



American Culinary Federation
The Standard of Excellence for Chefs

ACF PROFESSIONAL

CULINARY COMPETITION MANUAL

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CHAPTER 1

GOALS, ORGANIZATION & OBJECTIVES



Goals of ACF Certified Culinary Competitions

PRIMARY

- To continually raise the standards of culinary excellence and professionalism
- Nurture the creativity of individual chefs
- Provide a showcase for individual skills, techniques and styles
- Provide a means of earning ACF certification points

SECONDARY

- Provide an arena to demonstrate the mutual link between taste and health
- Provide an example and inspiration for young professionals

These goals are accomplished by:

PRIMARY

- Maintaining established culinary standards
- Promoting camaraderie and educational opportunities among culinary professionals
- Acting as a staging area for development of culinary concepts

SECONDARY

- Fostering the development of cutting-edge presentations
- Nurturing future leaders of culinary, baking and pastry
- Providing rewards of recognition

Purpose of the Culinary Competition Manual

- To ensure a nationwide, uniform standard and criteria for the judging of culinary competitions
- To clearly present the criteria for all categories of culinary, baking and pastry competition
- To provide general competition guidelines for competitors and judges



CHAPTER 2

TRADITIONAL COMPETITION CATEGORIES



Category A – Cooking, Professional, Individual

- Competitors are required to display their choice of one of Category A.
- All displays must have a menu and description of the platter, hours d' oeuvres, or finger foods, without a name or property affiliation.

A-1

Cold buffet platter of meat, beef, veal, lamb or pork

A-2

Cold buffet platter of fish and/or shellfish

A-3

Cold buffet platter of poultry

A-4

Cold buffet platter of game

- Cold buffet platters need to be a minimum of eight portions on the platter and one portion on a display plate.
- The competitor must demonstrate at least three protein items, three garnishes, one salad (served on the side) and at least one appropriate sauce and one condiment, relish, etc. In addition, the end piece of each protein must be displayed on the platter.

A-5

Four varieties of cold hors d'oeuvres with six portions of each, served with appropriate sauces and garnishes and one presentation plate containing 1 piece of each variety and related accompaniments

A-6

Four varieties of finger foods with six portions of each, two hot and two cold varieties all presented cold and one presentation plate containing 1 piece of each variety and related accompaniments. Finger Foods must weigh between 10 to 20 grams each and should be able to be eaten in one bite.

GENERAL GUIDELINES FOR CATEGORY A

The following list provides a good beginning checklist of what is considered general guidelines for both competitors who are developing displays and judges who will evaluate them.

- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values.
- Unnecessary ingredients should be avoided, and practical, acceptable cooking methods should be applied.
- Finger Foods may be served on porcelain, glass, cup fork or spear. They can be accompanied by a sauce and small garnish. They should not require any additional cutlery to be eaten. In addition, they should be practical to pick-up, take and eat.
- All items should display a variety of techniques, designs and shapes and should be visually appetizing.
- On buffet platters, garnishes are not to be mistaken with finger foods. No bowls, spears or small plates are allowed on buffet platters.
- Bread and butter are not judged on buffet platters.
- Platters must also be innovative, colorful and have harmonious flavors
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation, color and flavor combination.
- Dressing the rims of the plates results in an unacceptable appearance.

- Meat should be carved properly and cleanly.
- Meat slices should be served with the carved surface upwards and arranged in order and size.
- Numerical harmonizing of meat portions and garnishes is required.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Avoid all non-edible items.
- Food prepared hot, but displayed cold, should not be served on a chemise plate or platter.
- Dishes prepared hot, but displayed cold, should be glazed with aspic.
- Sauce boats should reflect the correct amount needed for the platter.
- Aspic used should refer to the product.
- Glazing work should be clean and free of defects.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Demonstrate clean, crisp workmanship.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

Category B – Cooking, Professional, Individual

- Competitors are required to display their choice of one of Category B.
- All displays must have a description or menu of all items displayed without any name or property affiliations.

B-1

Three different cold appetizer plates

B-2

Three different hot appetizer plates, presented cold

B-3

One five-course menu gastronomique for one person, prepared hot and presented cold, comprising of two appetizers, one consommé, one salad and one entree, **OR** one appetizer, one consommé, one salad, one entree and one dessert, all with proper portions and contemporary presentations

B-4

One lacto-ovo vegetarian four course menu for one including a dessert

GENERAL GUIDELINES FOR CATEGORY B

The following list provides a good beginning checklist of what is considered general guidelines for both competitors who are developing displays and the judges who will evaluate them.

- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values.

- Unnecessary ingredients should be avoided, and practical, acceptable cooking methods should be applied.
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation, color and flavor combination.
- Dressing the rims of plates results in an unacceptable appearance.
- Meat should be carved properly and cleanly.
- Meat slices should be served with the carved surface upwards and arranged in order and size.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Avoid all non-edible items.
- Food prepared hot, but displayed cold, should not be served on a chemise plate or platter.
- Dishes prepared hot, but displayed cold, should be glazed with aspic.
- Sauce boats should reflect the correct amount or portion for the item it is accompanying.
- Aspic used should refer to the product.
- Glazing work should be clean and free of defects.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Demonstrate clean, crisp workmanship.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

Category C – Patisserie/Confectionery, Professional, Individual

- All Competitors are required to display their choice of one of Category C.
- All displays must have a description or menu of all items displayed without any name or property affiliations.

C-1

One buffet platter of fancy cookies, chocolates, or petit fours.

- Five varieties, six portions of each and one presentation plate with one of each variety for the judges inspection
- Individual weight of each to be 6-14 grams.

C-2

Six different individual hot or cold plated desserts

- Each plate must be prepared as an individual plated serving.
- All displayed cold.

C-3

Decorated or sculpted celebration cake

- Minimum of one tier
- Choice of medium such as sugar paste, rolled fondant, royal icing, chocolate, marzipan, buttercream and sugar
- Minimum of three techniques displayed
- Minimal use of non-edible materials can be used to support tiers internally.
- A limited amount of wires can be used for gum paste flowers.
- Can be any shape with a maximum display area of 15" x 15"
- No dummy cakes are permitted.

C-4

Wedding cake

- Minimum of three tiers with a maximum display area of 36" x 36"
- Choice of medium such as sugar paste, rolled fondant, royal icing, chocolate, marzipan, buttercream and sugar
- Non-edible materials can be used to support each tier and a limited amount of wires can be used for gum paste flowers.
- No dummy cakes are permitted.

C-5

Assorted bread display

- Three different types of dough with two products from each dough type for a total of six different items
- Items should be freshly baked without any spray lacquer.
- Please have one of each product sliced or cut in half for the Judge's inspection.
- Dough choices
 - ◆ Laminated Dough-Danish, Croissant, etc.
 - ◆ Lean Dough-French Bread, Italian Bread, Sourdough, Hard Roll, etc.
 - ◆ Rich Dough-Challah, Brioche, Stollen, Kugelhopf, etc.
 - ◆ Soft Dough- Parker House, Clover Leaf, Mixed Grain, etc.
 - ◆ Quick Bread-Muffin, Biscuit, Scones, etc.
- Product Requirements-One product is considered as:
 - ◆ One dozen of rolls or individual items such as dinner rolls, croissant, muffins Danish, or etc.
 - ◆ Two loafs or two each of the same item such as baguette, country loaf, Stollen, Kugelhopf, or etc.

GENERAL GUIDELINES FOR CATEGORY C

The following list provides a good beginning checklist of what is considered general guidelines for both competitors who are developing displays and the judges who will evaluate them.

- Ingredients and garnishes should harmonize.
- Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.
- Proper techniques and accepted methods of preparation should be adhered to throughout the display.
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation and flavor combination.
- Dressing the rims of plates results in an unacceptable appearance.

- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in items may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Avoid all non-edible items.
- Glazing work should be clean and free of defects.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Demonstrate clean, crisp workmanship.
- Numerical harmonizing of dessert portions, garnishes and accompaniments is required.
- Properly bake dough or crusts.
- Display proper thickness for various crusts and cookies
- Cleanly apply icings and glazes of the correct thickness and proper shine.
- All chocolate work should be properly tempered and the correct thickness.
- All piping work should be thin, delicate and show accurate workmanship.
- Coloring used should be appropriate and not excessive.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

Category D – Showpieces, Professional, Individual

- Exhibits in this category should demonstrate the difference between cookery and culinary arts.
- Showpieces are eligible to be entered in only one ACF competition.

Choice of the following mediums:

D-1

Vegetable/Fruit

- Base may not exceed 30" x 30"
- No height restrictions
- Basic internal structures may be used.
- The minimal use of tooth picks and skewers are allowed.
- Do not use any non-edible floral items or foliage.
- Demonstrate a variety of techniques.

D-2

Tallow and Saltillage

- Base may not exceed 30" x 30"
- No height restrictions
- Basic internal structures may be used.
- Demonstrate a variety of techniques.

D-3

Bread Dough

- Base may not exceed 30" x 30."
- No height restrictions
- The use of non-edible materials is not allowed.
- Edible Lacquer can be used.
- Demonstrate a variety of techniques.

D-4

Chocolate, Cooked Sugar, Pastillage, and Marzipan

- Base may not exceed 30" x 30."
- No height restrictions
- Competitors may use a basic non-edible base or platter to mount or display the centerpiece on.
- No internal structures are allowed.
- The centerpiece must be 75% of the primary medium and the remaining 25% is a choice of medium including the primary medium.
- Use of commercial molds is not permitted with the exception of basic geometric shapes like spheres, cubes, etc. and the use of silicon noodles or metal bars.
- All chocolate work should be properly tempered and the correct thickness.
- Present smooth, properly-sanded pastillage work, free of visible cracks and seams.
- Present sugar work having the proper shine, thickness and harmonious coloring.
- Demonstrate a variety of techniques.

GENERAL GUIDELINES FOR CATEGORY D

The following list provides a good beginning checklist of what is considered general guidelines for both competitors who are developing displays and the judges who will evaluate them.

- Use a variety of techniques within each medium.
- Use of commercial molds is not permitted unless otherwise noted.
- No external supports are allowed.
- Proper techniques and accepted methods of preparation should be adhered to throughout the display.
- Avoid all non-edible items unless otherwise noted.
- Demonstrate clean, crisp workmanship.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

Category E – Live Action Showpieces, Professional, Individual

- All work must be done on-site by the competitor.
- All work must be displayed on an acceptable food surface.

E-1

Fruit / Vegetable Carving Mystery Basket

- Theme announced in advance by show chair.
- Competitor has three hours to create and display showpiece.
- All competitors receive identical basket of fruits and vegetables.
- All items in mystery basket must be utilized in final showpiece.
- Base cannot exceed 30" x 30", height is unrestricted.
- The minimal use of tooth picks and skewers is allowed.
- Avoid the use of non-edible floral items or foliage.

E-2

Cake Decorating

- Theme announced in advance by show chair
- Competitor has three hours to decorate and display cake.
- Cake is to be 3-tiers.
- Base cannot exceed 30" x 30."
- Competitors may bring cakes of any shape filled and with a basic crumb coat (cake should still be visible).
- Cakes should not have any final finish on them.
- Competitors will finish the cake with their choice of glaze, buttercream, rolled fondant, chocolate, etc., and decorate it to fit the theme.
- Decorations cannot be brought in, only the raw materials necessary to make them (for example marzipan, chocolate, sugar, etc.).
- Cakes may be sliced for inspection by the judges to ensure that only edible cakes are used, however cakes will not be tasted.
- All decorations must be of edible materials.
- Non-edible materials can be used to support the tiers internally and a limited amount of wires can be used for gum paste flowers only.
- Competitors may bring in an air brush.

E-3

Decorative Centerpiece

- Competitors have three hours to create a decorative centerpiece of chocolate, marzipan, pastillage, or gumpaste.
- The centerpiece must be 75% of the primary medium and the remaining 25% is a choice of medium including the primary medium.
- Base cannot exceed 30" x 30", height is unrestricted.
- Competitors may bring in a basic non-edible base or platter to mount or display the centerpiece on.
- A simple, generic base of, pastillage, chocolate, nougat, etc., in a simple shape, may be brought in to build the piece on.
- The centerpiece should be entirely made of edible materials.
- A limited amount of wires will be allowed for gum paste flowers.
- Use of commercial molds is not permitted with the exception of basic geometric shapes like spheres, cubes, etc. and the use of silicon noodles or metal bars.
- Any decorating of the base must be done on-site.
- Chocolate can be brought in chopped or in coins.

- Pastillage and gum paste can be pre-made and brought in, but must be kept white. Any coloring or assembly must be done during the competition.
- Competitors are responsible for bringing their own tools, marble slabs, sugar equipment, measuring scale, warming lamp and hair dryer (for cooling).
- Competitors may bring in a household-size (small) microwave.
- Pre-warming and tempering the chocolate in the staging area is permitted.

E-4

Sugar Centerpiece

- Competitors have four hours to create a decorative sugar centerpiece.
- A maximum of 25% of the centerpiece can be of pastillage and/or pressed sugar.
- Base cannot exceed 30" x 30", height is unrestricted.
- Competitors may bring in a basic non-edible base or platter to mount or display the centerpiece on.
- All pulling and blowing must be done on-site.
- Pastillage can be pre-made and brought in, but must be kept white. Any coloring and assembly must be done during the competition.
- Use of commercial molds is not permitted with the exception of basic geometric shapes like spheres, cubes, etc. and the use of silicon noodles or metal bars.
- Competitors are responsible for bringing their own tools, marble slabs, sugar equipment, measuring scale, warming lamp and hair dryer (for cooling).
- Competitors may bring in a household-size (small) microwave.
- Competitors can bring cooked sugar of their choice in to the kitchen ready to be poured, pulled or blown.

