

WE HOPE YOU ARE EXCITED ABOUT OUR NEW CULINARY COMPETITION MANUAL. THIS MANUAL'S SOLE PURPOSE IS TO REVIVE OUR COMPETITIONS, MAKING THEM MORE FEASIBLE BOTH IN REGARDS TO TIME AND COST, AND PROVIDING AN OPPORTUNITY FOR COMPETITOR'S TO BUILD THEIR CULINARY SKILLS.

THIS COMMITTEE, AS WITH ALL OUR COMMITTEES, IS A FOCUSED GROUP MADE UP OF A CHAIR AND FOUR REGIONAL MEMBERS. ALSO INCLUDED IS A CO-CHAIR FOR STUDENT TEAM COMPETITIONS. EACH MEMBER IS TO BE COMMENDED FOR THEIR FINE WORK, EFFORT AND OPEN MINDEDNESS IN LOOKING AT THE FUTURE WITH AN OBJECTIVE TO GET ALL CULINARIANS EXCITED ABOUT PRACTICING THEIR CRAFT IN A COMPETITION SETTING.

THIS MANUAL ALSO HAS SYNERGY WITH THE NEW DIRECTION OF OUR CERTIFICATION PROGRAM. AS WE NOW GO TOWARDS A PRACTICAL TESTING VENUE COMPETITION EXPERIENCE WILL BE REQUIRED TO BE CERTIFIED AND OUR SHOW VENUES WILL HAVE THE ABILITY TO HOST PRACTICAL TESTING FOR OUR VARIOUS LEVELS OF CERTIFICATION.

SO READ AND REVIEW THIS MANUAL AND GET EXCITED ABOUT COMPETING. HONE YOUR CRAFT SKILLS AND BUILD NEW RELATIONSHIPS BY BEING PART OF THE EXCITING COMPETITION ARENA.



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CHAPTER I: GOALS, ORGANIZATION, AND OBJECTIVES

Purpose of The Culinary Competition Manual

- * To ensure a nationwide uniform standard and criteria for the judging of culinary competitions;
- * To facilitate a consistent interpretation of style and philosophy of food;
- * To guide and promote growth in the culinary profession with special attention to the watchwords of modern culinary development: ability, practicality, nutrition, workmanship, economy, presentation, creativity, and concept.

Goals of ACF Approved Culinary Competitions

- * Continually raise the standards of culinary excellence and professionalism in the USA;
- * Promote camaraderie and educational opportunities among culinary professionals;
- * Act as a staging area for research and development of culinary concepts.

These goals are accomplished by:

- * Nurturing the creativity of individual chefs by encouraging their participation;
- * Providing an overview of styles and techniques;
- * Providing an arena to demonstrate the mutual link between taste and health;
- * Providing a showcase for individual skill, techniques, and style;
- * Providing example and inspiration for young professionals;
- * Providing rewards of recognition;
- * Providing a means of earning ACF certification points;
- * Allowing the public to observe the current state of the art of the professional chef.

CHAPTER 2 TRADITIONAL COMPETITION CATEGORIES

Category A - Cooking, Professional and Student:

Show platters need to be a minimum of eight (8) portions on the platter and one portion on a display plate.

The competitor must demonstrate at least, two protein items, two garnishes, one salad, and the appropriate sauce.

[Select One - All items must be properly glazed]

- A-1 Cold Platter of Meat, Beef, Veal, Lamb, or Pork
- A-2 Cold Platter of Fish and, or Shellfish
- A-3 Cold Platter of Poultry
- A-4 Cold Platter of Game
- A-5 One cold hors d'oeuvres selection, with a minimum of 8 varieties, served with appropriate sauces and garnishes

Category B – Cooking, Professional and Student:

[Select one - All items must be properly glazed]

- B-1 Six different cold appetizer plates.
- B-2 Six different hot appetizer plates, presented cold.
- B-3 One 5 course tasting menu gastronomique for one person, prepared hot and presented cold, comprising of two appetizers, one consomme, one salad and one entree all within proper tasting portions and contemporary presentations.
- B-4 One restaurant platter for four persons prepared hot but displayed cold and one vegetarian platter for two prepared hot but displayed cold.

A gastronomique menu implying a special and unusual occasion not occurring often, or referring to a contemporary style of fine dining tasting menu. The theme should be carried through all dishes.

Category C - Patisserie/Confectionery, Professional and Student:

To complete this category, all requirements must be displayed (all exhibited pieces must be made of edible materials).

[Select one]

- C-1 Decorated Celebration cake - sugar paste, rolled fondant or royal icing. Celebration cake can be any shape with a maximum display area of 15x15; no dummy cakes are permitted.
- C-2 One buffet platter of fancy cookies, chocolates, or petit fours (platter must be made up of 8 varieties, 8 portions each) with one plate for tasting
- C-3 Six different individual hot or cold desserts (must be prepared as an individual plated serving). All shown cold.
- C-4 Wedding cake - a wedding cake must be a least three tiers with a maximum display area of 36" x 36"; no dummy cakes are permitted.
- C-5 Novelty Cake - an imaginative creation in shape and design; cake and decorations must be edible.

Category D – Showpieces:

The exhibits in this category should demonstrate the difference between cookery and culinary art. The use of commercial molds is not permitted.

[Select one]

- D-1 Tallow or Carving, a maximum display area of 30" x 30"; no external supports are allowed.
- D-2 Saltillage - maximum display area is 30" x 30"; no external supports are allowed.
- D-3 Pastillage - maximum display area is 30" x 30"; no external supports are allowed.
- D-4 Chocolate - maximum display area is 30" x 30"; no external supports are allowed.
- D-5 Marzipan - maximum display area is 24" x 24"; no supports are allowed.
- D-6 Cooked Sugar - maximum display area of 30" x 30"; no supports are allowed.

Category E – Team Buffet:

Team of four chefs. Maximum display area of 12' x 10'

[Buffet must include:]

- * Six different appetizers, one portion each
- * A plated seven-course meal for one person
- * A show platter of Meat, Poultry, Game
- * A show platter of Fish or Seafood
- * Six different plated desserts
- * One buffet platter of fancy cookies, chocolates, or petit fours (platter must be made up of 8 varieties, 8 portions each); one plate for tasting

Category F – Hot Food Competition:

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.

Hot food competitions that make use of the market basket are the best kind in determining the skills required of chefs and cooks. Signature dish competitions are often used in larger events as a preliminary competition to narrow the field. There are those competitions that combine aspects of both, requiring a signature competition for the entree and a market basket for the appetizer/soup/salad and dessert.

Ingredients for the market 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 basket must be designed by the lead judge for the competition.

For an individual competition, food will be needed for four courses and 10 portions. Each basket should include no less than three and no more than five main items, main items being meat, fish, poultry, or game. All main items must be used in the menu. The weight or count of the main items must be sufficient to prepare a four-course meal of 10 portions each. Having whole items with bone should be encouraged to show the fundamental skills of the competitors. Also, the weight factor changes if one of the main items is oysters or clams, etc. In this case, a count should be used.

In addition to the main items, there should be some salad ingredients if greens are not included in the kitchen staples. Also, two or three vegetables items and one or two starch items not present in the kitchen staples should be included/provided as well as items suitable for a dessert.

Following these suggestions should help competition organizers to put together a market basket. The suggestions should also help the chefs or competitors with their menus. There should be no reason to return anything.

The judge's panel must consist of a minimum of three ACF-approved culinary judges, including one with international experience. In a "blind judging," more may be required to ensure there are different judges proctoring the kitchen and tasting. In an "open" competition, all three will judge the work in the kitchen and taste.

It is expected that chef competitors will dress in full professional chef's whites, including hat, apron, scarf, and kitchen towels during the competition; also there could be exposure to trade and national press during the competition.

PROCEDURE:

Before the competition and during the judges' meeting, competitors will draw for starting sequence and kitchen assignments. Kitchen assignments should follow the starting sequence, i.e., the competitor who starts first should have kitchen #1, and so forth. 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. Competitors may bring only their tools, i.e., knives and cutters. Organizers must specify the number and type of small appliances that will be allowed to be brought in by competitors.

At 30-minute intervals, each competitor will receive the market basket containing a selection of materials. Within 30 minutes from receiving the basket, each competitor must submit a menu to the competition proctor. No substitutions for items in the basket can be made. After submitting his or her recipe, each competitor must complete the assignment within the allotted cooking time.

Serving begins when the first competitor reaches the four-hour limit. Each competitor is allotted a 30-minute window in which to serve all courses.

THE KITCHEN:

While all competitors may be working in the same kitchen, each must be provided with his or her own workstation, which should consist of an adequate worktable with cutting board and a 4-to-6-burner stove with oven. Refrigerator and sink with running water may be shared by two or three competitors. In some instances, a stove may be shared, but a safe and efficient working environment must be maintained.

STUDENT ASSISTANTS:

In the event students are made available to competitors it is important to keep in mind that the student is a student and is to be of assistance to the competitor for basic work assignments. To qualify as an assistant, the person must be registered in a bona fide culinary program. Preferably, he or she should be registered in an ACF apprenticeship program or be a student in a culinary program accredited by the ACF Accrediting Commission.

