frying oil, making for a lighter, crispier texture. He also used pickled leeks and salt-pickled shibazuke veggies instead of pickled relish for the tartar sauce. That makes the flavor mellow as opposed to tangy. It works really well with the rice too. Ryoko discovers that the seaweed is the common thread that types the dish together. Because there's a whole sheet of seaweed in between, the flavors of the sides don't mix with the rice. Plus, keeping the sides on top of the hot rice makes it harder for them to go cold in the bento box. Its mild, salty aroma and mellow savory flavor also brings balance to the entire dish. The seaweed bento has the best flavor cohesion and overall savory power, which is why Soma believes it has big hidden potential, and why he was to improve it in order to beat Alice. He watches her performance in the prelims again. During a talk with Ryoko, he gets an idea.