ATTENTION ORGANIZERS

- Decorative centerpieces may require select room temperatures.
- Use of a microwave oven in categories E-3 and E-4 is imperative, particularly to allow full and elaborate sugar work. Electrical requirements must be evaluated before the competition and an adequate power source provided to avoid any problems.
- A kitchen is not required for category E, however each competitor must be provided with one 8 foot banquet table for working and one 6 foot banquet table for display and have access to sanitation and hand washing facilities.

GENERAL GUIDELINES FOR CATEGORY E

The following list provides a good beginning checklist of what is considered general guidelines for both competitors who are developing displays and the judges who will evaluate them.

- Ingredients and garnishes should harmonize.
- Proper techniques and accepted methods of preparation should be adhered to throughout the display.
- Use a variety of techniques and display multiple skills.
- Avoid using non-edible items unless noted.
- Demonstrate clean, crisp workmanship.
- All chocolate work should be properly tempered and the correct thickness.
- Present sugar work having the proper shine, thickness and harmonious coloring.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

Category F – Hot-Food Mystery Basket Competition, Professional

Hot-food competitions are those events in which competitors cook and present food to be judged on taste as well as execution of skills and presentation.

These competitions are somewhat larger in scope than cold-food competitions, in that kitchen space is required, raw products must be provided and monitored, and student helpers, proctors and servers must be provided.

This is a **“blind judging.”** There are different judges to evaluate the kitchen and tasting.

It is expected that chef competitors will dress in full professional chef’s whites, including hat, apron, scarf and kitchen towels during the competition.

Hot-food competitions that make use of the mystery basket are the best kind in determining the skills required of chefs and cooks.

Ingredients for the mystery basket will vary in each competition, but they must always be the same for each competitor in any given competition, and must never be revealed in advance. The mystery basket must be approved by the lead judge prior to the competition. The following comments will help show organizers prepare a mystery basket:

- A portion of all mystery box items must be used in the menu.
- Use of whole items with bone and utilization of bones and protein scraps is encouraged to show the fundamental skills of the competitors.
- In addition to the main items, there should be some salad ingredients if greens are not included in the kitchen staples.
- Items suitable for a dessert should also be included if a dessert is a required part of the menu.

PROCEDURE

1. Before the competition and during the judges’ meeting, competitors will draw for starting sequence and kitchen assignments.
2. Kitchen assignments should follow the starting sequence, i.e., the competitor who starts first should have kitchen #1, and so forth.
3. While competitors are waiting to begin, they should be kept away from the kitchen area so they do not gain an unfair advantage by seeing the contents of the market basket.
4. Competitors may bring only their tools, i.e., knives and cutters.
5. Organizers must specify the number and type of small appliances that will be allowed to be brought in by competitors.
6. No substitutions for items in the basket can be made. After submitting the recipe menu, each competitor must complete the assignment within the allotted cooking time.

KITCHEN STATION REQUIREMENTS

While all competitors may be working in the same kitchen, each must be provided with his or her own workstation. Each station must include the following:

- Adequate worktable
- Four-to-six-burner stove with oven
- Sink with running water, may be shared
- Cutting boards
- Access to refrigeration and freezer space, may be shared
- Power supply, four outlets per station
- Cubed ice, ice supply
- Generic white china plates, various shapes and sizes (if available)
- Garbage receptacles

- Hot and cold water sanitation station in immediate vicinity
- To maintain sanitation, brooms, mops, paper towels, plastic wrap, foil, bleach and buckets
- Competitor is allowed to bring in an additional burner cooking unit.
- Measuring scale to be available to competitors, measuring in ounces and pounds
- Large clock in competition area for accurate timekeeping

COMMUNITY KITCHEN

The community kitchen should include small appliances, such as meat slicers, pasta machines, food processors and blenders that will be shared by all competitors. All competitors must receive an exact list of items available in the community kitchen at least two weeks before the competition.

JUDGES' STATION REQUIREMENTS

A small room or private area should be reserved for the tasting judges with the following items

- Silverware
- Napkins
- Water
- Clipboards
- Notepads
- Pencils/pens
- Calculator
- Stapler
- A competitor staging area for check-in by the judges
- Copies of menus from each competitor for each judge
- Complete starting-time schedules
- All taste and skill-based score sheets and tally sheets completed with all competitor information, prepared for the judges
- Score keepers to assist judges
- An apprentice/runner to clear dirty dishes, refill water and replace silverware and napkins as needed

APPRENTICE

In the event that apprentices are made available to competitors, it is important to keep in mind that they are a student and are to be of assistance to the competitor for basic work assignments. To qualify as an apprentice the person must meet the following criteria:

- Be a current ACF Student Culinarian Member
- Be enrolled in an accredited post-secondary program or apprenticeship program

Apprentices CAN

- Help set up and tear down, and assist in placement of ingredients and equipment
- Place things in the refrigerator or freezer and deliver the finished plates to the judges' table
- Physically open the oven and insert or remove products as instructed by the chef
- Use basic knife skills (peeling, dicing and cutting) in preparation for mise en place
- Function as a timekeeper to enable the chef to remain on track
- Keep the chef's equipment washed and stored in a sanitary manner

Apprentices CANNOT

- Physically combine any of the ingredients once the mise en place stage is completed
- Finish or decorate any of the plates

Note: An apprentice is not eligible to receive a competition medal for their participation.

COMMUNITY STOREROOM

The community storeroom, from which all competitors may draw, will include, but is not limited to, the items below. All competitors must receive an exact list of items available in the community storeroom at least two weeks before the competition. In no case should items in the mystery basket duplicate items available in the community storeroom.

Minimum mandatory requirements are as follows:

- Organizers have the ability to increase the current common kitchen. This increase must be approved by the ACF Competition Committee upon submitting of the competition application.

PRODUCE	DAIRY	STAPLES	STOCKS
Onion	Butter	Flour	Chicken
Celery	Cream	Cornstarch	Brown
Carrots	Eggs	Sugar	
Garlic	Milk	Kosher Salt	
Tomatoes		Spice Box*	
Tomatoes Paste		Powdered Gelatin	
Fresh Herbs (4 varieties)		2 types of Vinegar	
Lemons		White & Red Wines	
		Brandy	

*(Competitor to provide)

PASTRY COMMUNITY STOREROOM

- Organizers have the ability to increase the current common kitchen. Any increases to the community storeroom must be approved by the ACF Competition Committee upon submitting of the competition application.

DAIRY	PRODUCE	CHOCOLATE PRODUCTS	FLOURS & SUGARS	STAPLES
Milk	Oranges	White Chocolate	All-Purpose Flour	Vegetable Oil
Heavy Cream	Lemons	Milk Chocolate	Cake Flour	Cornstarch
Unsalted Butter	Vanilla Bean	Dark Chocolate	Bread Flour	Regular Shortening
Sour Cream		Cocoa Powder	Almond Flour	Honey
Eggs			Powdered Sugar	Glucose
			Brown Sugar	Vanilla Extract
			Granulated Sugar	Sheet Gelatin
				Baking Powder
				Baking Soda
				Spice Box*
				Dry Yeast

*(Competitor to provide)

F-1

Mystery Basket: Professional, Individual

The Mystery basket will contain 1 primary Protein, one supplementary protein, two vegetables, one starch or grain, plus one other misc. item. Portion of all items are required to be used on the menu.

- **No substitutions of mystery basket items are permitted.**

MENU FORMAT:

4 portions of a main course, 3 portions for the judges and 1 for display and critique.

SET-UP TIME:

- 15 minutes
- The menu is to be submitted to the kitchen judge during or by the end of your 15 minute set-up time and preparation can begin immediately after the submission of the menu.

ALLOTTED COOKING/SERVICE TIME:

1 hour 20 minutes total - Service window opens at 1 hour and 10 minutes

ALLOTTED SERVICE TIME:

10 minutes - Serve 4 portions of your main course menu within 10 minutes.

CLEAN-UP:

To start immediately at the end of your service time. You will have 15 minutes to clean and clear the kitchen.

SAMPLE TIME SCHEDULE FOR CATEGORY F-1:

CHEF	SETUP	RECEIVE BASKET/START*	WINDOW OPENS	WINDOW CLOSES	CLEANUP ENDS
Competitor 1	8:00 a.m.	8:15 a.m.	9:25 a.m.	9:35 a.m.	9:50 a.m.
Competitor 2	8:30 a.m.	8:45 a.m.	9:55 a.m.	10:05 a.m.	10:20 a.m.
Competitor 3	9:00 a.m.	9:15 a.m.	10:25 a.m.	10:35 a.m.	10:50 a.m.
*Menu is due within 15 minutes					

F-2

Mystery Basket: Professional, Individual

The Mystery basket will contain 2 primary Proteins (one to be seafood) and one supplementary protein, three vegetables, one starch and or grain, plus 2 other miscellaneous items. Portions of all items are required to be used in the menu.

- **No substitutions of mystery basket items are permitted.**

MENU FORMAT:

4 portions each of a 2-course menu to include an appetizer course and a main course, 3 portions for the judges and 1 for display and critique.

SET-UP TIME:

- 20 minutes
- The menu is to be submitted to the kitchen judge during or by the end of your 20 minute set-up time and preparation can begin immediately after the submission of the menu.

ALLOTTED COOKING/SERVICE TIME:

2 hours total - Service window opens at 1 hour and 40 minutes.

Allotted Service Time - 20 minutes - Serve 4 portions of each course within 20 minutes, allowing approximately 10 minutes per a course.

CLEAN-UP:

To start immediately at the end of your service time. You will have 20 minutes to clean and clear the kitchen.

SAMPLE TIME SCHEDULE FOR CATEGORY F-2:

CHEF	SETUP	RECEIVE BASKET/START*	WINDOW OPENS	WINDOW CLOSES	CLEANUP ENDS
Competitor 1	8:00 a.m.	8:20 a.m.	10:00 a.m.	10:20 a.m.	10:40 a.m.
Competitor 2	8:30 a.m.	8:50 a.m.	10:30 a.m.	10:50 a.m.	11:10 a.m.
Competitor 3	9:00 a.m.	9:20 a.m.	11:00 a.m.	11:20 a.m.	11:40 a.m.
*Menu is due within 20 minutes					

F-3

Mystery Basket: Professional, Individual

The Mystery basket will contain 2 primary Proteins (one of which to be seafood) and two supplementary proteins, four vegetables, one fruit, one starch and or grain, plus 3 other miscellaneous items. Portions of all items are required to be used in the menu.

- **No substitutions of mystery basket items are permitted.**

MENU FORMAT:

4 portions each of a 3-course menu to include an appetizer, a soup or salad and a main course, 3 portions for the judges and 1 for display and critique.

SET-UP TIME:

- 25 minutes
- The menu is to be submitted to the kitchen judge during or by the end of your 25 minute set-up time and preparation can begin immediately after the submission of the menu.

ALLOTTED COOKING/SERVICE TIME:

3 hours total - Service window opens at 2 hours and 30 minutes.

ALLOTTED SERVICE TIME:

30 minutes - Serve four portions of each course within 30 minutes allowing approximately 10 minutes per a course.

CLEAN-UP:

To start immediately at the end of your service time. You will have 25 minutes to clean and clear the kitchen.

SAMPLE TIME SCHEDULE FOR CATEGORY F-3:

CHEF	SETUP	RECEIVE BASKET/START*	WINDOW OPENS	WINDOW CLOSES	CLEANUP ENDS
Competitor 1	8:00 a.m.	8:25 a.m.	10:55 a.m.	11:25 a.m.	11:50 a.m.
Competitor 2	8:40 a.m.	9:05 a.m.	11:35 a.m.	12:05 p.m.	12:30 p.m.
Competitor 3	9:20 a.m.	9:45 a.m.	12:15 p.m.	12:45 p.m.	1:10 p.m.
*Menu is due within 25 minutes					

F-4

Mystery Basket: Professional, Individual

The Mystery basket will contain 2 primary Proteins (one of which to be seafood) and three supplementary proteins, four to 5 vegetables, two fruits, one starch and or grain, plus 4 other miscellaneous items. Portions of all items are required to be used in the menu.

- **No substitutions of mystery basket items are permitted.**

MENU FORMAT:

4 portions each of a 4-course menu to include an appetizer course, a soup and/or salad and a main course (Dessert Course is optional but if included eliminate either the soup or salad course), 3 portions for the judges and 1 for display and critique.

SET-UP TIME:

- 30 minutes.
- The menu is to be submitted to the kitchen judge during or by the end of your 30 minute set-up time and preparation can begin immediately after the submission of the menu.

ALLOTTED COOKING/SERVICE TIME:

4 hours total - Service window opens at 3 hours 20 minutes.

ALLOTTED SERVICE TIME:

40 minutes - Serve four portions of each course within 40 minutes allowing approximately 10 minutes per a course.

CLEAN-UP:

To start immediately at the end of your service time. You will have 30 minutes to clean and clear the kitchen.

SAMPLE TIME SCHEDULE FOR CATEGORY F-4:

CHEF	SETUP	RECEIVE BASKET/START*	WINDOW OPENS	WINDOW CLOSES	CLEANUP ENDS
Competitor 1	8:00 a.m.	8:30 a.m.	11:50 a.m.	12:30 p.m.	1:00 p.m.
Competitor 2	8:50 a.m.	9:20 a.m.	12:40 p.m.	1:20 p.m.	1:50 p.m.
Competitor 3	9:40 a.m.	10:10 a.m.	1:30 p.m.	2:10 p.m.	2:40 p.m.
*Menu is due within 30 minutes					

F-5

Mystery Basket: Professional, Two Member Team

The Mystery basket will contain 2 primary Proteins (one of which to be seafood) plus three supplementary proteins, four to 5 vegetables, two fruits, one starch and or grain, plus 4 other miscellaneous items. Portions of all items are required to be used in the menu.

