American Culinary Federation
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ACF SANCTIONED CULINARY COMPETITION

ACF PROFESSIONAL

CULINARY COMPETITION MANUAL

REVISED AUGUST 2013

ACF PROFESSIONAL
culinary competition manual

REVISED AUGUST 2013

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CHAPTER 1
GOALS, ORGANIZATION & OBJECTIVES

Goals of ACF Approved Culinary Competitions

Primary

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

Secondary

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

These goals are accomplished by:

Primary

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

Secondary

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

Purpose of the Culinary Competition Manual

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

CHAPTER 2
TRADITIONAL COMPETITION CATEGORIES

Category A — Cooking, Professional, Individual

- Show platters need to be a minimum of eight portions on the platter and one portion on a display plate.
- The competitor must demonstrate at least two protein items, two garnishes, one salad and the appropriate sauce.
- Must have a description or menu of platter without a name or property affiliation.

[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 eight varieties, served with appropriate sauces and garnishes
A-6 Eight varieties and six portions of tapas or finger foods, hot or cold, or combination of hot and cold—must be presented cold

General Guidelines for Category A

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

- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values.
- Unnecessary ingredients should be avoided, and practical, acceptable cooking methods should be applied.
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation and flavor combination.
- Dressing the rims of plates results in an unacceptable appearance.
- Meat should be carved properly and cleanly.
- Meat slices should be served with the carved surface upwards and arranged in order and size.
- Numerical harmonizing of meat portions and garnishes is required.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Avoid all non-edible items.
- Food prepared hot, but displayed cold, should not be served on a chemiséd plate or platter.
- Dishes prepared hot, but displayed cold, should be glazed with aspic.
- Sauce boats should only be half full.
- Aspic used should refer to the product.
- Glazing work should be clean and free of defects.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Proper color, presentation and flavor combinations should be displayed.
- Demonstrate clean, crisp workmanship.

- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- The character of the showpiece should be respected.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

Category B — Cooking, Professional, Individual

- Must have a description or menu of platter, no name or property affiliation

[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 five-course menu gastronomique for one person, prepared hot and presented cold, comprising two appetizers, one consommé, one salad and one entree, or one appetizer, one consommé, one salad, one entree and one dessert, all with proper tasting portions and contemporary presentations.

B-4 One nine-course degustation tasting menu (A degustation menu is a fine-dining tasting menu.)

General Guidelines for Category B

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

- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values.
- Unnecessary ingredients should be avoided, and practical, acceptable cooking methods should be applied.
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation and flavor combination.
- Dressing the rims of plates results in an unacceptable appearance.
- Meat should be carved properly and cleanly.
- Meat slices should be served with the carved surface upwards and arranged in order and size.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Avoid all non-edible items.
- Food prepared hot, but displayed cold, should not be served on a chemiséd plate or platter.
- Dishes prepared hot, but displayed cold, should be glazed with aspic.
- Sauce boats should only be half full.
- Aspic used should refer to the product.
- Glazing work should be clean and free of defects.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Proper color, presentation and flavor combinations should be displayed.
- Demonstrate clean, crisp workmanship.

- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- The character of the showpiece should be respected.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

Category C — Patisserie/Confectionery, Professional, Individual

- All requirements must be displayed.
- All exhibited pieces must be made of edible materials.

[Select one]

C-1 Single-tier, decorated celebration cake—sugar paste, rolled fondant, royal icing, chocolate, marzipan or sugar.
- Minimum of three techniques displayed.
- Can be any shape with a maximum display area of 15” x 15”.
- No dummy cakes are permitted.

C-2 One buffet platter of fancy cookies, chocolates, or petit fours (platter must be made up of five varieties, six portions each) with one presentation plate.

C-3 Six different individual hot or cold desserts (must be prepared as an individual-plated serving), all displayed cold.

C-4 Wedding cake
- Minimum of three tiers with a maximum display area of 36” x 36”.
- Non-edible materials can be used to support each tier and a limited amount of wires can be used for gum paste flowers only.
- No dummy cakes are permitted.