An assistant to the competitor can gain tremendous knowledge and experience. It is therefore of extreme importance that he or she has a good understanding of the basic fundamentals in cooking, such as blanching vegetables, or preparing a sachet

d'epices or bouquet garni, and is able to comprehend clear instructions regarding weights, measures, equipment needs, and terminology.

Finally, it is of significant importance that these students have mastered the basic knife skills with regard to mincing, chopping, and dicing, as well as be able to differentiate among julienne, brunoise, batonnet, chiffonade, and tourne and be able to dice small, medium and large adequately. Therefore, it is extremely important that those students who apply to assist competitors be screened in these areas.

Student assistants must always be assigned by a blind drawing.

THE 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.

COMMUNITY STOREROOM:

The community storeroom, from which all competitors may draw, will include, but not be limited to, the below items. 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 market basket duplicate items available in the community storeroom. Minimum mandatory requirements are as follows (local additions may be made):

<p>COMMUNITY STOREROOM PRODUCTS: [Mandatory Minimum Required]:</p> <p>PRODUCE: Carrots Celery Garlic Baking potatoes Onions (Spanish & Bermuda) Red Bliss Potatoes Root Vegetable Shallots Lettuces, two varieties Tomatoes</p> <p>FRUITS: Minimum Three Seasonal Lemons Limes Oranges</p>	<p>STAPLES: Cornstarch Barley Bread Crumbs Cornmeal Bread</p> <p>MUSHROOMS: Minimum Two Species</p> <p>RICE: Rice (short & long grain) White Brown</p> <p>GROCERIES: Dijon Style Mustard Gelatin (power and sheet) Three Essential Oils Sugar Soy Sauce Tabasco Style Sauce</p>	<p>Teriyaki Sauce Tomato Paste or Puree' Worcestershire Vinegar Wines, red & white Brandy</p> <p>SPICE AND SEASONING: Selection</p> <p>FLOUR: All Purpose Flour/Bread Flour Cornmeal Flour Whole Wheat Flour</p> <p>DAIRY: Butter Cream Cream Cheese Milk Sour Cream Yogurt Eggs</p>	<p>Margarine</p> <p>FRESH HERBS: Minimum Five</p> <p>STOCKS: Chicken Fish Brown veal</p> <p>PASTRY ITEMS: Brown Sugar Powder Sugar Vanilla Beans Cocoa Powder Almonds Corn Syrup High Gluten Flour Milk Chocolate Dark Chocolate Shortening</p>
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<p><i>PASTRY FOOD STOREROOM</i> <i>PRODUCTS: [Mandatory \</i> <i>Minimum Required]:</i></p> <p>DAIRY: Milk Heavy Cream Unsalted Butter Sour Cream Yogurt Ricotta Cheese Cream Cheese Tofu Creme Fraiche Eggs Margarine</p> <p>FRUITS, PRODUCE, HERBS: (Minimum of five seasonal fruits) Oranges Lemons Limes Grapefruits Vanilla Bean Fresh Mint</p> <p>CHOCOLATE PRODUCTS: Dark Chocolate - Bittersweet Milk Chocolate</p>	<p>White Chocolate Cocoa Powder</p> <p>FLOURS, NUTS, SUGARS: All-Purpose Flour Cake Flour Pastry Flour Cornmeal Bread Flour High Gluten Flour Almond Flour Hazelnut Flour Whole Wheat Flour Rice Flour Almonds (whole, sliced, slivered) Hazelnuts Pecans Walnuts Pine Nuts Pistachios Super Fine Sugar Powdered Sugar Brown Sugar Granulated Sugar Honey</p> <p>MISCELLANEOUS PASTRY STAPLES: Apricot Jam Raspberry Jam</p>	<p>Vegetable Oil Regular Shortening Hi-Ratio Shortening Honey Molasses Corn Syrup Glucose Neutral Fruit Glaze Instant Coffee Vanilla Extract Lemon Extract Almond Extract Know Gelatin Sheet Gelatin Baking Powder Baking Soda Almond Paste Coconut Long Grain Rice Assorted Spices: (Cinnamon, Nutmeg, Ginger, Allspice, Cloves) Dry Yeast Seeds Poppy Seeds Salt Quick Oats Minute Tapioca</p>
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Category F/1: Hot Food Professional:

Each competitor will have four hours to prepare 10 servings of a four-course menu. Of the 10 portions to be prepared:

- * three are for judge tasting;
- * one is for photos/critique/press;
- * six are for individual plated service and/or platter service.

Category F/2: Hot Food Student:

The same rules and procedures apply to students and apprentices and professionals in hot food competition, with the exception that each student competitor prepares a three-course meal of 10 portions each, including a starter, main course and dessert. The meal plan should demonstrate regional and national cooking techniques and, first and foremost, basic culinary preparation skills.

Category F/3 - Regional Tastes/ Customized Competition:

Chapters and other organizations wishing to sponsor hot food competitions that do not follow the prescribed mystery basket format or cold food competitions may apply for ACF approval. The standard application must be supplemented with a detailed description of the competition and must be submitted a full six months before the competition. It must have the approval of the Culinary Competition Committee Chair.

ORGANIZER NOTE:

Specialty competitions can also be organized, i.e., wild mushrooms, asparagus, seasonal artichoke, squash, specialty produce, provided they are organized to demonstrate the specific skills. (For Skills Requirements see Category S/1)

Category F/4: Nutritional Hot Food Challenge:

This unique competition format is ideal for strengthening the established alliance with a registered dietitian. This category requires the development of a four-course meal plan (i.e., appetizers, soup or salad, entree, and dessert) for a total of 10 portions. Competitors have four hours cooking time.

The following preliminaries are to be completed before the competition.

1. Completed entry documents
2. Typed recipes for the four-course meal plan, i.e., appetizer, soup or salad, entree, and dessert - 10 portions each.
3. A color photograph of each dish prepared in the four-course meal.
4. Nutritional analysis for each course and the meal plan approved by a registered dietitian.
5. Nutritional analysis to be confirmed and completed by the registered dietitian and to 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, outline which software program was used for the analysis.
6. Criteria for the selection of cook-off finalists will be based on submitted recipes. A selection committee, designated by the show chair in charge of organizing the competition, will use the following standardized format for the evaluation and selection of eligible competitors. In addition, the selection committee must be comprised of equal numbers of professional chefs and registered dietitians.

Each criteria will be assigned a point value of 20 points. Criteria for the selection of finalists are:

1. Incorporation of the principles of moderation and balance as identified in The 1990 Dietary Guidelines for America, U. S. Department of Agriculture and US. Department of Health and Human Services.
 - a) The overall meal plan should contain a "maximum" of 1,000 calories with:
 - 50% of calories from carbohydrates;
 - 30% or less of calories from fat;
 - 20% of calories from protein.
 - b) The overall meal plan should contain no more than:
 - 150 mg. cholesterol;
 - 1,500 mg. sodium.
2. Evaluation of the total meal plan as a part of a healthful diet on the basis of the nutritional adequacy performed by a registered dietitian.
3. Use of a variety of ingredients and culinary preparation techniques to yield optimal nutrition.
4. Assessment of culinary creativity and composition to enhance appearance.

Category F/5 - Pastry Mystery Basket:

Each competitor will have 3 hours to prepare 10 servings of three plated desserts. Of the 10 portions to be prepared:

- * three are for judge tasting;
- * one is for photos/critique/press;
- * six are for individual plated service and/or platter service.

Category G – Edible Cold Food:

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.

Requirements for the single competitor:

- * **COOKING** - One cold buffet or hors d'oeuvres platter for eight to 10 portions. The hors d'oeuvres must consist of minimum of six varieties. The platter must also present the appropriate salads and garnitures.
- * **PASTRY** - One buffet platter, eight to 10 portions of each variety with confectionery or desserts with theme.

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 45 degrees F. or below without interruption until tasted and evaluated. The facility must carry the approval and meet the requirements of the local health department.

To successfully execute this competition, the show organizers will need to allow two days, each with an eight-hour shift. The first day schedule would include: menu development; issuing of market basket; kitchen and station assignment; display time assignment; and seven hours of proctored mise en place, preparation, and cooking time. The following day is allocated primarily for the competitor to complete the buffet requirements and display at the appropriate time.

All the requirements for kitchen setup are the same as in the hot food kitchen, and all procedures must be strictly monitored.

Category H – Ice Carving:

An exciting category and one where culinarians and artists mingle is Category H: Ice Carving. There are four different sub-categories, depending on the number of carvers and the amount of ice to be carved:

Category H/1:

Single block individual freestyle: one man, one block, three hours time limit.

Category H/2:

Two-man team, three blocks, three hours.

Category H/3:

Three-man team, five blocks, three hours.

Category H/4:

Two-or three-man team, 15 - 20 blocks, exhibition carving 48-hour time limit, outdoors.

GENERAL GUIDELINES:

- * Exhibition carving officials place safety as the single most important rule for competitors and spectators.
A 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.
- * 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. No helpers are allowed for team 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.
- * A lead judge with a proven background in ice sculpture will supervise the jury. A minimum of three judges with experience in the area of carving will judge, employing an open, or blind, judging system. 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 1/2" 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 be used also 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 be such that they are not standing in 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 debris ice 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. If an open system of judging is employed, 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.

Displays are judged in four areas, each worth a possible 10 points:

- (a) Artistic achievement and strength of design.