- **No substitutions of mystery basket items are permitted.**

MENU FORMAT:

10 portions each of a 4-course menu to include an appetizer course, a soup and/or salad and a main course (Dessert Course is optional but if included eliminate either the soup or salad course), 4 portions for the judges, 1 for display and critique, and 5 for service

SET-UP TIME:

- 30 minutes
- The menu is to be submitted to the kitchen judge during or by the end of your 30 minute set-up time and preparation can begin immediately after the submission of the menu.

ALLOTTED COOKING/SERVICE TIME:

4 hours total - Service window opens at three hours and 20 minutes.

ALLOTTED SERVICE TIME:

40 minutes - Serve ten portions of each course menu within 40 minutes allowing approximately 10 minutes per a course.

CLEAN-UP:

To start immediately at the end of your service time. You will have 30 minutes to clean and clear the kitchen.

SAMPLE TIME SCHEDULE FOR CATEGORY F-5:

CHEF	SETUP	RECEIVE BASKET/START*	WINDOW OPENS	WINDOW CLOSES	CLEANUP ENDS
Competitor 1	8:00 a.m.	8:30 a.m.	11:50 a.m.	12:30 p.m.	1:00 p.m.
Competitor 2	8:50 a.m.	9:20 a.m.	12:40 p.m.	1:20 p.m.	1:50 p.m.
Competitor 3	9:40 a.m.	10:10 a.m.	1:30 p.m.	2:10 p.m.	2:40 p.m.
*Menu is due within 30 minutes					

FP-1

Pastry Mystery Basket, Professional, Individual

The mystery basket will contain 2 fresh fruits, 1 fruit puree, 2 nuts, 1 specialty dairy item, and 1 flavor agent such as a herb, spice, extract, commercial flavoring, or liqueur. Portions of All items are required to be used in the menu.

- **No substitutions of mystery basket items are permitted.**

MENU FORMAT:

4 portions each of a hot dessert, 4 portions of a cold dessert, and 1 decorated 8 inch torte/cake in any shape, 3 portions each of the hot and cold desserts will be for the judges and one for display and critique and the cake will be presented whole for the judges

SET-UP TIME:

- 30 minutes
- The menu is to be submitted to the kitchen judge during or by the end of your 30 minute set-up time and preparation can begin immediately after the submission of the menu.

ALLOTTED COOKING/SERVICE TIME:

4 hours total - Service window opens at 3 hours and 20 minutes.

ALLOTTED SERVICE TIME:

40 minutes

- 1-10 minutes - Serve the cake.
- 10-25 minutes - Serve four portions each of the hot or cold dessert.
- 26-40 minutes - Serve four portions each of the hot or cold dessert.

CLEAN-UP:

To start immediately at the end of your service time. You will have thirty minutes to clean and clear the kitchen.

SAMPLE TIME SCHEDULE FOR CATEGORY FP-1:

CHEF	SETUP	RECEIVE BASKET/START*	WINDOW OPENS	WINDOW CLOSES	CLEANUP ENDS
Competitor 1	8:00 a.m.	8:30 a.m.	11:50 a.m.	12:30 p.m.	1:00 p.m.
Competitor 2	8:50 a.m.	9:20 a.m.	12:40 p.m.	1:20 p.m.	1:50 p.m.
Competitor 3	9:40 a.m.	10:10 a.m.	1:30 p.m.	2:10 p.m.	2:40 p.m.
*Menu is due within 30 minutes					

FP-2

Pastry Mystery Basket: Professional, Two-Member Team

The Mystery basket will contain 3 fresh fruits, 1 fruit puree, 2 nuts, 2 specialty dairy product, 1 chocolate product, and 2 flavor agents such as a herb, spice, extract, commercial flavoring, or liqueur. Portions of all items are required to be used in the menu.

- **No substitutions of mystery basket items are permitted.**

MENU FORMAT:

4 portions each of a hot dessert, 4 portions of a cold dessert, and 1 decorated 8 inch torte/cake in any shape, 4 varieties of petit fours with four portions of each (weight should be between 6-14 grams), 3 portions each of the hot and cold desserts will be for the judges and one for display and critique, the cake will be presented whole for the judges, 3 portions of the petit fours will be for the judges and one portion of each for display and critique.

SET-UP TIME:

- 30 minutes
- The menu is to be submitted to the kitchen judge during or by the end of your 30 minute set-up time and preparation can begin immediately after the submission of the menu.

ALLOTTED COOKING/SERVICE TIME:

4 hours total - Service window opens at 3 hours and 20 minutes.

ALLOTTED SERVICE TIME:

40 minutes

- 1-10 minutes - Serve the cake.
- 11-20 minutes - Serve the petit fours.
- 20-30 minutes - Serve four portions each of the hot or cold dessert.
- 30-40 minutes - Serve four portions each of the hot or cold dessert.

CLEAN-UP:

To start immediately at the end of your service time. You will have thirty minutes to clean and clear the kitchen.

SAMPLE TIME SCHEDULE FOR CATEGORY FP-2:

CHEF	SETUP	RECEIVE BASKET/START*	WINDOW OPENS	WINDOW CLOSES	CLEANUP ENDS
Competitor 1	8:00 a.m.	8:30 a.m.	11:50 a.m.	12:30 p.m.	1:00 p.m.
Competitor 2	8:50 a.m.	9:20 a.m.	12:40 p.m.	1:20 p.m.	1:50 p.m.
Competitor 3	9:40 a.m.	10:10 a.m.	1:30 p.m.	2:10 p.m.	2:40 p.m.
*Menu is due within 30 minutes					

General Guidelines for Category F and FP

- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards and nutritional values.
- Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation and flavor combination.
- Dressing the rims of plates results in an unacceptable appearance.
- Meat should be carved properly and cleanly.
- Fruits and vegetables must be cut or turned uniformly.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Proper color, presentation and flavor combinations should be displayed.
- Demonstrate clean, crisp workmanship.

FMH

Market Mystery Basket/Healthy Mystery Basket: Professional, Individual

This unique competition format is ideal for strengthening the established alliance with a registered dietitian. The competitor must demonstrate knowledge of Healthy Cooking principles through the development and preparation of a four-course meal. The objective is to meet through the preparation of the meal, sound nutritional principles, a focus on balance, proper portion size, and the correct use of salt, fats and sugars. The mastery of healthy cooking principles will be assessed in the formulation of the menu and its components.

This is a modified version of category F but general competition rules for category F will apply.

The market mystery basket will contain 3 primary Proteins (one of which to be seafood) and two supplementary proteins, 4 vegetables, three fruits, one starch, one legume, one grain, plus two lettuce items. Portions of All items are required to be used on the menu.

- **No substitutions of market mystery basket items are permitted.**

The mystery basket ingredients are determined by the lead judge and emailed to the competitors by the show chair no later than two weeks prior to the competition.

MENU FORMAT:

4 portions of a four-course meal to include a hot appetizer or soup, salad, entrée, and dessert, 3 portions for the judges and one for display and critique.

- The total caloric value of the meal should not exceed 1000 kcal. The balance should be 15–20 percent protein, 45–60 percent carbohydrates and 25–30 percent fat.

SET-UP TIME:

- 30 minutes.
- Menu and recipe booklets are to be submitted at the beginning of the set-up time.

ALLOTTED COOKING/SERVICE TIME:

4 hours total - Service window will open at 3 hours and 20 minutes.

ALLOTTED SERVICE TIME:

40 minutes - Serve 4 portions of each course menu within 40 minutes allowing approximately 10 minutes per a course.

CLEAN-UP:

To start immediately at the end of your service time. You will have 30 minutes to clean and clear the kitchen.

SAMPLE TIME SCHEDULE FOR CATEGORY FMH:

CHEF	SETUP	RECEIVE BASKET/START*	WINDOW OPENS	WINDOW CLOSES	CLEANUP ENDS
Competitor 1	8:00 a.m.	8:30 a.m.	11:50 a.m.	12:30 p.m.	1:00 p.m.
Competitor 2	8:50 a.m.	9:20 a.m.	12:40 p.m.	1:20 p.m.	1:50 p.m.
Competitor 3	9:40 a.m.	10:10 a.m.	1:30 p.m.	2:10 p.m.	2:40 p.m.
*Menu is due within 30 minutes					

General Guidelines for Category FMH

- Four cooking methods and four classical cuts are to be displayed in the menu execution.
- Competitors will submit 4 recipe books with the menu, recipes, pictures and nutritional analysis for each course at the start of the competition.
- Nutritional analysis must be confirmed and completed by a registered dietician. Confirmation must be presented in the form of a "letter" stating that the meal plan was evaluated for overall nutritional adequacy and meets the nutritional guidelines required for the competition. Also, indicate which software program was used for the analysis. This should all be included in the menu and recipe booklet.
- Ingredients and garnishes should harmonize with the main part of the dish ▪ Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation and flavor combination.
- Dressing the rims of plates results in an unacceptable appearance.
- Meat should be carved properly and cleanly.
- Fruits and vegetables must be cut or turned uniformly.
- Proper color, presentation and flavor combinations should be displayed.
- Demonstrate clean, crisp workmanship.

Category G – Edible Cold Food, Professional, Individual

The concept of an edible cold-food display demands, in essence, the same criteria as the market basket concept and can only be executed under a strictly controlled environment.

- Such a show can only be approved if the issuing of quality fresh foods is strictly controlled and proctored.
- The processing and handling of these foodstuffs is monitored from beginning to end to effectively verify that it conforms to all sanitation and health guidelines.
- All finished products are to be kept at 40°F or below, without interruption until tasted and evaluated.
- The facility must carry the approval and meet the requirements of the local health department.
- All requirements for kitchen setup are the same as in the hot-food kitchen (Category F).
- All procedures must be strictly monitored.
- Show organizers will need to allow two days for this competition.

REQUIREMENTS

Choose **one option** in either the cooking or pastry requirement.

COOKING:

- One cold buffet with appropriate salads, garnitures, and sauces for 8-10 portions
- Hors d'oeuvres platter with 6 varieties with 8 -10 portions

PASTRY:

- One presentation of individually prepared pastries, five varieties with six portions (weight of 50-75 grams each) of each variety
- One presentation of fancy cookies, chocolates, or petite fours with five varieties with six portions (weight of 6-14 grams each) of each variety

SCHEDULE

Day One Schedule: 12 hours

- Menu development
- Market basket issued
- Kitchen and station assignment
- Display time assignment
- 7-11 hours of proctored mise en place, preparation and cooking time

Day Two Schedule: 4 hours

- Allocated primarily for the competitor to complete the buffet requirements and display at the appropriate time

GENERAL GUIDELINES FOR CATEGORY G

- Proper sanitation and food handling
- Work in an organized manner.
- Proper cooking techniques
- Use appropriate service platters.
- Proper sequential slicing and layout
- Good use of time and display on time
- Recipes true to labeling
- Right number of pieces on platter, (main and garnish)
- Harmonious designs and flavors
- Appetizing
- Presentation on the platter with strong lines
- Variation of techniques
- Variation of shapes and design
- Proper aspic and strength
- Aspic to be clear and bubble free
- Craftsmanship and degree of difficulty will be taken into consideration.
- Portion size

Category H – Ice Carving, Professional

HD ICE CARVING SHOWPIECE

“Ice Carving” showpiece will be prepared prior to the competition and brought to the competition area for display.

- One blocks (300 lbs. each)
- Must provide own ice pan.
- 6 foot display table with adequate support
- Please keep safety in mind during assembly and display time.

LIVE ACTION

Live Action Ice carving is an exciting category where culinarians and artists mingle. There are five different sub-categories, depending on the number of carvers and the amount of ice to be carved.

H-1:

Single Block Individual Freestyle

- Individual
- One block (300 lbs.)
- Three hours

H-2:

Two Blocks Individual Freestyle

- Individual
- Two blocks (300 lbs. each)
- Four hours

H-3:

Multiple Blocks, Two-Member Team Freestyle

- Two-Member Team
- Three blocks(300 lbs. each)
- Three hours

H-4:

Multiple Blocks, Three-Member Team Freestyle

- Three-Member Team
- Five blocks (300 lbs. each)
- Three hours

H-5:

Exhibition Carving

- Two-Member or Three-Member Team freestyle as determined by the Show Chair/Organizer
- 15–20 blocks (300 lbs. each)
- 48-hour time limit
- Outdoor Setting
- In exhibition carving, one helper may be used by each competitor. The helper must register with the competitor and sign all waivers. The helper can handle the ice and tools, but may not alter the ice in any way.

GENERAL GUIDELINES-LIVE ACTION ICE CARVING

- Live Action carving officials place safety as the single most important rule for competitors and spectators.
- The first safety violation may result in a verbal warning at the discretion of the judges. Competitors who receive a second warning will be disqualified.
- All competition ice is to be carved on the premises, within a specified time limit, and only by the competitor who entered the category.
- No helpers are allowed for individual or team freestyle competitions.
- Display tables for individual freestyle carvings (if provided by the exhibition officials) should have a surface of 48" x 48" and have adequate stability and braces.
- The decision of the judges is final.
- The lead judge is responsible for conducting the carvers' meeting before the start of the competition. The shows organizing committee should also participate in this meeting and introduce all officials, helpers, etc. to the competitors.