General Guidelines for Category C

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

- Ingredients and garnishes should harmonize.
- Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.
- Proper techniques and accepted methods of preparation should be adhered to throughout the display.
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Use correct cooking, presentation and flavor combination.
- Dressing the rims of plates results in an unacceptable appearance.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Avoid all non-edible items.
- Glazing work should be clean and free of defects.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Proper color, presentation and flavor combinations should be displayed.
- Demonstrate clean, crisp workmanship.
- Numerical harmonizing of dessert portions, garnishes and accompaniments is required.
- Properly bake dough or crusts.
- Display proper thickness for various crusts.
- Cleanly apply 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.
- Coloring used should be soft, pastel and not excessive.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

Category D — Showpieces, Professional, Individual

Exhibits in this category should demonstrate the difference between cookery and culinary art.

- Acceptable mediums are: ice, vegetables, fruits, tallow, saltillage, pastillage, chocolate, marzipan and cooked sugar.
- Bases can not exceed 30” x 30”, height is unrestricted.
- Use of commercial molds is not permitted.
- No external supports are allowed.
- Showpieces are eligible to be entered in only one ACF competition.

General Guidelines for Category D

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

- Ingredients and garnishes should harmonize.
- Proper techniques and accepted methods of preparation should be adhered to throughout the display.
- Avoid all non-edible items.
- Demonstrate clean, crisp workmanship.
- All chocolate work should be in the proper temperature and thickness.
- Present smooth, properly-sanded pastillage work, free of visible cracks and seams.
- Present sugar work having the proper shine, thickness and harmonious coloring.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

Category E – Live Action Showpieces, Professional, Individual

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

E-1 Fruit/Vegetable Carving Mystery Basket

- Theme announced in advance by show chair.
- Competitor has three hours to create and display showpiece.
- All competitors receive identical basket of fruits and vegetables.
- All items in mystery basket must be utilized in final showpiece.
- Base can not exceed 30” x 30”, height is unrestricted.

E-2 Cake Decoration

- Theme announced in advance by show chair.
- Competitor has three hours to decorate and display cake.
- Cake is to be 3-tier and base can not exceed 30” x 30”.
- Competitor will bring in filled cake of any shape, but without any final finish.
- Competitors will finish the cake with glaze, buttercream, rolled fondant, chocolate, etc., and decorate it to fit the theme.
- Decorations can not be brought in, only the raw materials necessary to make them. (i.e., marzipan, chocolate, sugar, etc.)
- Cakes may be sliced for inspection to ensure that only edible cakes are used; however, cakes will not be tasted.
- All decoration must be edible.
- Competitors may bring in an air brush.

E-3 Decorative Centerpiece

- Competitors have three hours 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.
- Base can not exceed 30” x 30”, height is unrestricted.
- 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.
- Competitors can bring cooked sugar of their choice, pre-cooked sugars and pistoles are allowed only for the purpose of pulling and blowing.
- Chocolate can be brought in chopped or in pistoles.
- Pastillage and gum paste can be premade and brought in, but must be kept white. Any coloring must be done during the competition.
- Competitors are responsible for bringing their own tools, marble slabs, sugar equipment, measuring scale, warming lamp and hair dryer (for cooling).
- Competitors may bring in decorative platters to display the assignment.
- Competitors may bring in a household-size (small) microwave.
- Pre-warming the sugar and/or chocolate tempering in the staging area is permitted.

E-4 Sugar Centerpiece

- Competitors have four hours to create a decorative sugar centerpiece.
- Base can not exceed 30” x 30”, height is unrestricted.
- Competitors can bring cooked sugar of their choice, pre-cooked sugars and pistoles are allowed, only for the purpose of pulling and blowing.
- All pulling and blowing must be done on-site.
- Pastillage and gum paste can be premade and brought in, but must be kept white. Any coloring must be done during the competition.
- Competitors are responsible for bringing their own tools, marble slabs, sugar equipment, measuring scale, warming lamp and hair dryer (for cooling).
- Competitors may bring in decorative platters to display the assignment.
- Competitors may bring in a household-size (small) microwave.
- Pre-warming the sugar in the staging area is permitted.