- (b) Craftsmanship - work involved, detail and precision, strong lines, symmetrical, of even depth, and uniformity.
- (c) Finished appearance - the piece has a finished look and is free of cracks, chips, or excess slush.
- (d) Originality and degree of difficulty, unique, of a new design or composition.

SAFETY GUIDELINES:

- * Protective clothing
- * Steel-toed boots and safety glasses
- * Electrical equipment, grounded
- * Gloves - cold weather protection
- * No loose scarves, etc.
- * Ear plugs
- * Proper lifting, moving of ice blocks and finished pieces weighing 300 - 400 lbs.
- * Adequate drainage

AUTHORIZED ICE CARVING TOOLS:

- | | |
|----------------------------------|---------------------------------|
| Ice tongs | Hand saws |
| Chain saws * | Steam wand |
| Table with circular saw * | Drummel * |
| Router * | Alcohol/propane burners |
| Draw knife | Large compass |
| String | Wood ruler |
| Extra bars | Large flat chisels, long handle |
| Medium flat chisels, long handle | Small flat chisels, long handle |
| Large V-chisels, long handle | Small V-chisels, long handle |
| Round inside cut | Round outside cut |
| Level carpenters | Dividers |
| 5-prong shaver | Ice pick |
| Spare chains - new | * Power tools only. |

SHOW ORGANIZER'S RESPONSIBILITIES:

- * Issue a liability waiver to each competitor (Appendix) at the time of application and to issue the same 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.

CHAPTER 3: CONTEMPORARY COMPETITION GUIDELINES

Category K – Practical and Contemporary Hot-Food Cooking:

Individual competitors fabricate and prepare a finished product based on the following main course categories.

Competitors are to prepare four portions on all K categories, with 60 minutes to fabricate and cook the menu and five additional minutes for plating.

- K-1 Rock Cornish Game Hen, Chicken or Duck: Fabricate and cook a 1 to 1^{1/2} pound Rock Cornish game hen or a 2 to 2^{1/2} pound chicken or a 5 to 6 pound duck, using the whole or part of the bird.
- K-2 Bone-In Pork Loin: Fabricate and cook to specification. Other pork cuts may be included in the dish.
- K-3 Bone-In Veal Loin or Rack: Fabricate either choice and cook to specification. Other veal cuts may be included in the dish. Chine bone only may be removed from the rack before the competition.
- K-4 Bone-In Lamb Loin or Rack: Fabricate either choice and cook to specification. Other lamb cuts may be included in the dish. Chine bone only may be removed from the rack before the competition.
- K-5 Game Birds: Choices of game birds can be 1 to 1^{1/2} pound pheasant, quail(s), squab(s), partridge(s), or up to 2^{1/2} pound guinea fowl. Game birds must be fabricated during the competition and cooked as the recipe states.
- K-6 Bone-In Game: Venison and Antelope, Racks or Loin: Fabricate either choice and cook to specification. Other game cuts may be included in the dish. Chine bone only may be removed from the rack before the competition.
- K-7 Whole Rabbit: Fabricate and cook to recipe specifications, using the leg and at least one other cut.
- K-8 Live Lobster: Using 1 to 2 pound lobsters, fabricate and cook to recipe specifications. Other crustaceans/ mollusks may be incorporated with this, or other categories, also.
- K-9 Fish: Fabricate a 2 to 2^{1/2} pound flat or round fish. Fish can be eviscerated and scaled, but the head must remain on when brought in. Prepare as recipe specifies.

General Rules and Guidelines (Applicable to all the above contemporary categories.):

- * Competitors must provide recipes, all ingredients, and a complete diagram or a clear, close-up, color photograph of the signature dish. These should be received by the show chair a minimum of two weeks before the competition. Competitors are to provide copies of their recipes and photographs for the tasting judges.
- * No advance preparation or cooking is allowed. Vegetables can be peeled and salads may be cleaned and washed but not cut or shaped in any form; beans may be pre-soaked. Exceptions are chopped herbs, shallots, garlic, and mire poix. Competitors may also bring proteins pre-marinated, but will be required to demonstrate fabrication of protein and making of marinade.
- * Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, the judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.). No finished sauces are allowed; however, basic stocks (beef, veal, chicken, vegetable, or fish) may be brought in as necessary for the assignment. No clarified consommés are allowed.
- * Competitors will bring his or her own tools, including smallware and plain white china (plates, platters, bowls, etc.) to display the finished dish.
- * All competitors are required to pre-scale their recipes. The following ready-made dough may be brought in; puff pastry and filo dough.

- * Basic Nutritional Balance in recipe development in the simplest form means that the competitor should use the following guidelines in formulating a balanced, nutritionally sound recipe: Based on overall calories, no more than 30% of the daily calories should come from fat, 50%-60% of the daily calories should come from carbohydrates, and 15%-20% of the daily calories should come from proteins.

Category P: Practical and Contemporary Patisserie

Category P/1: Hot/Warm Dessert [Competitors will demonstrate a hot/warm dessert preparation of their choice.]

- * 60 minutes will be allotted to prepare the dessert, with five additional minutes allocated for dishing up and judging.
- * Only the raw ingredients and materials in the amount stated in the recipe to execute the assignment may be brought in, however; the judges will allow variances in the amounts to allow for unforeseen emergencies. No finished sauces are allowed.
- * A recipe, all ingredients, diagram of the dessert and a clear, close-up, color photograph of the signature dish must be provided. These must be received a minimum of two weeks before the competition.
- * Four portions will be prepared, one for show/critique, and three for taste.
- * Ingredients for the recipe can be pre-scaled and measured, however; no pre-mixing is allowed. Exception: Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.
- * Competitor must bring own baking dishes, soufflé, gratin, etc.

Category P/2: Composed Cold Dessert:

Individual competitor will demonstrate one composed cold dessert preparation of his or her choice.

- * 90 minutes will be allotted to prepare the dessert, with five additional minutes allocated for dishing up and judging (additional time is allocated to complete the proper chilling of the dessert, baking of the dessert, and/or make up of any decoration).
- * Only the raw ingredients and materials in the amount stated in the recipe to execute the assignment are to be brought in, however; the judges will allow variances in the amounts to allow for unforeseen emergencies. No finished sauces are allowed.
- * A recipe, all ingredients, diagram of the dessert, and a clear, close-up, color photograph of the signature dish must be provided. These items must be received a minimum of two weeks before the competition.
- * Four portions will be prepared, one for show/critique, and three for taste.
- * 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.
- * Ingredients for the recipe can be pre-scaled and measured, however, no pre-mixing is allowed. Exception: Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.

Category P/3: Cake Decoration:

Individual competitors will demonstrate cake decoration. The cake is to be decorated for a festive occasion, randomly drawn, with a decor of the competitors choice. The occasion could be determined by the local committee in advance to coordinate with the theme of the competition.

- * Competitors will have 60 minutes to prepare and decorate the cake, with five additional minutes allocated for dishing up and judging.
- * Competitors will bring in a cake of approximately 10" x 3" of any shape (round, oval, square, rectangle, etc.). The cake should be a filled cake, without any final finish. Competitors will finish the cake with glaze, buttercream, whipped cream, chocolate, etc. and decorate it to fit the occasion drawn.
- * Decorations can not be brought in, only the raw materials necessary to make them, i.e., marzipan, chocolate, sugar, etc.

- * If batters are used, such as praline, Hippen masse, or tuile, these can be brought in batter stage.
- * Cakes may be sliced for inspection to ensure that only edible cakes are used; however, cakes will not to be tasted.
- * All decoration must be edible.
- * No tiered cakes are allowed.
- * Competitors may bring in an air brush.

Category P/4: Marzipan Modeling:

Individual competitor demonstrates skill and craftsmanship in creative marzipan modeling.

- * 60 minutes is allotted to prepare two different size figurines. Four of each figure must be prepared for judging, for a total of eight pieces. The use of an air brush is permitted. An additional five minutes will be allocated for presentation and judging.
- * Competitors will bring in all raw materials necessary.
- * Competitor will bring in decorative platters to display the assignment.

Category P/5: Decorative Centerpiece:

Individual competitor demonstrates skill and craftsmanship in a creative decorative centerpiece.

- * 90 minutes will be allocated to create a decorative centerpiece of any medium or a composite of mediums, such as chocolate, sugar, marzipan, pastillage, modeling chocolate, rolled fondant, gum paste, nougat, etc. An additional five minutes will be allocated for presentation and judging.
- * Competitors will be responsible for their own sugar equipment.
- * Competitors can bring cooked sugar of their choice, pre-cooked sugars and pistoles are allowed, only for the purpose of pulling and blowing.
- * A simple generic base of poured sugar, pastillage, chocolate, nougat, etc., in simple shapes, may be brought in.
- * Any decorating of the base must be done on-site.
- * Chocolate can be brought in chopped or in pistoles.
- * Competitors will supply their own tools for finishing and may supply their own marble slabs.
- * Competitor may bring in decorative platters to display the assignment.
- * Competitor may bring in a household-(small) size microwave.
- * Competitors will bring in their own measuring scale, warming lamp, and hair dryer (for cooling). Pre-warming the sugar and/or chocolate tempering in the staging area is permitted.