PLATFORMS FOR CARVING

- The platforms should be non-skid, preferably wood. Wood pallets are readily available in any convention area. Exterior grade plywood ½" x 4' x 8' will cover two pallets.
- Each carver will need a minimum of two pallets, covered in such a manner and spaced to avoid participants working too close together.
- A base of six pallets covered with three sheets of plywood would accommodate a two-or three man team event and could also be used for two single carvers working simultaneously. Since most competitions have both single and team events, this should be the standard.
- The surface on which the platforms are placed should be ideally cement or non-skid flooring; plastic sheeting on flooring is dangerous and thus not acceptable.

POWER SUPPLY

- The power supply must be adequately grounded. The power should accommodate several 120-volt chain saws operating at once (one per competitor).
- The connections for the power supply should not be placed in or near standing water.
- The engineering staff of the facility should be available at the beginning of the contest to ensure a successful start.

LIGHTING

- Lighting should be bright enough to ensure a safe environment for the competitors as well as provide good visibility for spectators.

DRAINAGE

- The area where the carvings are composed and displayed should provide drainage so that no standing water is evident.
- The show organizers are responsible for providing one assistant for every four participants on the floor. Assistants will clear the area of any ice debris and keep the area clean.

JUDGES PANEL

- The judges' panel should have a minimum of three judges, experienced ice sculptors and artist(s), and at least one ACF-approved ice-carving judge. It is always advisable to encourage the use of judges from out of town, particularly for the lead judge position.
- The use of media or celebrity judges should be employed for special awards, but should not be part of the official score.
- The lead judge should be indicated on the score sheets; he or she should be accomplished in the field of ice carving.
- The members of the jury should be available for a critique with the competitors after the judging. This is an important step in the learning and advancement of ice carving and is consistent with ACF procedures for food competitions.

SAFETY GUIDELINES

- Protective clothing
- Steel-toed boots
- Safety glasses OR face shields
- Gloves—cold weather protection
- No loose scarves, etc.
- Ear plugs
- Electrical equipment, grounded
- Proper lifting, moving of ice blocks and finished pieces weighing 300–400 pounds
- Adequate drainage

AUTHORIZED ICE CARVING TOOLS

Ice Tongs	Alcohol/Propane Burners	Medium Flat Chisels, Long Handle	Dividers
Handsaws	Drawknife	Small Flat Chisels, Long Handle	5-Prong Shaver
Chain saws*	Large Compass	Large V-Chisels, Long Handle	Ice Pick
Steam Wand	String	Small V-Chisels, Long Handle	Spare Chains - new
Table with Circular Saw*	Wood Ruler	Round Inside Cut	
Dremel*	Extra Bars	Round Outside Cut	
Router*	Large Flat Chisels, Long Handle	Level Carpenters	

*Power tools only.

SHOW ORGANIZER'S RESPONSIBILITIES

- Issue a liability waiver to each competitor (Appendix) at the time of application, and issue the same waiver to each helper, apprentice, or persons who will be in the working areas. The waiver should relieve ACF or organizers of any responsibility if an accident should occur. This waiver could also include a clause for rights to photograph or film the contest for future advertisement or promotion.
- Secure necessary materials for the setup and construction of the work areas, adequate power supply, drainage, lighting, etc., specifications are outlined herein.
- Arrange for personnel to emcee the event, talk to the audience; provide an official time clock visible to all competitors, proper signage for the competitors and their establishment, as well as a scoreboard to post the competitors final scores.
- Provide staff to assist the judges in totaling, averaging scores, preferably with calculators or computers to ensure accuracy.



Category K–Contemporary Hot Food, Professional, Individual

KC

Contemporary Cooking

- Competitors are required to prepare four portions of a finished entrée plate base on the protein choice.
- The protein must be fabricated in the kitchen and portioned for four servings.
- The entrée plate should have the appropriate accompaniments, garnishes, and sauces.
- The competitors have 15 minutes for set-up, 60 minutes to fabricate and cook, 10 minutes for plate-up and 15 minutes for clean-up.
- Of the four portions, three are for the judges, and one is for display and critique.

PROTEIN OPTIONS (CHOOSE ONE):

- **Whole Bone-in Rock Cornish Game Hen**–1-1½ pounds
- **Whole Bone-in Chicken**–2½-3 pounds
- **Whole Bone-in Duck**–5-6 pounds
- **Game Birds**–1-1½ pound pheasant, quail(s), squab(s), partridge(s) or up to 2½ pound guinea fowl using the whole or part of the bird
- **Bone-In Pork Loin** (chine bone may be removed before the competition)–other pork cuts may be included in the dish.
- **Bone-In Veal Loin or Rack** (chine bone may be removed before the competition)–other cuts may be included in the dish.
- **Bone-In Lamb Loin or Rack** (chine bone may be removed before the competition)–other cuts may be included in the dish.
- **Bone-In Game** (Venison rack, loin, chine bone may be removed before the competition)–other cuts may be included in the dish.
- **Whole Rabbit**–using the leg and at least one other cut.
- 1-2 pound **Live Lobster**. Other crustaceans/mollusks may be incorporated with this.
- **Whole Flat or Round Fish** (2 ½ to 4 pounds). Fish can be eviscerated and scaled, but the head must remain on when brought in.

Organizers have the option to preselect a specific protein from the choices above and that information should be available when the show categories are announced. Additional protein choices not on the list will also be allowed but the organizers must obtain prior approval from the Culinary Competition Committee.

GENERAL GUIDELINES FOR CATEGORY KC:

- Competitors must provide at least four judges' packets that include: recipes, all ingredients and a complete diagram or a clear, close-up, color photograph of the signature dish. Packets are to be provided to judges on-site the day of the competition.
- Competitors must bring their own food, tools, cookware and china.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.).
- Competitors wishing to bring in Pre-fabricated and marinated proteins must demonstrate the entire process in the proper sequence during the competition. Any person not following these guidelines will be disqualified.
- Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.
- No advance preparation or cooking is allowed.
- Cleaned and peeled mirepoix ingredients are acceptable.
- Chopped herbs, shallots and garlic are acceptable.
- Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form
- Beans may be pre-soaked.
- No finished soups or sauces are allowed but basic stocks may be brought in. No clarified consommés are allowed.

- The following ready-made dough may be brought in: brik (brick), puff pastry and filo (phyllo).
- All combinations of ingredients must be completed during the competitors allotted competition time.
- Pullman loaves, breads, and dumpling wrappers will be permitted.

Category KP - Contemporary Patisserie, Professional, Individual

KP-1

Hot /Warm Plated Dessert

- Competitors will prepare four portions of a hot/warm dessert of their choice.
- Competitors have 15 minutes for set-up, 60 minutes to cook, 10 additional minutes for plating and 15 minutes for clean-up.
- Of the four portions prepared, three are for judges' tasting and one is for display/critique.

KP-2

Composed Cold Plated Dessert

- Competitors will prepare four portions of a composed cold dessert of their choice.
- Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and 15 minutes for clean-up.
- Of the four portions prepared, three are for judges' tasting and one is for display/critique.

GENERAL GUIDELINES FOR CATEGORY KP:

- Competitors must provide at least four judges' packets that include: recipes, all ingredients and a complete diagram or a clear, close-up, color photograph of the signature dish. Packets are to be provided to judges on-site the day of the competition.
- Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.
- No advance preparation or cooking is allowed.
- Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.
- No finished sauces are allowed.
- The following ready-made dough may be brought in: brik (brick), puff pastry and filo (phyllo) dough.
- Commercial purees may be scaled and used as an ingredient but they must be brought in unaltered from their original packaging.
- All combinations of ingredients must be completed during the competitors allotted competition time.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation or may be needed in varying amounts (i.e., whole fruits, flour for dusting, eggs for egg wash).
- Competitors must bring their own food, tools, cookware and china.
- Competitors are allowed to bring in an ice cream machine of reasonable size and electrical requirements; however, freezers are not provided.
- The careful and responsible use of dry ice in appropriate containers is permitted.

KITCHEN STATION REQUIREMENTS FOR KC AND KP:

While all competitors may be working in the same kitchen, each must be provided with his or her own workstation. Each station must include the following:

- Adequate work table
- Small oven; convection or conventional
- Cook top, minimum two burners, induction, electric, or gas
- Cutting boards

- Sink with running water, may be shared
- Access to refrigeration, may be shared
- Power supply, four outlets per station
- Cubed ice, ice supply
- Garbage receptacles
- Hot and cold water sanitation station in immediate vicinity
- To maintain sanitation, brooms, mops, paper towels, plastic wrap, foil, bleach and buckets
- Large clock in competition area for accurate timekeeping
- Marble slab**
- Kitchen-Aid-type mixer**

** *This equipment applies to pastry kitchens only.*

JUDGES' TABLE REQUIREMENTS FOR KC AND KP

Judges for Category KC and KP will taste and score competitors in the kitchen. They will need the following items:

- Silverware
- Napkins
- Water
- Clipboards
- Notepads
- Pencils/pens
- Calculator
- Stapler
- A competitor staging area for ingredient check-in by the judges
- Copies of judges' packets, a full set from each competitor, for each judge
- Complete starting time schedules
- All taste and skill-based score sheets and tally sheets completed with all competitor information, prepared for the judges
- Score keepers to assist judges
- An apprentice/runner to clear dirty dishes, refill water and replace silverware and napkins as needed

SAMPLE TIME SCHEDULE FOR CATEGORY KC AND KP-1

CHEF	SETUP	RECEIVE BASKET/START	WINDOW OPENS	WINDOW CLOSES	CLEANUP ENDS
Competitor 1	8:00 a.m.	8:15 a.m.	9:15 a.m.	9:25 a.m.	9:40 a.m.
Competitor 2	8:15 a.m.	8:30 a.m.	9:30 a.m.	9:40 a.m.	9:55 a.m.
Competitor 3	8:30 a.m.	8:45 a.m.	9:45 a.m.	9:55 a.m.	10:10 a.m.
Competitor 4	8:45 a.m.	9:00 a.m.	10:00 a.m.	10:10 a.m.	10:25 a.m.
Competitor 5	9:00 a.m.	9:15 a.m.	10:15 a.m.	10:25 a.m.	10:40 a.m.

KG

Green, Sustainable, and Local Food Cooking

- Competitors are required to prepare four portions of a finished entrée plate featuring sustainable and local foods.
- The Lead Judge will choose and announce at least four weeks in advance of the competition, 1-protein item, 1-secondary protein item, 1-starch or grain, and two vegetables. These items will fall within the guidelines of being sustainable and local.
- In addition, competitors will be given a \$6.00 token and 10 minutes to shop for an additional item at the venue. If this is not a viable option, then there would be a mystery fruit or vegetable that will be revealed at the competition and it must be incorporated into the menu.
- The proteins must be fabricated in the kitchen and portioned for four servings.
- The entrée plate should have the appropriate accompaniments, garnishes, and sauces.
- The competitors have 10 minutes for shopping (if this is not a viable option, the mystery fruit or vegetable would be revealed at this time and the competitors would proceed to the set-up part of the competition), 15 minutes for set-up, 60 minutes to fabricate and cook, 10 minutes for plate-up and 15 minutes for clean-up.
- Of the four portions, three are for the judges, and one is for display and critique.

OBJECTIVES:

- Promote the use of sustainable/local foods amongst chefs.
- Ignite the excitement and passion for using sustainable/local foods in both competitors and the public.
- Bring the culinary competition to public venues such as farmer markets, food co-ops, grocers.
- Help foster relationships between chefs and the farmers, ranchers, and fisherman.
- Give the ACF greater visibility, recognition, and relevance.
- Make the competition practical, affordable, (and fun) to organize and host.

DEFINING SUSTAINABLE AND LOCAL:

- Sustainable Food: Sustainability rests on the principle that we must meet the needs of the present without compromising the ability of future generations to lead healthy and nourished lives. Hence food which is grown sustainably must naturally adhere to scientifically accepted standards of minimum harm to the environment, fair wages for workers, and minimum use of harmful additives.
- Local Food: The term “local food” commonly refers to food that is raised or grown within a prescribed geographic distance from the consumption of the food. However, since there isn’t a commonly accepted measure of this distance (100 miles being the most commonly accepted distance), for the sake of this competition category, we will adopt the definition of local to mean the larger of the following two: 100 miles or “within the state.”

GENERAL GUIDELINES FOR CATEGORY KG:

- Competitors must bring their own food, tools, cookware and china. No food items (except for the mystery fruit or vegetable) will be provided to the competitors at the show.
- Competitors must provide at least four judges packets that include: recipes, all ingredients and a complete diagram or a clear, close-up, color photograph of the signature dish. Packets are to be provided to judges on-site the day of the competition.
- The packets should also include the receipts and invoices for the proteins, starches, grains, vegetables brought into the show by competitors. This is in order to validate the use of sustainable/local foods. The ingredients list must include the farm name or a location for seafood.
- The ingredients will ideally be sourced from or near the venue of the competition. Competitors are bound by an Honor Code which assumes that the sources of the ingredients as stated by the receipts/invoices are accurate and verifiable. It should be stressed that the main ingredients must be sustainable and local. The organizers realize that verifying sustainability is often very difficult, so it is up to the competitors to ensure that the minimum standards of sustainability as defined earlier are met.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.).

- Competitors wishing to bring in Pre-fabricated and marinated proteins must demonstrate the entire process in the proper sequence during the competition. Any person not following these guidelines will be disqualified.
- Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.
- No advance preparation or cooking is allowed.
- Cleaned and peeled mirepoix ingredients are acceptable.
- Chopped herbs, shallots and garlic are acceptable.
- Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form.
- Beans may be pre-soaked.
- No finished soups or sauces are allowed but basic stocks may be brought in. No clarified consommés are allowed.
- All combinations of ingredients must be completed during the competitors allotted competition time.
- Pullman loaves, breads, and dumpling wrappers will be permitted.
- As a competitor, you will represent the culinary profession in public, therefore, Competitors must wear professional attire including chef uniform, chef hat and apron and proper work shoes.