Attention Organizers

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

General Guidelines for Category E

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

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

Category F — Hot-Food Competition, Professional

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

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

In a "**blind judging**," there are different judges to evaluate the kitchen and tasting.

In an "**open**" competition, all judges will evaluate both the kitchen and tasting.

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

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

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

- 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 four portions each.
- Use of whole items with bone is encouraged to show the fundamental skills of the competitors.
- In addition to the main items, there should be some salad ingredients if greens are not included in the kitchen staples.
- Two or three vegetables items and one or two starch items not present in the kitchen staples should be included.
- Items suitable for a dessert should also be included if a dessert is a required part of the menu.

Procedure

1. Before the competition and during the judges' meeting, competitors will draw for starting sequence and kitchen assignments.
2. Kitchen assignments should follow the starting sequence, i.e., the competitor who starts first should have kitchen #1, and so forth.
3. While competitors are waiting to begin, they should be kept away from the kitchen area so they do not gain an unfair advantage by seeing the contents of the market basket.
4. Competitors may bring only their tools, i.e., knives and cutters.
5. Organizers must specify the number and type of small appliances that will be allowed to be brought in by competitors.
6. At 45-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
7. Serving begins when the first competitor reaches the three hour and twenty minute mark. Each competitor is allotted a 40-minute window to serve all courses.

Kitchen Station Requirements

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

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

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

Community Kitchen

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

Judges' Station Requirements

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

- Silverware
- Napkins
- Water
- Clipboards
- Notepads
- Pencils/pens
- Calculator
- Stapler
- A competitor staging area for 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
- An apprentice/runner to clear dirty dishes, refill water and replace silverware and napkins as needed

Apprentice

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

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

Apprentices CAN

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

Apprentices CANNOT

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

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

Community Storeroom

The community storeroom, from which all competitors may draw, will include, but is not limited to, the items below. All competitors must receive an exact list of items available in the community storeroom at least two weeks before the competition.

In no case should items in the mystery basket duplicate items available in the community storeroom.

Minimum mandatory requirements are as follows (local additions may be made):

Community Storeroom Products [Mandatory Minimum Required]

PRODUCE

Chili Peppers (at least 2 varieties)
Celery
Fresh herbs (an assortment of at least 4 common varieties)
Garlic
Green Onions
Green vegetables (2 varieties i.e., asparagus, haricot verts)
Lettuce (at least 2 varieties)
Mushrooms (at least 2 varieties)
Onions (at least 2 varieties)
Potatoes (60 to 90 count)
Red Potatoes
Root Vegetables (at least 2 varieties)
Shallots
Squash (at least 1 variety)
Tomatoes (at least 2 varieties)

FRUITS

Seasonal Fruits (at least 3 varieties)
Apples and/or Pears
Lemons
Limes
Oranges
Dried fruit (at least 2 varieties i.e., raisins)

STAPLES

Active dry yeast
All-purpose flour
Baking powder
Baking soda
Bread (at least 2 varieties)
Cous cous
Cornmeal
Cornstarch
Pepper (ground and whole)
Rice (at least 2 varieties)
Salt (Kosher and table)
Selection of herbs and spices (at least 6 common varieties)
Sugar (granulated, powder and brown)

GROCERIES

Brandy
Honey
Mustard
Oils (EV Olive, vegetable and canola)
Soy sauce
Tabasco style sauce
Tomato paste
Tomato sauce
Vinegar (balsamic, cider and rice)
Wine (red and white)
Worcestershire sauce

DAIRY

Butter (unsalted)
Eggs (large grade A)
Heavy cream
Margarine
Milk
Sour cream

STOCKS

Chicken (blonde and brown)
Demi glace
Beef base (powder or paste)
Chicken base (powder or paste)
Fish base (powder or paste)

MISCELANEOUS

Bacon (sliced)
Lentils, barley or quinoa
Nuts (whole or ground at least 2 varieties)
Wood shavings for smoking

PASTRY ITEMS

Almonds (sliced, blanched)
Brown Sugar
Chocolate (milk, dark and white)
Cocoa powder (unsweetened)
Corn Syrup
Gelatin (sheets or powder)
High-gluten Flour
Powder sugar
Shortening
Vanilla beans
Vanilla extract