ATTENTION ORGANIZERS:

- * Decorative centerpieces may require select room temperatures.
- * The use of a microwave in this category is imperative, particularly to allow full and elaborate sugar work. From the spectator standpoint, this would greatly enhance the ability to showcase the individual pastry chef's skill and craftsmanship. Electrical requirements must be evaluated before the competition and an adequate power source provided to avoid any problems.

Categories S – Practical -Skill Based:

This category is designed to be incorporated into the F3 competition format and is not considered a stand-alone category. It may also be used in any of the K categories.

Category S/1: Vegetables:

The individual competitor will exhibit knife skills, mise en place, and basic culinary organizational skills.

The competitor will have 20 minutes to complete the assignment. No advance preparation is allowed. The

competitor is allowed to bring in only the whole and raw materials to execute the assignment. Competitors will bring their own tools, including smallware, cheesecloth and/or towels, and plain glass bowls to display the finished products. The competitor is required to know all basic classical cuts. He or she will need to demonstrate three different cuts which will be drawn at random; this could include mandolin skills. Sample of cuts include: julienne, brunoise, batonnet, variations of dice, tourneé, rondelle, and paysanne. Competitors will use a 1/80 count potato for each cut.

KITCHEN STATION REQUIREMENTS:

Organizing committees will be responsible for providing the following for contemporary competitions:

- * Small oven, Farberware or Baker's Pride, convection or conventional.
- * Cook top, minimum two burners, induction, electric, or gas.
- * Working table.
- * Marble slab.**
- * Kitchen-Aid-type mixer.**
- * Cutting boards.
- * Access to refrigeration, can 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 & 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.
- * Judges table to include: silverware, napkins, water, glasses, clipboards, pads, pencils, pens, calculator, and stapler.
- * Measuring scale to be available to competitors, measuring in ounces and pounds.
- * Large clock in competition area for accurate timekeeping.
- * A competitor staging area for ingredient check-in by the judges.
- * Copies of recipes, 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.

[** This kitchen equipment applies to pastry kitchen only.]

ORGANIZER NOTE:

Suggested Time Schedule: (example):

	<i>Start time</i>	<i>Plate/Judging</i>	<i>Clean up/out by</i>
Comp. #1	8:00 a.m.	9:00-9:05	9:25
Comp. #2	8:10 a.m.	9:10-9:15	9:35
Comp. #3	8:20 a.m.	9:20-9:25	9:45
Comp. #4	8:30 a.m.	9:30-9:35	9:55
Comp. #5	8:40 a.m.	9:40-9:45	10:05

(and so forth, depending on number of competitors)

CHAPTER 4: COMPETITION ORGANIZATION, SCORING, AND CRITIQUES

BACKGROUND:

ACF approves approximately 80 culinary competitions each year, ranging from small contests with less than a dozen competitors to national shows with displays numbering in the hundreds. All of these shows are sponsored by local ACF chapters that may or may not have a vast amount of experience in organizing and conducting culinary shows. This section of the competition manual is intended to provide local chapters with basic guidance on organizing a competition and the prerequisite administrative requirements.

COMPETITION APPLICATIONS:

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:

- a) the competition must be sponsored and administered by a local ACF chapter in good standing;
- b) the competition must adhere to the guidelines as described in this manual, including category requirements, award system, and judging criteria; and
- c) the judges panel must include a minimum of three ACF-approved culinary judges, one of whom must have international show experience, and one pastry chef, if necessary.

The application process for an ACF-sanctioned competition begins at least four months before the competition when an application is filed for approval with the ACF national office. Failure to begin the process at least six months before the competition date may result in a competition not receiving approval. The reasons for the lead time are basically twofold:

- * To allow adequate processing time of the application by the show chair, national office, and the chair of the culinary committee.
- * To meet advance publishing deadlines to have the show advertised in *The National Culinary Review/Center of the Plate* (Competition information will be placed on the ACF Web site (www.acfchefs.org) as soon as possible.

Complete application packets suitable for photocopying and an insurance coverage request can be found in the Appendix. Current listings of ACF-approved culinary judges are available for download at the ACF Web site or may be requested from the Events Management Department.

The Events Management department will work closely with the show chair to ensure the competition is a success from the planning stages through the awarding of medals.

CULINARY COMPETITION APPLICATION TIMELINE:

**Five Months before Competition Date:* Chapter show chairs should prepare a culinary competition application and obtain the required chapter officer signatures.

**Four Months Before:* The show chair submits the following to the Event Management Department:

1. A completed application form.
2. Letters of commitment from three ACF-approved culinary judges agreeing to judge the competition (a sample letter can be found in the Appendix).
3. A letter stating the judges protocol, to include who is taking care of them in regards to transportation,

meals, proper service like coffees in the morning, an agenda, where they will stay, what the show is paying for, any stipends, etc.

4. A \$200 application fee.

**Three Months Before:* Applications will be reviewed and forwarded to the chair of the culinary competition committee for approval and the designation of a lead judge. Competition information will be posted on the ACF Web site and forwarded to *The National Culinary Review/ Center of the Plate* for publication.

**Two Months Before:* Approval Status forwarded from ACF National Office to chapter show chair by letter.

Chapters wishing to order medals in advance must submit a request, in writing, stating the type and quantity of medals required. This request must be accompanied by a deposit of 50% of the total cost of medals being shipped.

THE COMPETITION:

The Week After the Competition: The show chair submits to the Events Management Department:

1. Original copies of the signed "Judges Summary" score sheets. When listing team events, please ensure that a list of all team members is submitted.
2. Payment for medals (check, money order, MasterCard, Visa, or American Express)
3. Thank-you letters to judges and volunteers.

Best effort will be made to ship awards within three working days of receipt of the order.

One Month After: Show chair distributes awards to competitors, if not presented at the time of the competition.

The following awards and certificates are available:

- Professional medals with diplomas
- Ice Carving
- Junior medals

Call the national office for current pricing information.

COMPETITION ORGANIZATION:

Every event requires an organizational structure. Many chapters rely on the show chair to organize and conduct the entire competition. While this may be feasible for small shows, it is not a wise path to follow for moderate-to large-scale competitions. Team work is usually the key to success.

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. The suggestions that follow 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.
- * 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.

*** 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/Publicity**

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

*** Awards/Scoring Assistant**

- * Reports to show chair.
- * Coordinates applications/registration for show participation.
- * Supports judges during competition
- * Assign scorekeeping assistants, starters, timekeepers.
- * Provide score sheets.
- * Tabulate and verify scoring.
- * Tracks awards and ensures recipients receive them in a timely manner.

COMPETITION SCORING/CRITIQUES:

In culinary competitions, there is the preparation of the display and the scoring. 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.

In ACF-sanctioned culinary competitions, the critique is delivered by an experienced, trained, approved culinary judge. 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. Also, by having the critique as soon as possible after the viewing by the judges panel, the display is still fresh in judges' mind and the critique can be more accurate and helpful. The best critiques are to the point, note both the strong and weak points, and are specific about each. 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. Based on a possible 40 points, displays are awarded gold, silver, or bronze medals.

The ACF scoring point scale is:

Gold medal	36-40 points
Silver medal	32-35.99 points
Bronze medal	28-31.99 points

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. A permanent record of every medal awarded is maintained in the ACF national office.

Assessment for Categories A, B, C, E, G

Displays in these categories are scored in specific areas:

*** Presentation, General Impression – 5 points**

Dishes should be appetizing and tastefully pleasing to the eye, should show no beads or uneven aspic, slices should be moderate, portions correctly calculated and easily accessible.

*** Glazing & Plate or Platter Design – 5 points**

*** Composition and Harmony of Ingredients – 10 points**

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

*** Correct Preparation and Craftsmanship – 15 points**

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

*** Serving Methods and Portions – 5 points**

Simple and practical, clean and careful serving with no fuss, no over-elaborate or impractical garnishing, plate and platter arrangement that makes for practical serving while maintaining a strong sense of the elegant.

Assessment for Category D:

Category D entries (showpieces) are supposed to display more creativity than practically but must also conform to certain standards. Showpieces must be made mostly of edible material, except structure; however, other materials are allowed for support. Showpieces are judged in four areas, each carrying a possible 10 points:

- * Degree of difficulty
- * Artistic achievement
- * Work involved
- * Originality

Assessment for Category F, G:

The dynamics of judging category F, hot food competition, are quite different from those when judging the other categories. In a cold food competition, the judging takes place in an empty hall, except for members of the judging panel, a tabulator, the show chair and several runners. The competitors are absent, as are the public and the media.

The assessment for category F is divided into two areas: kitchen/floor evaluation and service/tasting evaluation. Each of these areas are further divided into five specific areas, which are scored individually. The total possible points (100) is divided by 2.5 to yield a medal score on a 40-point scale

* Kitchen/Floor Evaluation - (40 possible points)

5 points – Sanitation/Food Handling

5 points – Mise en place/Organization

20 points – Culinary and Cooking Technique and Proper Execution

5 points – Proper Utilization of Ingredients

5 points – Timing/Work Flow

* Service/Tasting Evaluation - (60 possible points)

5 points – Serving Methods and Presentation

5 points – Portion Size and Nutritional Balance

10 points – Menu and Ingredient Compatibility

5 points – Creativity and Practicality

35 points – Flavor, Taste, Texture and Doneness

FLOOR JUDGES EVALUATE...