KITCHEN STATION REQUIREMENTS FOR KG:

- 1 eight foot table with 2 butane burners and additional fuel
- No electrical or battery operated equipment will be allowed.
- No ovens will be available.
- Competitors will be allowed to bring one chafing dish if they desire.
- It is highly recommended that competitors bring a small cooler and ice to keep their proteins and food at optimal temperatures.
- Garbage receptacles
- Access to potable running water or bottled water
- Brooms, mops, paper towels, sanitation solution and buckets, and sanitation supplies

JUDGES' TABLE REQUIREMENTS FOR KG:

Judges for Category KG will taste and score competitors in the kitchen or in a nearby designated area. They will need the following items:

- Silverware
- Napkins
- Water
- Clipboards
- Notepads
- Pencils/pens
- Calculator
- Stapler
- A competitor staging area for ingredient check-in by the judges
- Copies of the judges' packets, a full set from each competitor, for each judge
- Complete starting time schedules
- All taste and skill-based score sheets and tally sheets completed with all competitor information, prepared for the judges
- Score keepers to assist judges

Category W – Customized Wildcard Category

Chapters wishing to host hot-food competitions that do not follow the standard category formats must apply for approval. Any changes or exceptions to standardized categories must have the approval of the Culinary Competition Committee chair prior to the competition and before ACF medals and CEH's are awarded.

The standard application must be supplemented with a detailed description of the proposed competition, and must be submitted a full four months before the competition. The description must include the following information:

- Indicate whether an individual or team category; if a team category, indicate how many team members
- Number of portions
- Number of courses
- Time frame
- Use of any special or required ingredients

Note: *For a customized individual category, competitors are required to prepare at least four portions of a four course menu. For a customized team category, teams must prepare a minimum of eight portions of a four course menu.*



ACF approves approximately 100 culinary competitions each year, ranging from small contests with less than a dozen competitors to national shows with 100 or more competitors.

All of these shows are sponsored by local ACF chapters that may or may not have experience in organizing and conducting culinary competitions. This section of the competition manual is intended to provide local chapters and show chairs basic guidance on organizing a competition and the prerequisite administrative requirements.

For ACF to sanction a culinary competition, the nature of the competition must be assessed to ensure compliance with organizational standards. In addition, the application allows the chair of the culinary competition committee to assess the proper assignment of judges to monitor the competition.

To have a culinary competition sanctioned by ACF, there are three basic criteria that must be met:

1. The competition must be sponsored and administered by a local ACF chapter in good standing.
2. The competition must adhere to the guidelines as described in this manual, including category requirements, award system and judging criteria.
3. The judge's panel must include a minimum of three ACF-certified culinary judges, one of whom must have international show experience, and one pastry chef, if necessary.

There are five phases to planning and hosting a successful competition. They are:

PHASE ONE: PRE-PLANNING

Hosting a competition is a fun and exciting opportunity, but it takes planning and teamwork to make it happen. Here are some things your chapter needs to consider:

- Is your chapter willing to host a competition?
 - Chapters accept all financial liability when hosting a show.
 - Create a basic budget of anticipated revenues and expenses.
 - Is there enough volunteer support?
- Decide on the type of show.
 - What facilities are available for host-site?
 - What dates is facility available?
- Determine what categories will be offered.
 - Understand the different categories.
 - Consider the space and logistical requirements for each category.
- What resources are required?
 - Financial requirements
 - Does your chapter have sponsors to help underwrite expenses?
- Task delegation.

PHASE TWO: APPLICATION PROCESS

Great! Your chapter is committed to hosting a competition, now it's time to start the application process.

STEP 1:

Submit completed application package to ACF's national office at least four months prior to the first day of the competition. A completed application package includes:

- Completed application form; signed by both chapter president and show chair

- Letters of commitment from three ACF-certified judges. A current list of ACF-certified judges can be found on the Web site. Appoint a Lead Judge.
- Judges protocol letter
- Check or credit card for application fee, currently \$400 (Applications received less than 60 days prior to competition will incur an additional \$100 rush-fee.)
- Worldchefs competition sanctioning is an additional charge of \$200 and must be included at the time the ACF competition application and fee is submitted to the national office. Only if the host property selects to host a Worldchefs sanctioned competition then it is required to have at least ONE Worldchefs approved judge.

STEP 2:

Once the completed package is received and verified by the national office, the competition coordinator will forward the pertinent information to the culinary competition committee chair for approval and appointment of lead judge.

If approval is granted, the show chair and lead judge will be notified and the competition will be added to ACF's Web site and *The National Culinary Review* (NCR). Competitions will not be posted until approval is received.

If the competition is not approved, an explanation will be communicated to the show chair and an opportunity will be provided to correct or change any problem areas.

Note: *Incomplete applications or those submitted less than four months prior to competition, may not appear in NCR, and will receive limited exposure on ACF's Web site.*

PHASE THREE: PLANNING AND ORGANIZATION PROCESS

The Competition & Awards Administrator is your resource and will work closely with the show chair to ensure the competition is a success, from the planning stages through the awarding of medals.

COMMUNICATION:

The show chair must stay in contact with all judges, especially the lead judge. Let them know if there are any changes to competition days or times. Give them an idea of the number of competitors expected. Provide them with all logistical information regarding their participation.

JUDGES PROTOCOL:

Judges should not have to pay any out-of-pocket expenses for being at your show. It is best to plan your budget and be up-front with the judges about what expenses are covered.

It is anticipated the following expenses will be covered:

- Lodging accommodations, if needed
- Meals
- Transportation
- Mileage reimbursement
- Stipends, if applicable

The protocol letter must include the following information:

- Main contact information
- What expenses are covered, be specific
- How expenses will be handled or reimbursed

AWARDS CEREMONY:

Decide if medals will be awarded at the show or after the fact. Chapters wishing to order medals in advance must submit an order form and payment. If paying by credit card, a deposit of 50 percent of the total cost of medals is required. If paying by check or money order, payment in full is required. If a pre-competition medal order is placed less than two weeks before start of competition, a rush-fee will apply.

ORGANIZATION:

Every event requires an organizational structure, but there is no “standard” organizational structure for culinary competitions. What works for one chapter may not work for others, depending on personalities, talent and experience available. Teamwork is usually the key to success.

The suggestions below are offered only to assist chapters in defining the structure that works best for them.

Chapter President

- Overall responsibility for conduct of the competition and actions of the chapter
- Signs application/authorizes chapter sponsorship
- Determines format and extent of competition and chapter ability to support
- Appoints/directs the show chair
- Ensures post-competition follow-up
- Award payment/presentations
- Judges travel/per diem payments
- Facility invoices/bills paid

Show Chair

- Reports to chapter president
- Acquires judges .
- Main point of contact internally and externally
- Responsible for assisting the chapter president in overall coordination and management of all details of the competition
- Appoints/directs assistants, as necessary

Kitchen Manager

- Reports to show chair
- Secures and arranges delivery of all required kitchen equipment and food products to support the competition
- Main kitchen area safety supervisor
- Arranges fire watches and other facility safety requirements
- Monitors and refreshes judges' tasting equipment and refreshments

Lead Judge

- It is recommended that the Potential Lead Judge have a minimum of 5 years of experience as an ACF Certified Culinary Judge.
- Conducts meetings with competitors, show chair and judges prior to competition
- Inspects the competition site before the start of the competition as for proper set-up and minimum requirements
- Makes sure that proper score sheets are used
- Critiques are conducted in the most professional manner by the judging team in minimum groups of two.
- Monitors scoring consistency and execution of competition rules
- Make sure the proper professional dress code is maintained amongst competitors, judges, show chair and assistants.
- Final tally sheets are reviewed and signed off by all judges.
- Settles disputes and clarifies any and all issues needing attention
- Designs Mystery box ingredients for category F ahead of time (in conjunction with the show chair)
- Lead judge report is prepared and sent off to ACF competition administrator within 10 days.

Protocol Manager

- Reports to show chair
- Ensures VIPs/judges are supported and cared for in a proper manner
- Transportation/pick-ups
- Adequate lodging/meals
- Per diem support
- Thank-you notes (commercial sponsors of competition should receive recognition)

Marketing and Publicity Assistant

- Reports to show chair
- Ensures details of competition are published/distributed to target audience and competitors
- Coordinates pre- and post-competition press releases

Awards and Scoring Assistant

- Reports to show chair
- Coordinates applications/registration for show participation
- Supports judges during competition
- Assigns scorekeeping assistants, starters, timekeepers
- Provides score sheets
- Tabulates and verifies scoring
- Scores should be kept confidential until the awards ceremony, so be sure to appoint someone with discretion. Also, consider the appearance of a conflict of interest when selecting the score keeper.
- Tracks awards and ensures recipients receive them in a timely manner

PHASE FOUR – COMPETITION DAY

The day of the competition has finally arrived, and it's time to put all your plans into action! This is also the busiest day for the show chair, so here are a few things to remember:

- On-site contact for power, gas, etc.
- Score sheets are ready.
- Score keeper
- Judges' room is set.
- Awards ceremony
- Hospitality

Note: Remember that only the Culinary Competition Committee Chair has the authority to approve a competition or category. Adding categories to your competition or changing pre-approved customized categories should not happen at or during the competition. If score sheets are submitted for categories not previously approved, no CEH credits or record of participation will be recorded for those competitors.

PHASE FIVE – FOLLOW-UP

Finishing strong is important! Compiling a post-competition package and sending it back to the national office in 30 days or less is the best way to do so.

The following items must be included in the return package:

- Judges' summary score sheets, signed by all the judges (Do not send the individual judges' score sheets. The host chapter should retain those records for three years.)
- Unused medals and certificates (Unused medals must be returned after each competition, do not hold on to for and future competitions – each competition is required to have its own medal order.)
- Competitor information sheets
- Lead judge report
- Show chair report
- Competitor and coach critique of judges forms, if any

CHAPTER 5

COMPETITION SCORING & CRITIQUES



In culinary competitions, there is great value in the preparation of the display and, but it is the assessment of the work that lies at the heart of the purpose of competitions. There are two areas of assessment: the critique and the score.

Critiques in an ACF-sanctioned culinary competition are delivered by experienced, trained, approved culinary judges. In the learning process, there is no substitute for a professional, constructive critique, delivered in a manner of teacher-to-student and with the respect afforded a professional colleague. Critique sessions are normally held immediately following the judging session and before the opening of the show for public viewing. This allows privacy for the judge and the competitor to discuss the display. All critiques for professionals are to be done in private and not in presence of other professionals. Also, by having the critique as soon as possible after the viewing by the judges' panel, the display is still fresh in judges' minds and the critique can be more accurate and helpful. The best critiques are to the point, and should include both the strong and weak points and are specific. In addition, the judge should offer guidance on what skills and techniques could be built on or further developed. If the competitor is a student, his or her instructor should be present during the critique.

The second area of assessment is the scoring. As the judges' panel reviews a display, points are awarded in several areas and averaged to yield a single score for the display. Under no circumstances will Non-ACF Certified Judges have their scores count during the actual competition scoring assessment for competitors. Only the certified ACF Judges scores will count as the competitor's final scores of that competition. Then the ACF National Office will review each competitor's scores when they arrive and will verify this process was upheld. If there is any indication of mishandled scores the current competition committee will be notified and further actions will be taken. The scoring system is based on a possible 100 points, and displays are awarded gold, silver or bronze medals.

THE ACF SCORING POINT SCALE IS:

Gold with Special Certificate	100 points
Gold Medal	90 - 99.99 points
Silver Medal	80 - 89.99 points
Bronze Medal	70 - 79.99 points
Certificate of Participation	Below 69 points

Please note that with the 100 point system, partial points (.25, .5, etc.) will no longer be allowed when a judge is scoring competitors. However, when calculating the average of multiple judges or multiple scores, the scores will be rounded to the nearest two decimal points.

CERTIFICATE OF PARTICIPATION:

These certificates are presented to competitors who do not qualify for a medal. For competitors to receive points/hours toward certification, an official ACF Certificate of Participation must be used.

Unlike most competitions that may have only one gold medal winner, in ACF-sanctioned competitions, the competitors compete against a standard and not each other. Since a competitor is judged on how his or her display measured up against the standard, there may be many competitors who win the same medal. ACF medals are awarded to all competitors who score sufficient point levels. If the competitor is a member of the ACF, a permanent record of each medal awarded is maintained in the ACF national office.

In a cold-food competition, the judging takes place in an empty hall, except for members of the judging panel. The competitors are absent, as are the public and the media.

Scoring and Assessment for Categories A, B, C1, and C2

PRESENTATION - 25 POINTS

- Dishes should be appetizing and tastefully pleasing to the eye.
- New (or a new twist on a classic preparation) and innovative ideas are presented
- Glazing - No visible aspic beads or uneven aspic

- Aspic used should refer or accompany the product.
- Glazing work should be clean and free of defects.

COMPOSITION - 25 POINTS

- Displays must be nutritionally well-balanced and in keeping with modern trends.
- Taste and colors should enhance each other.
- Displays must be practical, digestible and light.

CRAFTSMANSHIP AND QUALITY OF WORK- 35 POINTS

- Classical names should correspond to original recipes and methods of preparation.
- Preparations must display practical craftsmanship, mastery of basic skills, chosen jellies and application of cooking methods.

SERVING ARRANGEMENT AND PORTION - 15 POINTS

- Simple and practical, clean and careful serving with no fuss, no overelaborate or impractical garnishing
- Plate and platter arrangement that makes for practical serving while maintaining a strong sense of the elegance
- Slices should be moderate, portions correctly calculated and easily accessible.