Pastry Food Storeroom Products [Mandatory/ Minimum Required]

DAIRY
Milk
Heavy cream
Unsalted butter
Sour cream
Yogurt
Ricotta cheese
Cream cheese
Tofu
Creme fraîche
Eggs
Margarine

FRUITS, PRODUCE, HERBS
(Minimum of five seasonal fruits)
Oranges
Lemons
Limes
Grapefruits
Vanilla bean
Fresh mint

CHOCOLATE PRODUCTS
Dark chocolate—bittersweet
Milk chocolate
White chocolate
Cocoa powder

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
Superfine sugar
Powdered sugar
Brown sugar
Granulated sugar

MISCELLANEOUS PASTRY STAPLES
Apricot jam
Raspberry jam
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 qelatin
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

Organizer Note

Sample Time Schedule for Category F:

	Setup	Receive Basket / Start menu due within 30 min	Window Opens	Window Closes	Cleanup Ends
Competitor 1	8:00 a.m.	8:30 a.m.	11:50 a.m.	12:30 p.m.	1:00 p.m.
Competitor 2	8:45 a.m.	9:15 a.m.	12:35 p.m.	1:15 p.m.	1:45 p.m.
Competitor 3	9:30 a.m.	10:00 a.m.	1:20 p.m.	2:00 p.m.	2:30 p.m.

Category F-1 — Mystery Basket, Professional, Individual

- Competitors will prepare four servings of a four-course menu of their choice. (Dessert course is optional.)
- Total time for competition is four hours, not including set-up and clean-up.
- Menu must be submitted/picked up within first 30 minutes. Cooking may begin immediately upon submission of menu.
- Service window opens at three hours and 20 minutes.
- All items in the mystery basket must be utilized in the menu. No substitutions of mystery basket items are permitted.
- Of the four portions prepared, three are for judges tasting, and one is for display/critique.

Category F-2 — Mystery Basket, Professional, two-man team

- Teams will prepare eight servings of a four-course menu of their choice. (Dessert course is optional.)
- Total time for competition is four hours, not including set-up and clean-up.
- Menu must be submitted/picked up within first 30 minutes. Cooking may begin immediately upon submission of menu.
- Service window opens at 3 hours, 20 minutes.
- All items in the mystery basket must be utilized in the menu. No substitutions of mystery basket items are permitted.
- Of the eight portions prepared, three are for judges tasting, one is for display/critique, and the remaining four may be used for tasting.

Category F-4 — Nutritional Hot Food Challenge:

This unique competition format is ideal for strengthening the established alliance with a registered dietitian.

- Competitors will prepare four servings of a four-course meal (hot appetizer/soup, salad, entrée and dessert).
- Competitors have three hours cooking time, with an additional 40 minutes for plating.
- The total caloric value of the meal should not exceed 1000 kcal. The balance should be 15–20 percent protein, 45–60 percent carbohydrates and 25–30 percent fat.
- Competitors will submit the menu with recipes, pictures and nutritional analysis for each course.
- Nutritional analysis must be confirmed and completed by a registered dietician. Confirmation must be presented in the form of a "letter" stating that the meal plan was evaluated for overall nutritional adequacy and meets the nutritional guidelines required for the competition. Also, indicate which software program was used for the analysis.
- All ingredients, expect proteins, may be pre-scaled and will be checked on-site.
- Proteins may be brought in market form, but some fabrication must take place during the cooking phase.
- Of the four portions prepared, three are for judges tasting, and one is for display/critique.

Category F-5 — Pastry Mystery Basket, Professional, Individual

- Competitors will prepare one 8" decorated torte/cake, any shape, and four portions each of one hot and one cold dessert.
- Total time for competition is 4 hours; not including set-up and clean-up.
- Menu must be submitted/picked up within first 30 minutes. Cooking may begin immediately upon submission of menu.
- Service window opens at 3 hours, 20 minutes.
- All items in the mystery basket must be utilized in the menu. No substitutions of mystery basket items are permitted.
- The torte/cake should be presented whole.
- Of the four portions prepared of the hot and cold desserts, three are for judges tasting and one is for display/critique.