Organization. Table is kept clear of nonessentials, for example, a mixer that may not be needed for the next 30 minutes. Working systematically on one job at a time. Using correct cutting motions and the correct knife for the job. Storing of products - an organized refrigerator, rack cart, knife, and equipment storage. Waste storage - is it useable or not? How the useable waste is stored for future uses. The table is free from debris. Floor spills are attended to quickly. The dish area is not being used as a storage dump. An organized withdrawal from the kitchen, leaving it as clean as it was found.

Sanitation. Cutting boards are scrupulously clean. Knives are sharp. The toolbox/ knife bag is 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, not wiping debris off a table and then wiping a knife or a plate with the same towel. Whether competitors are using their aprons as hand wipes. Products are stored at the correct temperature. Gloves are being used when the last contact with food is occurring, for example, plating up. Areas are kept sanitized, particularly during fish to meat to vegetable or dairy transitions. Frequent hand sanitizing.

Work flow. Crossover duties show teamwork. Smooth transitions from one job to another. A logical progression of jobs, for example, avoiding chopping herbs or mincing garlic on several occasions. Proper timing of the menu items.

Cooking techniques and skills. Following classical cooking techniques. The competitor should be using the technique as stated in the recipe, for example, pan frying instead of sautéing or braising with a lid on. Proper technique used to deglaze a pan rather than simply adding wine or a liquid. Mirepoix browned properly, not just heated. Product roasted correctly and basted as needed, not just placed in the oven. Poached items are not being simmered. Correct method followed in preparing a forcemeat. How many different techniques have been displayed.

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

Timing. Menu items should not be held too long. Do meats have the time to rest. Serving within the five-minute window

TASTING JUDGES EVALUATE...

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

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

Ingredient Compatibility. Ingredient colors harmonize. Ingredient amounts are correctly portioned to give a perfect harmonization. Have any of the ingredients been duplicated?

Creativity and Practicality. The dish can be produced with comfort for a party of 40. The dish shows a degree of difficulty and creative flair, rather than something copied and overused. If using an old or classical idea, new, creative ideas have been used to transform the dish.

Flavor, taste, texture, and doneness. The stated flavor in the menu and recipe are profound. For example, the duck broth tastes like duck. Doneness temperatures are correct. Stated vegetable cuts are correct. The stated cooking techniques have been applied correctly. The textures correspond to what was implied in the recipe. The flavor of the sauce or vinaigrette reflects what the recipe stated and are of the correct consistency. The correct degrees of caramelization have been shown. It tastes great.

Menu composition and progression of courses. The menu has a thread or a theme running throughout; for example, it is a regional, seasonal, or celebration menu. No courses are 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 portray a high level of skill and exactness. The number of different skills employed throughout the menu distinguish the caliber of the cook(s).

Assessment for Categories K and P/1, P/2:

Hot-Food Cooking and Patisserie Taste-Based Judging:

The assessment for categories K and P/1, P/2 is divided into three areas: Organization, Cooking Skills & Culinary Techniques, and Taste. Each of these areas is further divided into two or three specific areas, which are scored individually. The total possible points is 40, on a 40-point scale.

- * Organization - (10 possible points)
 - 5 points– Sanitation/Work Habits
 - 5 points– Utilization of ingredients and Use of Allotted Time
- * Cooking Skills and Culinary Techniques - (10 possible points)
 - 5 points– Creativity, Skills, Craftsmanship
 - 5 points– Serving, Portion Size

- * Taste - (20 possible points)
 - 10 points– Flavor and Texture
 - 5 points– Ingredient Compatibility, Nutritional Balance
 - 5 points– Presentation

Assessment for Category S:

Skill-Based Judging Critique and Scoring:

The assessment for category S is divided into three areas: Organization, Presentation, and Workmanship. Each of these areas is further divided into two or three specific areas, which are scored individually. The total possible points is 40, on a 40-point scale.

- * Organization - (15 possible points)
 - 5 points– Sanitation and Product Handling
 - 5 points– Organization and Mise en place
 - 5 points– Work Flow Timing and Follow-up
- * Presentation - (10 possible points)
 - 5 points– Exactness, Quality, Quantity
 - 5 points– Consistency, Uniformity
- * Workmanship - (15 possible points)
 - 5 points– Knowledge of Culinary Skills & Fundamentals
 - 5 points– Proper Use of Ingredients and Knife Skills
 - 5 points– Display of Various Techniques

Assessment for Categories P/3-P/5:

Patisserie - Skill-Based Judging Critique and Scoring

The assessment for categories P/3-P/5 is divided into three areas: Organization, Presentation, and Workmanship. Each of these areas is further divided into several specific areas, which are scored individually. The total possible points is 40, on a 40-point scale.

- * Organization - (10 possible points)
 - 5 points– Sanitation/Work Habits
 - 5 points– Utilization of Allotted Time
- * Presentation - (10 possible points)
 - 5 points– Overall Impact of the Display
 - 5 points– Originality
- * Workmanship - (20 possible points)
 - 5 points– Use of Various Techniques
 - 5 points– Uniformity
 - 5 points– Exactness of Skills Displayed
 - 5 points– Knowledge of Skills Displayed

CHAPTER 5: AWARDS:

CULINARY AWARDS:

Culinary Competition Medals: These medals are available to chapters sponsoring culinary competitions. Medals at the Gold, Silver, and Bronze levels are available. These medals are applicable towards ACF certification. Scoring criteria are as follows:

- * Gold 36-40 Points
- * Silver 32-35.99 Points
- * Bronze 28-31.99 Points

Following a competition, the sponsoring chapter forwards the judges' summary score sheets and payment for the medals to the national office. When this order is placed, best effort is made to ship the awards the same day.

Culinary Diplomas: Culinary diplomas are to be issued with each medal and will serve as verification for certification hours.

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

CHAPTER 6: ACF APPROVED CULINARY JUDGE PROGRAM:

BACKGROUND:

As the title implies, appointment as a culinary judge in ACF confirms that an individual has attained the highest level of trust, professionalism, respect, and ethical confidence from his or her peers. Culinary Judges have proven themselves in competition and demonstrated unquestioned judgment. As such, they have placed themselves in a position to fairly evaluate others in culinary competitions. The screening procedure and selection process for culinary judges must, therefore, ensure that only individuals with impeccable qualifications are selected. As the culinary profession is constantly updating its trends and standards, a system must also be in place to ensure that those who judge remain current in an evolving world.

SELECTION PROCEDURE:

The ACF approved culinary judge program was established to provide a nationwide pool of qualified judges for culinary competitions. Definitive prerequisites for approval have been established, along with criteria to ensure that qualifications remain current. After establishing their initial prerequisites, candidate judges will be required to apprentice a minimum of five ACF-approved culinary competitions under the supervision of approved judges and attend a training seminar at a regional conference or national convention (the candidate is solely responsible for coordinating his or her assignment as a judge with the senior competition judge and for attendance funding requirements). Following completion of these training requirements, candidates will be reviewed by the Culinary Competition Committee (CCC) and either approved or recommended for additional training. Decisions of the committee are considered final. Administration of the judge program is performed by the Events Management Department, while the authority for approving judges is reserved for the committee.

PREREQUISITES FOR JUDGES:

- * Be an ACF member in good standing;
- * Be ACF certified at the CSC/CWPC level or higher;
- * Have won 3 Gold medals (one in category F, one in categories A,B, or C, and one in either category K or P). These medals must be either ACF, WACS, or Hotelympia. Judges are encouraged to compete internationally, in order to gain valuable experience.
- * Be approved for judge training by the chair of the Culinary Competition Committee.
- * Reaching certified master chef status will fulfill medal requirements.

JUDGING EXPERIENCE CRITERIA:

- * Apprentice judge for a minimum of five ACF-approved culinary competitions over a period of two years. Of these competitions, three must be Category F, K, or P/1-2.
- * Attend a judging seminar at a regional conference or national convention.

MAINTENANCE OF ACF APPROVED JUDGE QUALIFICATION:

- * Retain currency as an ACF member in good standing.
- * Retain currency in the required level of ACF certification.
- * Judge a minimum of two competitions over the past two years.

An application for ACF approved judge can be found in the Appendix.

Once candidates have their applications approved, they must "judge" a minimum of five culinary competitions over the next two years under the supervision of an approved judge. During these competitions, the lead judge will evaluate the apprentice judge in the areas of culinary knowledge, professionalism, judgment, and communication skills. A formal critique will be forwarded to the Event Management Department and placed in the applicant's file. Lead judges are expected to out-brief apprentice judges following a competition, but the contents of the written critique will be considered privileged information releasable only to the CCC.

Upon completion of the five apprentice periods, applicants shall notify the Event Management Department that they wish to have their records reviewed by the CCC for approval. The Event Management Department will coordinate this review for the next sequential meeting (normally biannual) of the CCC. Following the CCC meeting, the chair will notify the candidates of the results of the review in writing within 30 days. If additional action is necessary before qualification is required, this will be specifically outlined. Decisions of the CCC in matters related to judge candidates are considered final.