Scoring and Assessment for Categories C3 and C4

PRESENTATION - 25 POINTS

- The cake should have a finished look and a positive overall impression.
- The cake should be structurally sound.
- Appropriate theme for a celebration or wedding cake

USE OF VARIOUS TECHNIQUES - 25 POINTS

- Various techniques should be displayed in the chosen medium. Three or more techniques are preferred to show a person's versatility.
- Innovation in technique or modern approach

CRAFTSMANSHIP - 50 POINTS

- Looking for the overall skill level and mastery of basic skills and techniques
- Properly executed techniques and skills in chosen medium
- Buttercream/icing, glaze, or fondant should be even and smooth and properly applied.
- Piping and decorations are clean and fine with a high level of execution.
- Are decorations the proper thickness and prepared correctly?
- No dummy cakes used
- Display a high degree of knowledge and skill in cake production.

Scoring and Assessment for Category C5

PRESENTATION - 25 POINTS

- The overall look of the display should be pleasing to the eye.
- All the required items should be displayed and cut or sliced for the Judge's inspection.
- Display innovation or modern techniques
- The use of lacquer should not be present.

COMPOSITION - 25 POINTS

- Harmony of flavors and ingredient compatibility
- Display a variety of techniques in shaping and production
- Correct serving and portion size
- Nutrition consideration and balance

CRAFTSMANSHIP - 50 POINTS

- Doneness and texture of the bread displayed
- Correct execution and proper adherence to technique and classical preparation
- Proper color and baking of the products
- Display a high degree of knowledge and understanding of the various types of dough and their preparation.
- Proper execution of the formation of the products such as braids, knots, loaves, croissants, etc.

Scoring and Assessment for Category D

Category D or "Showpieces" is designed to highlight the creativity and artistry skills of the culinary arts versus cookery.

PRESENTATION - 25 POINTS

- The overall eye appeal and beauty of the showpiece.
- Is proper scale and proportion achieved so that the piece looks balance and has an artistic flow?
- Is the piece realistic for use as a functional showpiece?
- Does it adhere to the requirements of the base size and supports?

ARTISTIC ACHIEVEMENT - 25 POINTS

- Is the piece artistic in nature and does it have beauty and appeal?
- Is the piece harmonizing in flow, color, structure, contrast, and depth?
- Does it achieve a sense of reality or fantasy?

CRAFTSMANSHIP/QUALITY OF WORK - 50 POINTS

- Use of a variety of techniques and skills.
- Convey a high level of mastery of those techniques and skills.
- Precision is demonstrated in the work.
- Is the work clean and crisp in its execution?
- Innovation in technique

Scoring and Assessment for Category E

ORGANIZATION - 25 POINTS

- Adhere to good sanitation practices.
- Does the competitor work in an organized and efficient way?
- Are ingredients properly use and organized?
- Is the competitors mise en place presented in an orderly fashion?
- Does it adhere to the requirements of the base size and supports?

PRESENTATION - 25 POINTS

- The overall eye appeal and beauty of the showpiece
- Is proper scale and proportion achieved so that the piece looks balance and has an artistic flow?
- Is the piece realistic for use as a functional showpiece?
- Is the piece harmonizing in flow, color, structure, contrast, and depth?

CRAFTSMANSHIP/QUALITY OF WORK - 50 POINTS

- Use of a variety of techniques and skills.
- Convey a high level of mastery of those techniques and skills.
- Precision is demonstrated in the work.
- Is the work clean and crisp in its execution?
- Innovation in technique

Assessment for Category F, FP, FMH, G, and W

The dynamics of judging these categories is quite different from those when judging other categories. The assessment for these categories is divided into two areas: kitchen/floor evaluation and service/tasting evaluation. Each of these components is broken into different areas, which are scored individually. The kitchen and tasting scores are added to yield a maximum score of 100 points.

KITCHEN/FLOOR EVALUATION - (40 POSSIBLE POINTS)

- Sanitation/food handling - 5 points
- Mise en place/organization - 5 points
- Culinary & cooking technique and proper execution - 15 points
- Proper utilization of ingredients - 5 points
- Timing/work flow - 10 points

SANITATION:

Cutting boards should be scrupulously clean. Knives should be sharp. The toolbox/knife bag must be clean and sanitary inside. Sanitizing solution is at the right strength, not over or under-powered, and whether it's being used as a washing solution instead of sanitizing a pre-washed area. Are the competitors using towels correctly? For example, they should not be wiping debris off a table and then wiping a knife or a plate with the same towel. Consider whether or not competitors are using their aprons as hand wipes. Products should be stored at the correct temperature. Gloves must be used when the last contact with food is occurring, for example, plating up. Areas are required to be kept sanitized, particularly during fish-to-meat to vegetable or dairy transitions. Frequent hand sanitizing is encouraged.

MISE EN PLACE/ORGANIZATION:

Table should be kept clear of nonessentials. For example, a mixer that may not be needed for the next 30 minutes should not be

displayed. Work systematically on one job at a time. Use correct cutting motions and the correct knife for the job.

STORING OF PRODUCTS:

Use an organized refrigerator, rack cart, knife and equipment storage.

WASTE STORAGE:

Is it useable or not? Useable waste is properly labeled and stored for future use. Competitors are required to store food and non-food waste in third pan in judge's view and get the judges' approval before disposing them in trash. The table should be free from debris. Floor spills must be attended too quickly. The dish area should not be used as a storage dump. Competitors should have an organized withdrawal from the kitchen, leaving it as clean as it was found .Any infractions will lead to point deductions from the kitchen score.

BUTCHERY AND BONING SKILLS:

Efficient and profitable removal of muscle or fish from a bone is encouraged. Sinew and/or fat removal and correct tying methods will be evaluated.

COOKING TECHNIQUES AND SKILLS:

Follow classical cooking techniques. The competitor should use the technique as stated in the recipe. For example, pan frying instead of sautéing, or braising with a lid on. Demonstrate proper technique when deglazing a pan rather than simply adding wine or a liquid. Mirepoix should be browned properly, not just heated. Product should be roasted correctly and basted as needed, not just placed in the oven. Poached items should not be simmered. Follow correct method when preparing a farce. Consider how many different techniques have been displayed. Competitor displays good basic pastry skills and techniques such as piping, folding, and the creation of creams or meringues. Items should be baked to the correct doneness.

UTILIZATION OF INGREDIENTS:

Follow classical and widely accepted use of ingredients and proper cooking techniques applied to food at hand. Display minimal waste such as the use of trim and bones to fortify sauces or used in stock production. Are the vegetable or fruit scrapes being used for other preparations?

TIMING:

Menu items should not be held too long. Consider whether or not meats have the time to rest. Serve within the five-minute window. Deduction of 1 point for every minute they competitor is late.

WORK FLOW:

Crossover duties should show teamwork. There should be smooth transitions from one job to another. A logical progression of jobs is admired. For example, avoid chopping herbs or mincing garlic on several occasions. Use proper timing of the menu items.

SERVICE/TASTING EVALUATION - (60 POSSIBLE POINTS)

- Serving methods and presentation - 5 points
- Portion size and nutritional balance - 5 points
- Creativity, menu and ingredient compatibility - 15 points
- Flavor, taste, texture and doneness - 35 points

SERVING METHODS AND PRESENTATION:

Hot food should be hot, and cold food should be cold (including plates). Food should be fresh and colorful, visibly seasoned, presented with some height, easy to eat and pleasing to the eye. Meat/fish slices must be even, straight and evenly shingled. Items should be closely placed together to help maintain temperature and to keep the plate from resembling a smiling face.

PORTION SIZE AND NUTRITIONAL BALANCE:

Components of the meal must be balanced so that the main item is complemented in size/amount by the accompanying garnish(es) and/or sauce. The necessary nutritional standards should be adhered to. The protein weight must be within the set limits.

CREATIVITY:

Dishes should show a degree of difficulty and creative flair rather than something copied and overused. If competitors use an old or classical idea, they should use a new and creative idea to transform the dish.

MENU COMPOSITION AND PROGRESSION OF COURSES:

The menu must have a thread or a theme running throughout. For example, it is a regional, seasonal or celebration menu. No courses should be out of sync with the menu, such as an Asian-type dish inserted into an American-type menu. In the progression of courses, there should be no erratic or over-dominant flavors that disrupt the flow of the theme. The dishes should portray a high level of skill and exactness. The number of different skills employed throughout the menu must distinguish the caliber of the cook(s).

INGREDIENT COMPATIBILITY:

Ingredient colors should harmonize. Ingredient amounts should be correctly portioned to demonstrate a perfect harmony. Have any of the ingredients been duplicated?

FLAVOR, TASTE, TEXTURE AND DONENESS:

The stated flavor in the menu and recipe should be profound. For example, the duck broth should taste like duck. Doneness temperatures must be correct. Stated vegetable cuts should be correct. The stated cooking techniques must be applied correctly. The textures should correspond to what was implied in the recipe. The flavor of the sauce or vinaigrette should reflect what the recipe stated and should be the correct consistency. Competitors must demonstrate the correct degrees of caramelization. The dishes should taste great.

Assessment for Categories HD and H

ARTISTIC ACHIEVEMENT AND STRENGTH OF DESIGN - 25 POINTS

- Is the piece artistic in nature?
- Does the piece have a strong design?
- Is the subject matter apparent?
- Is it structurally sound and will it retain its beauty as it melts?

CRAFTSMANSHIP AND WORK INVOLVED - 25 POINTS

- Does the piece have nice detail and precision in the carving technique?
- Are there strong lines in the piece and does the piece have a balanced look?
- Does it have symmetry, depth, and uniformity?
- Is the piece designed with safety in mind as it melts?
- Judge the amount of time and work involved in achieving the piece.

FINISHED APPEARANCE - 25 POINTS

- Does the piece have a finished look?
- Free of template paper, cracks, chips or excess slush
- Does it have beauty and appeal?

ORIGINALITY AND DEGREE OF DIFFICULTY - 25 POINTS

- Uniqueness of the design
- Is it an original design or a new design or composition?
- How difficult of a design is it?
- How many different techniques were used?

Assessment for Category KC, KP, KG, and W

The assessment for these categories is divided into three areas: organization, cooking skills and culinary techniques, and taste. Each of these areas is further divided into other specific areas which are scored individually. There is a maximum of 100 points possible.

ORGANIZATION - (25 POSSIBLE POINTS)

- Sanitation/work habits - 10 points
- Utilization of ingredients and - 10 points
- Use of allotted time - 5 points

COOKING SKILLS AND CULINARY TECHNIQUES - (25 POSSIBLE POINTS)

- Creativity, skills, craftsmanship - 15 points
- Serving, portion size - 10 points

TASTE - (50 POSSIBLE POINTS)

- Flavor and texture - 30 points
- Ingredient compatibility, nutritional balance - 10 points
- Serving Method and Presentation - 10 points

SANITATION/WORK HABITS:

Proper temperatures maintained while working with foods and ice pans should be used for proteins. The proper use of gloves should be worn when food does not require additional cooking and during service. Food should be stored properly to avoid cross contamination. Display the proper use of sanitizing solutions and sanitizing station throughout the cooking process. Display an uncluttered work area, and have a proper time line. Equipment and food are organized. Usable waste, compost, recycles, and trash are separated and disposed of properly.

UTILIZATION OF INGREDIENTS:

Proper cooking techniques applied to food at hand. Minimum waste.

USE OF ALLOTTED TIME:

1 point will be deducted for each minute past the service window for a maximum of a 5 point deduction.

CREATIVITY, SKILLS, AND CRAFTSMANSHIP:

The competitor should use the right knife or tool for the job at hand and display a mastery of butchering skills and knife skills. They should execute classical cooking techniques properly such as braising, sauté, poach, roast, and the proper preparation of forcemeats. Does the dish show thought and practice behind the execution? Had enormous attention been paid to detail?

SERVING/PORTION SIZE:

Is the preparation ready in time for service? Is the flow of service smooth and efficient? Is the portion appropriate for the guest?

FLAVOR AND TEXTURE:

Are the different flavors and textures of the dish harmonious? Are the flavors balanced, where individual components can be distinguished and not overpowered? Is the food properly seasoned? Do the garnish components add to the taste of the main ingredient? Is there a pleasant aftertaste? Hot food HOT and Cold food COLD. Is there a variation of textures?

INGREDIENT COMPATIBILITY/ NUTRITIONAL BALANCE:

Do each of the ingredients have a purpose of enhancing the overall dish? Has each ingredient been prepared in a way that enhances its flavor? Is there nutritional balance to the dish? Is there a balance of proteins, starch, vegetables?

SERVING METHOD/PRESENTATION:

Recipe true to the correct name of the dish? Good use of service area of the plate. There should be nothing on the rim of the plate. Is it evident what the main ingredient is? Is the presentation appetizing and inviting to the guest? Is it comfortable for the guest to eat or awkward? All items on the plate are edible. Presentations and components are not too complicated for efficient service. Is there additional sauce on the side if needed?

CHAPTER 6

AWARDS



Official ACF culinary competition medals must be awarded to competitors participating in an ACF-sanctioned competition. The host chapter for the competition is expected to purchase and present the medals to competitors.

Medals are available at the gold, silver, and bronze levels for both professional and student competitors. Each medal includes a corresponding medal certificate. These medals can apply toward ACF certification.

Scoring criteria are as follows:

THE ACF SCORING POINT SCALE IS:

Gold Medal 90 - 99.99 points

Silver Medal 80 - 89.99 points

Bronze Medal 70 - 79.99 points

CERTIFICATE OF PARTICIPATION:

These certificates are presented to competitors who do not qualify for a medal. For competitors to receive points/hours toward certification, an official ACF Certificate of Participation must be used.