Category F/6 Pastry Mystery Basket, Professional, two-man team

- Teams will prepare one 8" decorated torte/cake, any shape, a decorative showpiece to display the torte/cake and four portions each of one hot and one cold dessert.

- Total time for competition is four hours, not including set-up and clean-up.
- The menu must be submitted/picked-up within first 30 minutes. Cooking may begin immediately upon submission of menu.
- The service window opens at three hours and 20 minutes.
- All items in the mystery basket must be utilized in the menu. No substitutions of mystery-basket items are permitted.
- The torte/cake should be presented with the showpiece, one slice removed for tasting. The slice should be 1/8" of the cake and presented on a dessert plate for tasting.
- The minimum height of the showpiece is 24" and must incorporate a stand to display the cake.
- Cake and showpiece should be in harmony.
- Of the four portions prepared of the hot and cold desserts, three are for judges tasting and one is for display/critique.
- The decorative centerpiece can be of any medium or a composite of mediums, such as chocolate, sugar, marzipan, modeling chocolate, rolled fondant, nougat, etc.
- Competitors can bring cooked sugar of their choice. Pre-cooked sugars and pistoles are allowed only for the purpose of pulling and blowing.
- Chocolate can be brought in chopped or in pistoles.
- Competitors are responsible for bringing their own tools, marble slabs, sugar equipment, measuring scale, warming lamp and hair dryer (for cooling).
- Teams may bring in decorative platters to display the assignment.
- Teams may bring in a household-size (small) microwave.
- Pre-warming the sugar and/or chocolate tempering in the staging area is permitted.

General Guidelines for Category F

- Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values.
- Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.
- Competitors are encouraged to use a variety of cooking methods and ingredients.

- Use correct cooking, presentation and flavor combination.
- Dressing the rims of plates results in an unacceptable appearance.
- Meat should be carved properly and cleanly.
- Fruits and vegetables must be cut or turned uniformly.
- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Proper color, presentation and flavor combinations should be displayed.
- Demonstrate clean, crisp workmanship.

Category G — Edible Cold Food, Professional, Individual

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

- Such a show can only be approved if the issuing of quality fresh foods is strictly controlled and proctored.
- The processing and handling of these foodstuffs is monitored from beginning to end to effectively verify that it conforms to all sanitation and health guidelines.
- All finished products are to be kept at 45°F or below, without interruption until tasted and evaluated.
- The facility must carry the approval and meet the requirements of the local health department.
- All requirements for kitchen setup are the same as in the hot-food kitchen.
- All procedures must be strictly monitored.
- Show organizers will need to allow two days, each with an eight-hour shift.

Competitor Requirements

Cooking — One cold buffet or hors d'oeuvres platter for eight to ten 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 ten portions of each variety with confectionery or desserts with theme.
The platter must consist of a minimum of six varieties.

Day One Schedule

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

Day Two Schedule

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

Category H — Ice Carving, Professional

Ice carving is an exciting category where culinarians and artists mingle. 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

Category H-2 — Multiple block, two-man team freestyle

- Two-man team, three blocks, three hours

Category H-3 — Multiple block, three-man team freestyle

- Three-man team, five blocks, three hours

Category H-4 — Exhibition Carving

- Two-or three-man team, 15–20 blocks, 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.
- The decision of the judges is final.
- The lead judge is responsible for conducting the carvers’ meeting before the start of the competition. The shows organizing committee should also participate in this meeting and introduce all officials, helpers, etc. to the competitors.

Platforms for Carving

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

Power Supply

- The power supply must be adequately grounded. The power should accommodate several 120-volt chainsaws operating at once (one per competitor).

- The connections for the power supply should not be placed in or near standing water.
- The engineering staff of the facility should be available at the beginning of the contest to ensure a successful start.