MAINTAINING CURRENCY:

Once a judge is ACF approved, he or she is required to maintain currency. Judge records will be reviewed annually by the Events Management Department. Notification letters shall be sent to judges whose qualifications have lapsed, explaining the area in question and requesting corrective action. If action is not taken, a recommendation that they be removed from the judges' list shall be sent to the chair of the CCC for approval. Individuals will be subsequently notified in writing if they have been removed from the list. Decisions of the CCC chair are final. Acceptance by an individual as an ACF-approved judge confirms acceptance of these guidelines and the decisions of the CCC chair.

JUDGES' COMMITMENTS TO COMPETITIONS:

Judges are required to commit to participate in competitions up to six months in advance. While it is understood that scheduling this far out may be difficult, these commitments ease the burden on show planners who are budgeting travel expenses, printing programs, and coordinating a multitude of other commitments. Best efforts should be made to keep judging commitments. If, however, a commitment must be broken, the judge is responsible for finding a suitable replacement.

COMPETITION FORMAT
SCORE SHEETS

HOT FOOD TASTING SCORE SHEET: [CATEGORY F/G]

COMPETITOR _____ JUDGE _____
 SHOW _____ DATE _____

Criteria	MAX PTS.	1st	2nd	3rd	4th
Serving Methods & Presentation: (Fresh and colorful, easy to eat closely placed items for maintaining temperature, hot/cold serving plate, stylistic but practical)	5				
Portion Size and Nutritional Balance: (35:65 balance of protein and carbohydrate. Weight boundary within the tolerance of total meal. Nutritional breakdown supplied)	5				
Menu & Ingredient Compatibility: (Do the recipe ingredients compliment each other in color, flavor, and texture? Are the ingredients balanced in size and amounts?)	10				
Creativity & Practicality: (Is the dish creative, showing something new or an old idea modernized? Can the dish be prepared for a party of 40?)	5				
Flavor, Taste, Texture & 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?)	35				
INDIVIDUAL COURSE SCORES	60				

SUBTOTAL _____

/NUMBER OF COURSES _____

=SERVICE/TASTING SCORE _____

COMMENTS:

COURSE 1:

COURSE 2:

COURSE 3:

COURSE 4:

JUDGES SIGNATURE: _____

Judge's Guideline for Standards	
54-60	Pts. — Gold
48-53.99	Pts. — Silver
42-47.99	Pts. — Bronze

KITCHEN FLOOR SCORE SHEET: [CATEGORY F/G]

COMPETITOR _____ JUDGE _____
 SHOW _____ DATE _____

KITCHEN/FLOOR EVALUATION (0-40 POINTS):

CRITERIA	MAX PTS.	ACTUAL PTS.
SANITATION/FOOD HANDLING	5	
MISE en PLACE/ORGANIZATION	5	
CULINARY and COOKING TECHNIQUE and PROPER EXECUTION	20	
PROPER UTILIZATION of INGREDIENTS	5	
TIMING/WORK FLOW	5	
TOTAL KITCHEN/FLOOR SCORES	40	

COMMENTS:

JUDGES SIGNATURE: _____

Judge's Guideline for Standards	
36-40	Pts. — Gold
32-35.99	Pts. — Silver
28-31.99	Pts. — Bronze

HOT FOOD TALLY SCORE SHEET: [CATEGORY F/G]

COMPETITOR _____

SHOW _____ DATE _____

KITCHEN/FLOOR SCORES

JUDGE 1	0-40	
JUDGE 2	0-40	
JUDGE 3	0-40	
JUDGE 4	0-40	
JUDGE 5	0-40	
SUBTOTAL		

SERVICE/TASTING SCORES

JUDGE 1	0-60	
JUDGE 2	0-60	
JUDGE 3	0-60	
JUDGE 4	0-60	
JUDGE 5	0-60	
SUBTOTAL		

/NUMBER OF JUDGES _____

/NUMBER OF JUDGES _____

FINAL KITCHEN/
FLOOR SCORE _____

FINAL SERVICE/
TASTING SCORE _____

FINAL KITCHEN/ FLOOR SCORE _____
 FINAL SERVICE/TASTING SCORE + _____
 SUBTOTAL = _____
 (0-100 POINTS)

Judge's Guideline for Standards	
36-40	Pts. — Gold
32-35.99	Pts. — Silver
28-31.99	Pts. — Bronze

FINAL SCORE (SUBTOTAL/2.5) = _____
 (0-40 POINTS)

AWARD/MEDAL _____

_____ VERIFICATION SIGNATURES _____

SCORES COMPILED BY: _____

SCORES REVIEWED BY:

LEAD JUDGE: _____

ICE CARVING (CATEGORIES H1-4) SCORE SHEET

COMPETITOR _____ TEAM _____

SHOW _____ DATE _____

CARVING _____

ARTISTIC ACHIEVEMENT/STRENGTH OF DESIGN (0-10 POINTS) + _____

CRAFTSMANSHIP/WORK INVOLVED (0-10 POINTS) + _____

• *DETAIL & PRECISION*

-STRONG LINES

-PROPORTION

-UNIFORM

FINISHED APPEARANCE (0-10 POINTS) + _____

• *DOES PIECE HAVE A FINISHED LOOK?*

• *FREE OF CRACKS, CHIPS, EXCESS SLUSH?*

ORIGINALITY & DEGREE OF DIFFICULTY (0-10 POINTS) + _____

• *IS CARVING UNIQUE?*

• *GOOD DESIGN OR COMPOSITION?*

TOTAL SCORE (0-40 POINTS) = _____

COMMENTS:

JUDGES SIGNATURE _____

PRINTED NAME _____

Judge's Guideline for Standards	
36-40	Pts. — Gold
32-35.99	Pts. — Silver
28-31.99	Pts. — Bronze

HOT FOOD COOKING AND PATISSERIE - TASTE-BASED
[CATEGORIES K AND P/1-2]

COMPETITOR _____ TEAM _____

SHOW _____ DATE _____

MENU/ITEM: _____

ORGANIZATION (10 POINTS)

SANITATION/WORK HABITS (0-5) _____

UTILIZATION OF INGREDIENTS & USE OF ALLOTTED TIME (0-5) _____

COMMENTS:

COOKING SKILLS AND CULINARY TECHNIQUES (10 POINTS)

CREATIVITY, SKILLS, CRAFTSMANSHIP (0-5) _____

SERVING PORTION SIZE (0-5) _____

COMMENTS:

TASTE (20 POINTS)

FLAVOR, TEXTURE (0-10) _____

INGREDIENT COMPATIBILITY AND NUTRITIONAL BALANCE (0-5) _____

PRESENTATION (0-5) _____

TOTAL SCORE (0-40 POINTS) = _____

COMMENTS:

JUDGES SIGNATURE _____

PRINTED NAME _____

PRACTICAL AND CONTEMPORARY PATISSERIE - SKILL-BASED
[CATEGORIES P/3-5]

COMPETITOR _____ TEAM _____

SHOW _____ DATE _____

MENU/ITEM: _____

ORGANIZATION (10 POINTS)

SANITATION/WORK HABITS (0-5) _____

UTILIZATION OF ALLOTTED TIME (0-5) _____

COMMENTS:

PRESENTATION (10 POINTS)

OVERALL IMPACT OF DISPLAY (0-5) _____

ORIGINALITY (0-5) _____

COMMENTS:

WORKMANSHIP (20 POINTS)

USE OF VARIOUS TECHNIQUES (0-5) _____

UNIFORMITY (0-5) _____

EXACTNESS OF SKILLS DISPLAYED (0-5) _____

KNOWLEDGE OF SKILLS DISPLAYED (0-5) _____

TOTAL SCORE (0-40 POINTS) = _____

COMMENTS:

JUDGES SIGNATURE _____

PRINTED NAME _____

GENERAL GUIDELINES FOR
COMPETITORS & JUDGES

GENERAL GUIDELINES FOR COMPETITORS AND JUDGES

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

- * The criterion for judging all dishes is the recipe, with a brief description of ingredients and methods of preparations.
- * Ingredients and garnishes should harmonize with the main part of the dish and conform with contemporary standards of nutritional values.
- * Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.
- * Dressing the rims of plates results in an unacceptable appearance.
- * Meat should be carved properly and cleanly. Roast beef should be done medium (pink) so that no blood is drawn during glazing.
- * Meat and vegetable juices should not make a dish look unappetizing.
- * Vegetables must be cut or turned uniformly.
- * For garnishes, trimmings and dressings to stay fresh longer they should not be cooked completely soft and be glazed with aspic.
- * 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.
- * Plate arrangement and decoration should be practical yet appealing and should comply with daily standards.
- * Avoid all non-edible items, such as bases. (Croutons, however, are permitted.)
- * Food prepared hot should not be placed on buffet platters or mirrors.
- * Eggs should be placed on glass, porcelain or on aspic glazed dishes.
- * Food prepared hot should not be served on dishes glazed with aspic.
- * Dishes prepared hot but displayed cold should be glazed with aspic.
- * Plated portions must be proportional to the dish itself and the number of persons specified.
- * Sauce boats should be only half full.
- * Aspic used should refer to the product.
- * In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- * Meat slices should be served with the carved surface upwards and not left as when carved.
- * If fruit is used to garnish meat it should be cut into small pieces or sliced thinly.
- * Beads of aspic on meat or trimming do not make a good impression and should therefore be carefully removed.
- * Less experienced participants are advised not to set their aims too high and to abide by fundamental cleanliness as much as possible in their work.
- * All exhibits should be identified by their proper names both on exhibition tables and on entry forms.
- * No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- * Finally, the punctual presentation of each exhibit at the appointed time is a matter of urgent necessity.