MEDAL POLICY

Medals may be requested prior to the competition. If paying by credit card, a 50 percent deposit is required. If paying by check or money order, payment in full is required. If a pre-competition medal order is placed less than two weeks before start of competition, a rush-fee will apply.

Medals **must** be returned within 30 days of competition date. If medals are not returned in timely fashion, then balance due will be billed to the credit card used to make the initial deposit.

Returned medals will be processed as a return order. If a balance is owed, then the credit card used for the initial deposit will be processed for the amount due. If a credit is due, then a refund will be processed.

Chapter 7

ACF Certified Judges Program

Pages 45-49

The ACF Judges Program is currently being updated at this time, please check back for more information soon.

Thank you,

ACF

APPENDIX

- Culinary Competition Application
- Judge's Letter of Commitment
- Show Chair Competition Checklist
- Waiver of Liability–Ice Carving Only
- Competitor Agreement Form
- Competitor/Coach Critique of Judges
- Show Chair Evaluation
- Lead Judge Evaluation
- Score Sheets
- Judge's Summary Score Sheet



APPLICATION FOR ACF-CERTIFIED CULINARY COMPETITION

Host Chapter: _____

Chapter ID: _____ Show Dates: _____

Submit completed application package to the ACF national office at least four months prior to the first day of the competition. The application package includes:

- Completed application form; signed by both chapter president and show chair
- Letters of commitment from three ACF-certified judges.
- Judges protocol letter.
- Payment is due when the ACF competition application is submitted, application fee - \$400.
(Applications received less than 60 days prior to competition will incur an additional \$100 rush fee.)

Send completed applications to: American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32095 or email competitions@acfchefs.net

General Information

The mailing address below will be used for all competition-related correspondence.

Show chair name: _____

Mailing address: _____

City: _____ State: _____ ZIP code: _____

Phone: _____ May this number be released?* Yes No

Email: _____

Web site link for online rules/applications: _____

Secondary contact name: _____

Phone: _____ Email: _____

**Only those phone numbers indicated will be made available to the public. (The National Culinary Review, ACF Web site, press releases, etc.)*

Show information

Show site: _____

Mailing address: _____

City: _____ State: _____ ZIP code: _____

Application Type & Payment *(select all that applies)*

ACF Sanctioned Competition

Amount: _____

I have enclosed a check made payable to the American Culinary Federation (ACF).

Please bill my: Visa MasterCard Amex Discover

Account Number: _____ Exp Date: _____ CVV: _____

Billing Address: _____

City: _____ State: _____ ZIP code: _____

Name on Account: _____ Signature: _____

Professional Categories

COLD FOOD

- A-1 - Buffet Platter of Meat, Beef, Veal, Lamb, or Pork
- A-2 - Buffet Platter of Fish and/or Shellfish
- A-3 - Buffet Platter of Poultry
- A-4 - Buffet Platter of Game
- A-5 - Cold Hors d'oeuvres
- A-6 - Finger Foods
- B-1 - Cold Appetizer Plates
- B-2 - Hot Appetizer Plates
- B-3 - Five Course Menu Gastronomique
- B-4 - Four Course Lacto-Ovo Vegetarian
- C-1 - Buffet Platter of fancy cookies, Chocolates or Petit four
- C-2 - Hot or Cold Plated Desserts
- C-3 - Decorated or Sculpted Celebration Cake
- C-4 - Wedding Cake
- C-5 - Assorted Bread Display
- D-1 - Showpiece Vegetable/Fruit
- D-2 - Showpiece Tallow and Saltillage
- D-3 - Showpiece Bread Dough
- D-4 - Showpiece Chocolate, Cooked Sugar, Pastillage, and Marzipan

LIVE SHOWPIECE

- E-1 - Fruit/Vegetable Carving, Mystery Basket
- E-2 - Cake Decorating
- E-3 - Decorative Centerpiece
- E-4 - Sugar Centerpiece

HOT FOOD

- F-1 - Mystery Basket, Individual, 1 Entree
- F-2 - Mystery Basket, Individual, 2 Courses
- F-3 - Mystery Basket, Individual, 3 Courses
- F-4 - Mystery Basket, Individual, 4 Courses
- F-5 - Mystery Basket, Two-Member Team, 4 Courses
- FP-1 - Pastry Mystery Basket, Individual
- FP-2 - Pastry Mystery Basket, Two-Member Team
- FMH - Market/Healthy Mystery Basket

EDIBLE COLD FOOD

- G - Edible Cold Food

ICE CARVING

- HD - Ice Carving Showpiece
- H-1 - Single Block, Individual, Freestyle
- H-2 - Two Blocks, Individual, Freestyle
- H-3 - Multiple Blocks, Two-Member Team, Freestyle
- H-4 - Multiple Blocks, Three Member-Team, Freestyle
- H-5 - Exhibition Carving

CONTEMPORARY HOT FOOD/PÂTISSERIE

- KC - Contemporary Cooking
- KP-1 - Hot/Warm Dessert
- KP-2 - Composed Cold Dessert
- KG - Green, Sustainable and Local Food Cooking

WILD CARD

- W - Customized Wildcard Category

Student Categories

COLD FOOD

- SA - Student Cookery
- SB - Student Cookery
- SC - Student Pastry/confections
- SD - Student Culinary Art (showpieces)

EDIBLE COLD FOOD

- SG - Student Edible Cold Food

STUDENT TEAM CHAMPIONSHIP

- ST-1 - Local (city)
- ST-2 - State Competition

PRACTICAL AND CONTEMPORARY HOT FOOD

- SK-1 - Student Game Hen, Chicken or Duck
- SK-2 - Student Bone-in Pork Loin
- SK-3 - Student Bone-in Veal Loin or Rack
- SK-4 - Student Bone-in Lamb Loin or Rack
- SK-5 - Student Game Birds
- SK-6 - Student Bone-in Game
- SK-7 - Student Whole Rabbit
- SK-8 - Student Live Lobster
- SK-9 - Student Fish

PRACTICAL AND CONTEMPORARY PÂTISSERIE

- SP-1 - Student Hot/Warm Dessert
- SP-2 - Student Composed Cold Dessert

ICE CARVING

- SH-1 - Student Single Block, individual
- SH-2 - Student Three Blocks, two-man team
- SH-3 - Student Five Blocks, three-man team
- SH-4 - Student Exhibition Carving

WILD CARD—CUSTOMIZED CATEGORY

- SW - Student

ACF Certified Judges

- | | |
|----------|----------|
| 1) _____ | 4) _____ |
| 2) _____ | 5) _____ |
| 3) _____ | 6) _____ |

Verification

To the best of my knowledge, all information in this application is true and accurate. Our chapter agrees to meet all financial obligations related to this competition and distribute awards in a timely manner.

Signature of show chair: _____ Date: _____

Signature of host chapter president: _____ Date: _____

JUDGE'S LETTER OF COMMITMENT

Chapter Information

Chapter Name: _____ Date: _____

Chapter Address: _____

City: _____ State: _____ ZIP code: _____

Dear Chapter President/Show Chair:

By this notice, I hereby confirm that I will be available to judge your culinary competition
at _____ on _____.

Should an unforeseen circumstance preclude my participation, I will do my best to notify the lead judge immediately, and I will coordinate the assignment of a qualified replacement.

Sincerely,

Judge's Signature

Date

Judge's Information

Name: _____

Address: _____

City: _____ State: _____ ZIP code: _____

Phone: _____ Email: _____

SHOW CHAIR COMPETITION CHECKLIST

PLEASE INCLUDE COMPETITION NAME AND DATE ON ALL CORRESPONDENCE

Four months prior to competition scheduled date, the following needs to be submitted:

1. Completed application must include:

Signature of show chair and host chapter president

Signed letter of commitment from a minimum of three ACF-certified judges

1. _____
2. _____
3. _____

Judges Protocol Letter

(simply states who is responsible for judges' transportation, meals, etc. It should also include an agenda, where judges will stay, stipends, etc)

\$400.00 Application Fee

2. After receiving all of the above, the Competition Coordinator will submit competition to Culinary Competition Committee Chair for approval and appointment of lead judge.

3. After receiving approval and lead judge appointment, the Coordinator will notify the Show Chair and e-mail the following documents:

- Competitor Information Form *(must be filled out by each participant)*
- Medal Pre-competition Order Form
- Competition Score Sheets
- Show Chair/Lead Judge Evaluation Form
- Competitor/Coach Critique of Judges

4. Upon approval the competition will be added to the ACF Web site and the next issue of NCR.

5. If you would like to order Medals and Certificates of Participation before your competition please do so at least **ONE** month before the competition. *(Medals are not shipped until payment is received).*

Ordered medals and certificates

Made 50% deposit payment.

6. AFTER the competition please submit the following to the Coordinator within **ONE** month:

- (a) Summary Score Sheets (include individual's name, score and award)
- (b) Lead Judge and Show Chair Evaluation Reports
- (c) Competitor Information Forms from each competitor
- (d) Unused medals and final payment (if balance due)

OR

- (e) Medal order and payment - medals ordered after a competition will not be sent until we receive the above *(score sheets, evaluation reports & info forms)*

HOLD HARMLESS AGREEMENTS WAIVER OF LIABILITY/AND AGREEMENT OF INDEMNITY

Waiver of Liability and Agreement of Indemnity

Between the Competitor: _____

and Chapter/ Sponsor: _____

The undersigned acknowledges that he/she has requested and made formal application for participation in the competition hosted by _____.

I understand that participation in said competition will involve the use of chain saws and other articles of equipment necessary to shape and sculpt blocks of ice weighing in excess of 400 pounds. In consideration for and as a condition of being permitted to participate for any purpose in this event, each of the undersigned, for himself or herself and personal representatives, assign, heirs, and next of kin, agrees that he or she has or will have before his or her participation in the event sponsored by _____

acknowledge that he/she can fully participate in all areas the competition will encompass without restriction, that he/she is fully aware of the responsibilities his or her participation will require and the dangers wherein thereto, and does further warrant that his/her participation constitutes an acknowledgment that he or she has inspected the location where the competition is to be held and the equipment to be used and that both are safe and reasonably suited for their intended purposes.

In addition, the _____ (all sponsors/host chapter) will not be responsible for theft or damage to any personal property, tools, or equipment before, during, or after the event.

Therefore, the undersigned hereby voluntarily releases, waives, discharges, and covenant's not to sue the _____ (all sponsors) _____, its officers, directors, employees, or agents all for purposes herein referred to as Releases, from all liability to the undersigned, his personal representative, assigns, heirs, and next of kin for all loss or damage and any claim or demands therefore, on account of injury to the person or property or resulting in death of the undersigned, whether caused by the negligence of the Releasee or otherwise, from participation in the event referred to above.

Competitor's Signature

Date

ACF Chapter/Sponsor's Signature

COMPETITION AGREEMENT FORM

American Culinary Federation Salon Competition Agreement Form

As the Undersigned Competitor, I agree to comply with the American Culinary Federation ("ACF") Competition Manual, and with all applicable ACF Policies and Procedures.

I, the Undersigned Competitor, understand that all judges have been screened and selected by ACF, and that all decisions and scoring are final and cannot be changed, altered or retracted in anyway.

By entering this competition, I hereby agree to release, discharge, and hold harmless ACF, its officers, directors, members, agents, and employees, from any claims, losses, and damages arising out of my participation in this competition and related publicity.

I hereby grant permission to ACF, based on adequate consideration, to publish, copyright, and otherwise use for ACF's purposes of promoting the competition, my name, likeness, image, speech, and biographical information of and related to me in any manner or medium. I acknowledge that my participation in the competition is voluntary. I also understand that I will receive no compensation from ACF for the foregoing license.

I have carefully read this Agreement, and I understand all of its terms. I am signing voluntarily and with full knowledge of its legal consequence.

Competitor's Signature

ACF Member ID*

Printed Name

Date

*Member ID must be provided to receive CEHs.

COMPETITOR / COACH CRITIQUE OF JUDGES

Any competitor or coach may provide constructive remarks regarding the competition event by completing this critique. This is not a forum to dispute the scoring of an individual or a team. This critique is designed for valuable feedback on the performance of the judging team and will be helpful for future adjustments by the culinary competition committee.

In addition, remarks should be balanced in relation to the current guidelines and, with thoughtfulness, provide a remedial suggestion to the issue you have in question.

YOUR COMMENTS SHOULD BE ADDRESSED TO

American Culinary Federation
Attn: Competitions & Awards Administrator
180 Center Place Way
St. Augustine FL 32095

Name: _____

Address: _____

City: _____ State: _____ ZIP code: _____

Name of Show: _____ Date of Event: _____

ACF Host Chapter: _____ Show Chair: _____

Category: _____

Judging Team:

Lead Judge: _____ Floor Judge: _____

Tasting Judge: _____ Additional Judge(s): _____

Event Facility:

Were all facilities as indicated in the competition manual provided? Yes No

Was the facility available early enough for you to set up before entering the competition area? Yes No

Floor Judge

Were you checked in and your ingredients inspected? Yes No

Did the floor judge explain to you the location of your cooking area, the time to move in, and the start and finish times for your competition slot? Yes No

Did the floor judge fully evaluate the areas outlined in the manual? Yes No

During the critique, did the floor judge provide, in a courteous and informative manner, the points that he or she thought were lacking in your performance, and did the floor judge offer suggestions or remedies for this? Yes No

Lead Judge

Was the lead judge available to answer any questions you may have had before the beginning of the competition? Yes No

Did the lead judge resolve any conflicts with regard to the setup of the competition and the facilities? Yes No

Did the tasting panel assist the floor judge with some of the duties? Yes No

Was the critique attended by all the judges? Yes No

Tasting Judges

Were the individual critiques from each judge offered in a courteous and positive manner, and did the judge acknowledge the components of the meal that were good or outstanding?	Yes	No
Did each judge explain why he or she thought that a particular error needed adjustment and what benefit could be achieved?	Yes	No
Did each or any judge offer possible remedies or ideas on how to improve the dish and take it to the next level?	Yes	No
Did any or all of the judges offer encouragement to the teams to keep trying and improve for future competitions?	Yes	No

Additional Comments:

SHOW CHAIR EVALUATION REPORT

This report is to be filed by the chair of an ACF-Certified Culinary Show within two weeks of the close of the show.