Lighting

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

Drainage

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

Judges Panel

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

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

- Artistic achievement and strength of design
- Craftsmanship—work involved, detail and precision, strong lines, symmetrical, of even depth, uniformity, safety
- Finished appearance—the piece has a finished look and is free of cracks, chips or excess slush
- Originality and degree of difficulty, unique, of a new design or composition

Safety Guidelines

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

Authorized Ice Carving Tools

- Ice tongs
- Handsaws
- Chainsaws *
- Steam wand
- Table with circular saw*
- Dremel*
- Router *
- Alcohol/propane burners
- Drawknife
- 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 issue the same waiver to each helper, apprentice, or persons who will be in the working areas. The waiver should relieve ACF or organizers of any responsibility if an accident should occur. This waiver could also include a clause for rights to photograph or film the contest for future advertisement or promotion.
- Secure necessary materials for the setup and construction of the work areas, adequate power supply, drainage, lighting, etc., specifications are outlined herein.
- Arrange for personnel to emcee the event, talk to the audience; provide an official time clock visible to all competitors, proper signage for the competitors and their establishment, as well as a scoreboard to post the competitors final scores.
- Provide staff to assist the judges in totaling, averaging scores, preferably with calculators or computers to ensure accuracy.

Category K — Practical and Contemporary Hot-Food Cooking, Professional, Individual

- Competitors will fabricate and prepare four portions of a finished product based on the following main course categories.
- Competitors have 15 minutes for set-up, 60 minutes to fabricate and cook, 10 additional minutes for plating and 15 minutes for clean-up.
- Of the four portions prepared, three are for judges' tasting and one is for display/critique.

K-1—Rock Cornish Game Hen, Chicken or Duck

- Fabricate and cook a 1-1½ lb Rock Cornish game hen, a 2-2½ lb chicken or a 5-6 lb 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 1-1½ lb pheasant, quail(s), squab(s,) partridge(s) or up to 2½ lb 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 1-2 lb lobsters, fabricate and cook to recipe specifications. Other crustaceans/mollusks may be incorporated with this, or other categories, also.

K-9—Fish

- Fabricate a 2-2½ lb flat or round fish. Fish can be eviscerated and scaled, but the head must remain on when brought in. Prepare as recipe specifies.

General Guidelines for Category K

- Competitors must provide at least four judges packets that include: recipes, all ingredients and a complete diagram or a clear, close-up, color photograph of the signature dish. Packets are to be provided to judges on-site the day of the competition.
- Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.
- No advance preparation or cooking is allowed.
- Cleaned and peeled mirepoix ingredients are acceptable. Chopped herbs, shallots and garlic are also acceptable.
- Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form; beans may be pre-soaked.
- No finished soups or sauces are allowed. However, basic stocks may be brought in. No clarified consommés are allowed.
- The following ready-made dough may be brought in: bric, puff pastry and filo dough.
- All combinations of ingredients must be completed during the competitors allotted competition time.
- Competitors may also bring proteins pre-marinated, but will be required to demonstrate fabrication of protein and making of marinade during allotted time frame.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.).
- Competitors must bring their own food, tools, cookware and china.

Category P - Practical and Contemporary Patisserie, Professional, Individual

P-1 — Hot/Warm Dessert

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

P-2 — Composed Cold Dessert

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

General Guidelines for Category P

- Competitors must provide at least four judges' packets that include: recipes, all ingredients and a complete diagram or a clear, close-up, color photograph of the signature dish. Packets are to be provided to judges on-site the day of the competition.
- Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.
- No advance preparation or cooking is allowed.
- Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.
- No finished sauces are allowed.
- The following ready-made dough may be brought in: bric, puff pastry and filo dough.

- All combinations of ingredients must be completed during the competitors allotted competition time.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation (i.e., whole fruits).
- Competitors must bring their own food, tools, cookware and china.
- Competitors are allowed to bring in an ice cream machine of reasonable size and electrical requirements; however, freezers are not provided.
- The careful and responsible use of dry ice in appropriate containers is permitted.