COMPETITORS SHOULD CONCENTRATE ON:

- * Originality – new ideas
- * Numerical harmonizing of meat portions and garnishes
- * Practical portion size (cost and nutritional considerations)
- * The character of the showpiece should be respected
- * Proper color, presentation and flavor combination
- * Presenting a natural, appetizing look
- * Properly cooked meats
- * Sliced meats presented properly (arranged in order and size)
- * Precisely cut vegetables
- * Well coated food
- * Nutritional quality, variety, balance, moderation

COMPETITORS SHOULD AVOID:

- * Use of inedible materials
- * Excessively thick glazing
- * Decorating with parsley, watercress
- * Cluttering the platters
- * Cloudy aspic
- * Molded sculptures
- * Too many sculptures
- * Entering a previously judged piece
- * Identifying your display prior to judging
- * Serving of food on the rim of the platter
- * Repetition in preparatory methods
- * Excessive use of food coloring
- * Use of plastic ornaments, flowers, etc.
- * Use of tarnished silver
- * Unsuitable serving dishes
- * Too heavy a superstructure for sculptures
- * Presenting hot food on mirrors
- * Over dressing or decorating the presentation table
- * The use of wine glasses and/or silverware

Permitted display materials, platters and bases

[Culinary displays can be presented on various surfaces and in various containers]:

COLD FOOD MAY BE DISPLAYED ON:

- * Silver trays and platters
- * Stainless steel
- * Mirrors
- * Formica
- * Polished wood
- * China plates
- * Any other approved food surface

HOT FOOD MAY BE DISPLAYED ON:

- * Lined copper dishes
- * Stainless steel platters
- * Earthenware dishes (oven proof)
- * Dinner plates (china, porcelain, ceramic)
- * Imitation pewter
- * Silver platters
- * Glass containers
- * Any non-porous surface

Although table decorations are not a part of the actual judging, a well presented and attractive table will add to the high quality image which the exhibitor attempts to project.

Additional guidelines for competitors entering categories

- C - Patisserie/Confectionery
- D - Showpieces

COLD DESSERT PLATTER:

A display should include:

- * Main dessert item: On a cold dessert buffet platter this can be made up of any number of dessert mediums. The most common are Bavarian Creams, mousses and flavored creams. These items are usually molded or filled into some sort of "container" which is often fashioned out of chocolate marzipan, Hippen masse, tuiles, etc.
- * Accompaniments of the main dessert: such as sauces, cookies, etc.
- * Components of the main dessert: such as chocolate ornaments, Hippen masse garnishes, glazed fruit, etc., would round-off its make-up.
- * Centerpiece as a decorative or functional item that will help carry the theme of the platter. Some possible platter themes include:
 - Holiday: Easter, Christmas, Valentine's Day
 - Festive: birthday, children's theme, celebrations, countries
 - Seasonal: fall (harvest), spring, winter
 - Fantasy: musical, nature, fruit or wine

[Note: The platter is usually designed to serve eight to ten portions, depending on the size of the serving tray it will be displayed on.]

ASSORTED CHOCOLATES/PRALINE PLATTER:

A display should include six varieties, eight to ten portions of each, to include a number of basic preparations such as ganaches, liquor candies, gelees, marzipan centers, nougat (gianduga), fondants, etc.

Petit fours glace: A display should include six varieties, eight to ten portions of each, covered with a coating, usually a thin layer of fondant icing. The cake and filling can vary according to one's taste as well as the garnish of decoration. Developing a platter theme is recommended.

Petit fours sec: A display should include six, eight to ten portions of each: which include a number of different types of cookies or biscuits from macaroon mix, Hippen masse, tuiles, ice box cookies, various cookie doughs, etc.

INDIVIDUAL PLATED DESSERTS (COLD):

A display should include four different desserts prepared so that each one represents an individual portion of dessert. The make-up of each plate should be similar to that of the make-up of a cold dessert platter. There should be the main dessert theme item, its components and any accompaniments (sauces, cookies, etc.) that round off the presentation.

Note: Try to include different methods of preparation for each plate to avoid having too many similar looking desserts.

CENTERPIECES FOR DESSERT PLATTERS:

A centerpiece of some type is recommended in order to enhance the dessert items on a cold dessert platter. The mediums most commonly used to produce pastry centerpieces are chocolate, krokant, pastillage, royal icing, sugar (pulled, poured, blown, rock) and marzipan.

CONSIDERATIONS WHEN DESIGNING A CENTERPIECE:

Size: When a centerpiece is being used to highlight the product on any platter, whether it is a food or dessert platter, it should not overpower or overshadow the items being served. Always design the centerpiece according to the platter size as well. A centerpiece too large or small on the wrong size platter will either take up too much space or lose its impact with the items being presented.

Time: To produce a quality product a certain amount of time is needed. Factors that will effect the amount of time needed are:

- * Size of the item
- * Degree of difficulty of detail
- * Skill level of the person making the product.
- * Material or composition of the item being made. Can it be made weeks ahead or does it have to be made the last minute? Example: Pastillage items may need more time than a pulled sugar centerpiece.

Functional vs. Decorative: Depending on a platter design, a centerpiece is usually presented in one of two ways:

- * **Functional:** This type of centerpiece, besides being decorative, can serve a number of different functions, such as an intricate part of the service of the platter.
- * **Decorative:** Although all centerpieces are functional, some serve only as a function of highlighting or enhancing the food being presented with it. These centerpieces follow the platters theme, thereby making a more harmonious presentation. Examples include:
 - * *Chocolate candy box on a chocolate platter:*
 - Decorative and functional
 - Holds some of the chocolates
 - At the end of the buffet the box could be used for a table centerpiece, or put on display with chocolates in it which in some cases could be used as a marketing tool.
 - * *Wine Bucket Made From Chocolate on a Dessert Platter:*
 - Can be used to hold the sauce for the platter
 - Decorative and functional.
 - * *Pulled Sugar Flower Basket*
 - Purely decorative since the basket itself will not have any other function other than to enhance the platter.

Practicality: To keep pace with the constant changes in our industry, today's Pastry Chef faces the challenge of developing more efficient, simplified ways of production with high quality products sometimes using less manpower and limited space. For this reason, it is important that one also consider the practicality of an item being produced. Even well thought out centerpieces can be impractical to produce, so it is important to have an understanding of their make-up and assembly. Before the actual production of a pastry centerpiece begins, thoroughly evaluate its practicality in relation to the entire platter being displayed.

CENTERPIECE CHECKLIST:

- * Is the size of the centerpiece in proper proportion to the platter and its contents?
- * Is the centerpiece serving a function regarding the service of the platter? If not, can it be modified to do so, making it more practical to produce?
- * Is the most logical medium being used to produce the centerpiece?
- * Will it take longer to produce the centerpiece than it will to produce the food item it was meant to "enhance"?
- * Can the centerpiece be simplified or modified to make its production more efficient without sacrificing the quality of its workmanship?
- * Will climactic conditions (humidity, heat) or working conditions affect the practicality of the centerpiece?

STEPS TO A SUCCESSFUL PASTRY DISPLAY:

- * Develop a theme (holiday, festive, etc.).
- * Decide what medium (bread, yeast-raised, chocolates, etc.).
- * Decide on varieties and portions (how many varieties and for how many portions).
- * Decide on a centerpiece, if required: functional vs. decorative.
- * Decide on what type of platter display technique will be used:
 - Silver platters, mirrors, plates, etc.
 - Sugar, chocolate or other edible bases, trays or plates.
 - Material covered boards or other types of display items.
- * Work out all details of display components:
 - Size, color, texture and shape of each item.
 - Size and shape of centerpiece.
 - Other decorations, etc.
 - Are there any custom made items that have to be made in advance?
 - Are all the food items (seasonal items) you need available at show time?

- * Develop a layout of the display:
 - Make templates of items and centerpiece (correct size).
 - Use templates to develop lines, flow, proportions and placement of centerpiece on your display (this will allow for no surprises later when setting up).
- * Organize your work time:
 - Develop a detailed schedule (weekly or even daily as it gets close to finish time) and set priorities and deadlines on what gets done first and by when (centerpieces made of materials that hold well may be done weeks ahead).
 - Experiment well ahead of time. Try out items so they can be perfected and you know how much time it takes to make them.
 - Collect needed equipment (molds, cutters, dishes, etc.).
 - Allow extra time for completion of a project to allow for unseen problems, adjustments or changes.

GENERAL GUIDELINES FOR PASTRY COMPETITORS AND JUDGES:

- * Ingredients and garnishes should harmonize with the main theme of the display whenever possible.
- * Proper techniques and accepted methods of preparation should be adhered to throughout the display.

COMPETITORS SHOULD CONCENTRATE ON:

- * Originality, new ideas.
- * Numerical harmonizing of dessert portions, garnishes and accompaniments.
- * Practical portion size.
- * Proper color, presentation and flavor combinations.
- * Clean crisp workmanship.
- * Presenting a natural, appetizing look.
- * Properly baked dough or crusts.
- * Proper thickness for various crusts.
- * Cleanly applied icings and glazes of the correct thickness and proper shine.
- * All chocolate work should be in the proper temperature and thickness.
- * All piping work should be thin, delicate and show accurate workmanship.
- * Presenting smooth, properly sanded pastillage work, free of visible cracks and seams.
- * Presenting sugar work having the proper shine, thickness and harmonious coloring.
- * Sugar work should be properly lacquered to preserve its appearance.
- * Coloring used should be soft, pastel and not excessive.