In completing the report, the chair should be thorough, specific, and helpful with comments on the performance of the host chapter, members of the judge's panel, and the national office as well.

General Information

Show Chair: _____ Host Chapter: _____

Show Site / Name: _____ Show Dates: _____

Judge's Panel

(Briefly describe the work of the members of the judges panel. You may comment on their punctuality, thoroughness during the judging, and availability for critiques.)

Host Chapter

(Briefly describe the host chapter's support in the production of the show. You may make recommendations/suggestions for other chapters, particularly in areas where your chapter was successful.)

General Comments

(Add any specific comments you have regarding this show not noted elsewhere. You may also draw on specifics about this show to illustrate a suggestion you may have for ACF certified culinary shows in general.)

Signature: _____ Date: _____

LEAD JUDGE EVALUATION REPORT

This report is to be filed by the head of the judges' panel of an ACF-certified culinary show within two weeks of the close of the show. In completing the report, the chair should be thorough, specific, and helpful with comments on the performance of the host chapter, the show chair, and the national office.

General Information

Lead Judge: _____ Host Chapter: _____

Show Site/Name: _____ Show Dates: _____

Show Administration

Briefly describe the administration of the show, i.e., how smoothly did it run? You may comment on: the condition of the site and its suitability; how orderly was setup; were all the proper forms provided to the judges' panel; and were critiques held in an orderly fashion.

Protocol

Briefly describe the host chapter's adherence to correct protocol. You may comment on: hospitality services, including transportation, accommodations, and meals; attention to reimbursement of expenses; and assistance provided during the show.

General Comments

Add any specific comments you have regarding this show not noted elsewhere. You may also draw on specifics about this show to illustrate a suggestion you may have for ACF-certified culinary shows in general.

Signature: _____ Date: _____

COLD FOOD SCORE SHEET

[CATEGORIES A, B, C1 AND C2]

Show: _____ Exhibit/Competitor #: _____

Date: _____ Category _____

CRITERIA	POSSIBLE POINTS	ACTUAL POINTS
PRESENTATION <ul style="list-style-type: none"> • Overall look and eye appeal of display (0-10) • Innovation (0-10) • Glazing technique (0-5) 	0 - 25	
COMPOSITION <ul style="list-style-type: none"> • Harmony of flavors and colors (0-10) • Practicality of the menu (0-10) • Nutritional balance (0-5) 	0 - 25	
CRAFTSMANSHIP/QUALITY OF WORK <ul style="list-style-type: none"> • Proper preparation (0-15) • Quality and mastery of techniques and skills (0-20) 	0 - 35	
SERVING ARRANGEMENT AND PORTION <ul style="list-style-type: none"> • Portion size and proper weights (0-5) • Serviceability (0-10) 	0 - 15	
TOTAL	100	

Comments:

Award Guidelines

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Judge's Signature: _____ Printed Name: _____

COLD FOOD SCORE SHEET

[CATEGORIES C3 AND C4 DECORATED CAKES]

Show: _____ Exhibit/Competitor #: _____

Date: _____ Category: _____

CRITERIA	POSSIBLE POINTS	ACTUAL POINTS
PRESENTATION <ul style="list-style-type: none">• Overall look and theme (0-15)• Structural design (0-10)	0 - 25	
TECHNIQUES <ul style="list-style-type: none">• Use of variety of techniques and skills (0-15)• Innovation (0-10)	0 - 25	
CRAFTSMANSHIP/QUALITY OF WORK <ul style="list-style-type: none">• Application of finish of the cake (0-10)• Knowledge and skill level (0-20)• Quality and mastery of the execution of techniques (0-20)	0 - 50	
TOTAL	100	

Comments:

Award Guidelines

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Judge's Signature: _____ Printed Name: _____

COLD FOOD SCORE SHEET

[CATEGORY C5 BREAD DISPLAY]

Show: _____ Exhibit/Competitor #: _____

Date: _____ Category: _____

CRITERIA	POSSIBLE POINTS	ACTUAL POINTS
PRESENTATION <ul style="list-style-type: none">• Overall look and eye appeal of display (0-15)• Required elements (absence of food lacquer) (0-10)	0 - 25	
COMPOSITION <ul style="list-style-type: none">• Harmony and compatibility of ingredients (0-10)• Variety of techniques (0-10)• Nutritional consideration/portion and serving size (0-5)	0 - 25	
CRAFTSMANSHIP/QUALITY OF WORK <ul style="list-style-type: none">• Baked correctly and texture (0-10)• Knowledge and skill level of bread production (0-10)• Quality and mastery of the execution of techniques and skills (0-30)	0 - 50	
TOTAL	100	

Comments:

Award Guidelines

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Judge's Signature: _____ Printed Name: _____

SHOW PIECE SCORE SHEET

[CATEGORY D]

Show: _____ Exhibit/Competitor #: _____

Date: _____ Category: _____

Show piece description (if necessary): _____

CRITERIA	POSSIBLE POINTS	ACTUAL POINTS
PRESENTATION <ul style="list-style-type: none">• Overall look and eye appeal (0-10)• Scale, proportion, and practicality (0-10)• Adhere to the requirements (base size, supports, etc.) (0-5)	0 - 25	
ARTISTIC ACHIEVEMENT <ul style="list-style-type: none">• Artistic beauty and appeal (0-10)• Harmony of color and structure of displays contrast and depth (0-15)	0 - 25	
CRAFTSMANSHIP/QUALITY OF WORK <ul style="list-style-type: none">• Use of a variety of techniques (0-10)• Displays a high degree of knowledge in the medium (0-10)• Quality and mastery of the execution of techniques and skills (0-25)• Innovation (0-5)	0 - 50	
TOTAL	100	

Comments:

Award Guidelines

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Judge's Signature: _____ Printed Name: _____

LIVE ACTION SHOWPIECE SCORE SHEET

[CATEGORY E]

Show: _____ Exhibit/Competitor #: _____

Date: _____ Category: _____

Menu/Item: _____

CRITERIA	POSSIBLE POINTS	ACTUAL POINTS
ORGANIZATION/MISE EN PLACE <ul style="list-style-type: none"> Sanitation/work habits (0-5) Utilization/organization of ingredients and mise en place (0-10) Adhere to the requirements and allotted time (0-5) 	0 - 25	
PRESENTATION <ul style="list-style-type: none"> Overall look and eye appeal (0-10) Scale, proportion and practicality (0-10) Harmony of color and structure and displays contrast and depth (0-5) 	0 - 25	
CRAFTSMANSHIP/QUALITY OF WORK <ul style="list-style-type: none"> Use of a variety of techniques (0-10) Displays a high degree of knowledge in the medium (0-10) Quality and mastery of the execution of techniques and skills (0-25) Innovation (0-5) 	0 - 50	
TOTAL	100	

Comments:

Award Guidelines

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Judge's Signature: _____ Printed Name: _____

HOT FOOD KITCHEN FLOOR SCORE SHEET

[CATEGORY F, FP, FMH, G, AND W]

Show: _____ Exhibit/Competitor #: _____

Date: _____ Category: _____

Kitchen/Floor Evaluation (0-40 points)

CRITERIA	POSSIBLE POINTS	ACTUAL POINTS
Sanitation/Food handling	0 - 5	
Mise en place/Organization	0 - 5	
Culinary and cooking techniques and proper execution	0 - 15	
Proper utilization of ingredients	0 - 5	
Timing/Work flow (1 point deduction for each minute late)	1 - 10	
TOTAL	40	

Comments:

Award Guidelines

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Judge's Signature: _____ Printed Name: _____

HOT FOOD TASTING SCORE SHEET

[CATEGORY F, FP, FMH, G, AND W]

Show: _____ Exhibit/Competitor #: _____

Date: _____ Category: _____

CRITERIA	POSSIBLE POINTS	1ST	2ND	3RD	4TH
SERVING METHODS AND PRESENTATION (Fresh and colorful, easy to eat, closely placed items for maintaining temperature, hot/cold serving plate, stylistic but practical)	0 - 5				
PORTION SIZE AND NUTRITIONAL BALANCE (35:65 balance of protein and carbohydrate. Weight boundary within the tolerance of total meal. Nutritional breakdown supplied)	0 - 5				
CREATIVITY, MENU AND INGREDIENT COMPATIBILITY (Do the recipe ingredients complement each other in color, flavor, and texture? Are the ingredients balanced in size and amounts?)	0 - 15				
FLAVOR, TASTE, TEXTURE AND DONENESS (Do the specified major ingredients carry the dominant flavors? Do the components fit together? Are the temperatures correct? Do the textures reflect the cooking technique? Is the sauce the correct flavor for the meat/fish and is it the correct consistency and smooth?)	0 - 35				
TOTAL	60				

Award Guidelines

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Subtotal: _____

Number of Courses: _____

== Service/Tasting Score: _____

Comments

Course 1:

Course 2:

Course 3:

Course 4:

Judge's Signature: _____ Printed Name: _____

HOT FOOD TALLY SCORE SHEET

[CATEGORY F, FP, FMH, G, W]

Show: _____ Exhibit/Competitor #: _____

Date: _____ Category: _____

KITCHEN/FLOOR SCORES		
Judge 1	0 - 40	
Judge 2	0 - 40	
Judge 3	0 - 40	
Judge 4	0 - 40	
Judge 5	0 - 40	
SUBTOTAL		

Number of Judges: _____

Final kitchen/floor score: _____

Final Kitchen/floor score: _____

+ Final service/tasting score: _____

= Final score (0-100 points): _____

Award/Medal: _____

SERVICE/TASTING SCORES		
Judge 6	0 - 60	
Judge 7	0 - 60	
Judge 8	0 - 60	
Judge 9	0 - 60	
Judge 10	0 - 60	
SUBTOTAL		

Number of Judges: _____

Final service/tasting score: _____

Award Guidelines

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Scores Compiled by: _____

Scores Reviewed By Lead Judge: _____

Printed Name: _____

ICE CARVING SCORE SHEET

[CATEGORY HD AND H]

Show: _____ Date: _____

Competitor: _____ Team: _____

Carving: _____

CRITERIA	POSSIBLE POINTS	ACTUAL POINTS
ARTISTIC ACHIEVEMENT/STRENGTH OF DESIGN	0 - 25	
CRAFTSMANSHIP AND WORK INVOLVED <ul style="list-style-type: none">• Detail, precision, and strong lines (0-10)• Proportion, symmetry, uniformity, and depth (0-10)• Safety (0-5)	0 - 25	
FINISHED APPEARANCE <ul style="list-style-type: none">• Beauty and eye appeal (0-15)• Free of cracks, chips, excess slush, and template paper (0-10)	0 - 25	
ORIGINALITY AND DEGREE OF DIFFICULTY <ul style="list-style-type: none">• Uniqueness and new design (0-10)• Difficulty to produce and use of different techniques (0-15)	0-25	
TOTAL	100	

Note: First safety violation will result in a verbal warning.

Second violation will result in disqualification.

Comments:

Award Guidelines

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Judge's Signature: _____ Printed Name: _____

HOT FOOD COOKING AND PATISSERIE - TASTE BASED SCORE SHEET

[CATEGORIES KC, KP, KG, AND W]

Show: _____ Exhibit/Competitor #: _____

Date: _____ Category: _____

Menu/Item: _____

CRITERIA	POSSIBLE POINTS	ACTUAL POINTS
ORGANIZATION <ul style="list-style-type: none"> Sanitation/work habits (0-10) Utilization of ingredients (0-10) Use of allotted time (0-5), 1 point deduction for each minute late 	0 - 25	
COOKING SKILLS AND CULINARY TECHNIQUES <ul style="list-style-type: none"> Creativity, skills, craftsmanship (0-15) Serving and portion size (0-10) 	0 - 25	
TASTE <ul style="list-style-type: none"> Flavor and texture (0-30) Ingredient compatibility and nutritional balance (0-10) Serving method and presentation (0-10) 	0-50	
TOTAL	100	

Comments:

Award Guidelines

90 - 99.99 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze
69.99 and below	Certificate

Judge's Signature: _____ Printed Name: _____

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COMPETITION AGREEMENT FORM

American Culinary Federation Competition Agreement Form

I, the Undersigned Competitor, understand that all judges have been screened and selected by the American Culinary Federation and that all decisions and scoring is final and cannot be changed, altered or retracted in anyway.

As the Undersigned Competitor, I understand, as stipulated in the ACF Competition Manual, that I have a right to file a complaint if I feel an ACF-certified judge has violated any of the rules/guidelines or an ethical or unjust decision by the Judging Panel has taken place.

I, the Undersigned Competitor, understand that if I have a grievance or a complaint with the Judge's Panel I need to first seek a resolution with the Chairman of the Judges of this Culinary Salon. If a resolution is not been reached, I understand I am required follow the proper procedure:

1. Submit an Official Complaint to the Regional Committee Competition Chair within 15 days of the conclusion of the Culinary Salon.

I, the Undersigned Competitor, have read this entire Agreement and I fully understand that it is my responsibility to represent myself in the Official Complaint/Grievance process.

Competitor's Signature: _____ Date: _____

Printed Name: _____ ACF Member ID (If Applicable): _____