Kitchen Station Requirements

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

- Adequate work table
- Small oven; convection or conventional
- Cook top, minimum two burners, induction, electric, or gas
- Marble slab**
- Kitchen-Aid-type mixer**
- Cutting boards
- Sink with running water, may be shared
- Access to refrigeration, may be shared
- Power supply, four outlets per station
- Cubed ice, ice supply
- Garbage receptacles
- Hot and cold water sanitation station in immediate vicinity
- To maintain sanitation, brooms, mops, paper towels, plastic wrap, foil, bleach and buckets
- Competitors are allowed to bring in an additional burner-cooking unit
- Measuring scale to be available to competitors, measuring in ounces and pounds
- Large clock in competition area for accurate timekeeping

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

Judges' Table Requirements

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

- Silverware
- Napkins
- Water
- Clipboards
- Notepads
- Pencils/pens
- Calculator
- Stapler

- A competitor staging area for ingredient check-in by the judges
- Copies of 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
- An apprentice/runner to clear dirty dishes, refill water and replace silverware and napkins as needed

Organizer Note

Sample Time Schedule for Category K:

	Setup	Start	Window Opens	Window Closes	Cleanup Ends
Competitor 1	8:00 a.m.	8:15 a.m.	9:15 a.m.	9:25 a.m.	9:40 a.m.
Competitor 2	8:15 a.m.	8:30 a.m.	9:30 a.m.	9:40 a.m.	9:55 a.m.
Competitor 3	8:30 a.m.	8:45 a.m.	9:45 a.m.	9:55 a.m.	10:10 a.m.
Competitor 4	8:45 a.m.	9:00 a.m.	10:00 a.m.	10:10 a.m.	10:25 a.m.
Competitor 5	9:00 a.m.	9:15 a.m.	10:15 a.m.	10:25 a.m.	10:40 a.m.

Category W — Customized Wildcard Category

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

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

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

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

CHAPTER 4
COMPETITION ORGANIZATION

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

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

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

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

1. The competition must be sponsored and administered by a local ACF chapter in good standing.
2. The competition must adhere to the guidelines as described in this manual, including category requirements, award system and judging criteria.
3. The 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.

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

Phase One: Pre-Planning

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

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

Phase Two: Application Process

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

Step 1 — Submit completed application package to ACF's national office at least *four months* prior to the first day of the competition. A completed application package includes:

- Completed application form; signed by both chapter president and show chair.
- Letters of commitment from three ACF-approved judges. A current list of ACF-approved judges can be found on the Web site.
- Judges protocol letter.
- Check or credit card for application fee, currently $200. (Applications received less than 45 days prior to competition will incur an additional $100 rush-fee.)

Step 2 – Once the completed package is received and verified by the national office, the competition coordinator will forward the pertinent information to the culinary competition committee chair for approval and appointment of lead judge.

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

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

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

Phase Three: Planning and Organization Process

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

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

Judges Protocol – Judges should not have to pay any out-of-pocket expenses for being at your show. It is best to plan your budget and be upfront with the judges about what expenses are covered. It is anticipated the following expenses will be covered:

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

The protocol letter must include the following information:

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

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

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

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

Chapter President

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

Show Chair

- Reports to chapter president
- 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 and Publicity Assistant

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

Awards and Scoring Assistant

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

Phase Four – Competition Day

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

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

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

Phase Five – Follow-up

Finishing strong is important! Compiling a post-competition package and sending it back to the national office in 30 days or less is the best way to do so. The following items must be included in the return package:

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

CHAPTER 5
COMPETITION SCORING & CRITIQUES

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

Critiques in an ACF-sanctioned culinary competition are delivered by experienced, trained, approved culinary judges. In the learning process, there is no substitute for a professional, constructive critique, delivered in a manner of teacher-to-student and with the respect afforded a professional colleague.

Critique sessions are normally held immediately following the judging session and before the opening of the show for public viewing. This allows privacy for the judge and the competitor to discuss the display. Also, by having the critique as soon as possible after the viewing by the judges' panel, the display is still fresh in judges' minds and the critique can be more accurate and helpful.

The best critiques are to the point, note both the strong and weak points and are specific. In addition, the judge should offer guidance on what skills and techniques could be built on or further developed. If the competitor is a student, his or her instructor should be present during the critique.