COMPETITORS SHOULD AVOID THE FOLLOWING:

- * Overcrowded platters.
- * Use of silverware or wine glasses (unless the glass contains a dessert preparation).
- * Serving creams, mousses or Bavarian creams bound with an excessive amount of gelatin. (The amount of gelatin used may slightly exceed normal quantities but not to the extent that the style of presentation is dependent on the extra gelatin content.)
- * Use of excessive amounts of couverture when coating chocolates and pralines.
- * Smudges and fingerprints on chocolate work.

APPLICATIONS, EVALUATIONS
INSURANCE COVERAGE
LETTER OF COMMITMENT, ETC.

**APPLICATION FOR ACF APPROVED
CULINARY COMPETITIONS & EXPOSITIONS**

Host Chapter: _____

Show Dates: _____ to _____

FOR OFFICE USE ONLY

DATE RECEIVED:

NOTES:

Application Procedures

For a culinary show to receive ACF approval:

- *It must be sponsored and administered by a local ACF chapter in good standing;*
- *It must adhere to the latest edition of the Culinary Competition Manual.*
- *The judge's panel must have a minimum of three (3) ACF-approved culinary judges, one of whom must have international show experience, and one of which is a pastry chef. Additional judges may be required for larger hot food competitions. The lead judge in ice carving competitions must be an ACF-approved ice judge. (Additional use of one apprentice judge is strongly recommended.)*

Administrative requirements (4 months minimum before show) the chapter show chair must submit a completed application packet, to include:

- *A completed application form;*
- *Copies of letters from each invited judge verifying his or her commitment to judge;*
- *Letter explaining judges protocol.*
- *A \$200 application fee.*

Send completed applications to:

Events Management
American Culinary Federation
180 Center Place Way
St. Augustine, FL 32095

General Information

The mailing address below will be used for all competition-related correspondence and the shipping of awards. Only those phone numbers indicated will be made available to the public (The National Culinary Review, ACF Web site, press releases, etc.)

Show Chair Name: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Home Phone _____ Business: _____

Fax: _____ E-mail: _____

Indicate which numbers can be released: Home Business Fax E-mail

Secondary Contact Name _____ Phone _____
(Phone number will not be released)

Show Information

Show Site: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Contact Name _____ Business Phone: _____

Fax: _____ E-mail: _____

Set Up Date _____ Time _____ Break Down Date _____ Time _____

Categories

Cold Food:

- A - Cookery
- B - Cookery
- C - Pastry/Confections
- D - Culinary Art (Showpieces)
- E - Team Buffet

Hot Food:

- F/1 - Mystery Basket - Professional
- F/2 - Mystery Basket - Student
- F/3 - Regional Taste/Customized
- F/4 - Nutritional Hot Food
- F/5 - Pastry Mystery Basket

Edible Cold Food:

- G - Edible Cold Food

Student Team National Championship:

- Local/State Competition
- Regional Competition

Practical & Contemporary Hot Food:

- K/1 - Game Hen, Chicken or Duck
- K/2 - Bone-In Pork Lion
- K/3 - Bone-In Veal Lion or Rack
- K/4 - Bone-In Lamb Lion or Rack
- K/5 - Game Birds
- K/6 - Bone-In Game
- K/7 - Whole Rabbit
- K/8 - Live Lobster
- K/9 - Fish

Practical & Contemporary - Skill Based:

- S/1 - Vegetables

Practical & Contemporary Patisserie

- P/1 - Hot/Warm Dessert
- P/2 - Composed Cold Dessert
- P/3 - Cake Decoration
- P/4 - Marzipan Modeling
- P/5 - Decorative Centerpiece

Ice Carving:

- H/1 - Single Block Individual free-style, 3 hours.
- H/2 - Two-man team, three blocks, three hours.
- H/3 - Three-man team, five blocks, three hours
- H/4 - Two- or Three-man team, 15-20 blocks, 48 hours

In the space below, describe any non-ACF categories that may be included in the competition. Also use this space for further explanation of the categories noted.

ACF Approved Judges (Minimum of Three)

_____	_____
_____	_____
_____	_____

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

FOR OFFICE USE ONLY

APPROVAL

NATIONAL CULINARY COMPETITION

COMMITTEE CHAIR

DATE

NOTES/COMMENTS

LEAD JUDGE

COMPETITOR/COACH CRITIQUE OF JUDGES

This critique is an option that any competitor or coach may undertake to provide constructive remarks regarding the competition event. It is not a forum to dispute the scoring of an individual or a team, as each competitor and coach does not participate in the tasting of the course(s).

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 the ACF Event Management Department, 10 San Bartola Drive, St, Augustine FL 32086

Your Name _____

Address _____ City _____ State _____ Zip _____

Name of Show _____ ACF Chapter _____

Date of Event _____ Culinary Show Host _____

Category _____

Judging Team:

Lead Judge _____ Judge 2 _____

Judge 3 _____ Judge 4 _____

(Please circle the Floor Judge)

Event Facility. Were all facilities as in the competition manual provided?

Was the facility available early enough for you to set up before entering the competition area?

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?

Did the floor judge fully evaluate the areas outlined in the manual?

During the critique, did the floor judge provide, in a courteous and informative manner, the points that he or she thought were lacking in the team's performance, and did the floor judge offer suggestions or remedies for this?

LEAD JUDGE:

Was the lead judge available to answer any questions you may have had before the beginning of the competition?

Did the lead judge resolve any conflicts with regard to the setup of the competition and the facilities?

Did the tasting panel assist the floor judge with some of the duties?

Was the critique attended by all the judges?

TASTING PANEL :

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?

Did each judge explain why he or she thought that a particular error needed adjustment and what benefit could be achieved?

Did each or any judge offer possible remedies or ideas on how to improve the dish and take it to the next level?

Did any or all of the judges offer encouragement to the teams to keep trying and improve for future competitions?

Comments.

Any other comments you may have that are critical or complimentary are welcomed.

SHOW CHAIR'S EVALUATION REPORT

This report is to be filed by the chair of an ACF approved culinary show. The report should be returned to the chair of the national culinary competition committee c/o the ACF national office within two (2) 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 approved culinary shows in general.)

Signature: _____ Date: _____

Form Revised 07/02

LEAD JUDGES' EVALUATION REPORT

This report is to be filed by the head of the judges' panel of an ACF-approved culinary show. The report should be returned to the chair of the national culinary competition committee, c/o the ACF national office, within two (2) 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-approved culinary shows in general.

Signature: _____ Date: _____

APPLICATION FOR ACF-APPROVED CULINARY JUDGE

To: Chairman, ACF Culinary Competition Committee (CCC):

I hereby apply for approval as an ACF-approved culinary judge. I understand it is my responsibility to complete all prerequisites as outlined in the ACF Approved Culinary Competition Manual. I further understand that upon completion of all prerequisites my qualifications for judging will be reviewed by the CCC, and their determination as to my approval or requirement for additional training will be final.

Date of Application: _____
Name: _____
Address: _____
City/State/ZIP: _____
Phone: Work: _____
Home: _____
Fax: _____
E-mail: _____

ACF Certifications/Expiration Dates: _____/_____
_____/_____
_____/_____

ACF Membership # _____
Date of Birth _____

Employment Establishment: _____
Position: _____
Address: _____
City/State/ZIP: _____

Competition Experience: ACF and WACS (attach continuation sheet if required)

Medal Type	Competition	Date
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Candidate's Signature: _____

Approved for Judge in Training: _____ (CCC Chair)

Date: _____

APPRENTICE JUDGE CRITIQUE

Senior judges are required to complete this critique on apprentice judges performing under their tenure and forward this form to the Event Management (EM) Department for filing in permanent records. The form should be mailed no longer than one week following the competition. Apprentice judges are encouraged to follow up to ensure the Events Management department has received this documentation.

Senior Judge Name: _____

Competition Name: _____

Dates: _____

Sponsoring Chapter: _____

Apprentice Judge Name: _____

Please provide comments and your evaluation of the above judge candidate. All comments will be held in confidence and released only to members of the CCC if required in the performance of their duties. (Attach additional sheets, if required.)

Categories Judged (Circle) A B C D E F G H K P S

Culinary Knowledge Level:

Professionalism:

Judgment:

Communication Skills:

Would you recommend this candidate for approval as an ACF culinary judge: Yes No

Comments/Recommendations:

Signature: _____ Date: _____

Form Revised 07/02

*HOLD HARMLESS AGREEMENTS
WAIVER OF LIABILITY/AND AGREEMENT OF INDEMNITY*

WAVIER OF LIABILITY /AND AGREEMENT OF INDEMNITY

- between -

Competitor: _____

and

Chapter/sponsor: _____

The undersigned acknowledges that he/she has requested and made formal application for participation in the _____ sponsored 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) _____ 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.

Signatures _____ (contestant's name)

_____ (ACF chapter/sponsor's name)

Date _____