The second area of assessment is the scoring. As the judges' panel reviews a display, points are awarded in several areas and averaged to yield a single score for the display. 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. If the competitor is a member of the ACF, a permanent record of each medal awarded is maintained in the ACF national office.

Assessment for Categories A, B, C2&3, G

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

Displays in these categories are scored in specific areas:

Presentation and Layout — 5 points

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

Glazing — 5 points

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

Composition and Harmony of Ingredients — 10 points

- Displays must be nutritionally well-balanced and in keeping with modern trends.
- Taste and colors should enhance each other.
- Displays must demonstrate 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, and 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) should display more creativity than practically, but must also conform to certain standards. Showpieces are judged in three areas:

- Scale/size/proportion — 5 points
- Artistic achievement/detail — 15 points
- Craftsmanship/quality of work — 20 points

Assessment for Category F, G

The dynamics of judging category F, hot-food competition, are quite different from those when judging other categories.

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)

- Sanitation/food handling — 5 points
- Mise en place/organization — 5 points
- Culinary and cooking technique and proper execution — 20 points
- Proper utilization of ingredients — 5 points
- Timing/work flow — 5 points

Floor judges evaluate the following:

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

Organization — Table should be kept clear of nonessentials. For example, a mixer that may not be needed for the next 30 minutes should not be displayed. Work systematically on one job at a time. Use correct cutting motions and the correct knife for the job.

Storing of products — Use an organized refrigerator, rack cart, knife and equipment storage. Waste storage—is it useable or not? Useable waste is properly stored for future use. The table should be free from debris. Floor spills must be attended to quickly. The dish area should not be used as a storage dump. Competitors should have an organized withdrawal from the kitchen, leaving it as clean as it was found.

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

Cooking techniques and skills — Follow classical cooking techniques. The competitor should use the technique as stated in the recipe. For example, pan frying instead of sautéing, or braising with a lid on. Demonstrate proper technique when deglazing a pan rather than simply adding wine or a liquid. Mirepoix should be browned properly, not just heated. Product should be roasted correctly and basted as needed, not just placed in the oven. Poached items should not be simmered. Follow correct method when preparing a forcemeat. Consider how many different techniques have been displayed.

Timing — Menu items should not be held too long. Consider whether or not meats have the time to rest. Serve within the five-minute window.

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

Service/Tasting Evaluation — (60 possible points)

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

Tasting judges evaluate the following:

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

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

Creativity — Dishes should show a degree of difficulty and creative flair rather than something copied and overused. If competitor's use an old or classical idea, new, creative ideas should be used to transform the dish.

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

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

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

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

The assessment for categories K and P/1, P/2 is divided into three areas: organization, cooking skills and 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 are 40, on a 40-point scale.

Organization — (10 possible points)

- Sanitation/work habits — 5 points
- Utilization of ingredients and use of allotted time — 5 points

Cooking Skills and Culinary Techniques — (10 possible points)

- Creativity, skills, craftsmanship — 5 points
- Serving, portion size — 5 points

Taste — (20 possible points)

- Flavor and texture — 10 points
- Ingredient compatibility, nutritional balance — 5 points
- Presentation — 5 points

CHAPTER 6
AWARDS

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

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

Scoring criteria are as follows:

Gold 36-40 points

Silver 32-35.99 points

Bronze 28-31.99 points

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

Medal Policy

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

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

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

CHAPTER 7
ACF APPROVED CULINARY JUDGE PROGRAM

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 qualifications are maintained.

As the title implies, appointment as a culinary judge in the ACF confirms that an individual has attained the highest level of trust, professionalism, respect and ethical confidence from his/her peers. They 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 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 those who judge remain current in an evolving world.

Selection Procedure

After establishing their initial prerequisites, candidate judges are 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/her assignment as a judge with the lead competition judge and for all expenses incurred). Following completion of these training requirements, candidates will be reviewed by the Culinary Competition Committee 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

- Be an ACF member in good standing
- Be ACF certified at the CSC/CWPC level or higher
- Have won three Gold medals within the last 10 years (one in category F1 or F5, 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 training by the chair of the Culinary Competition Committee

Note: Being a CMC, a past manager, coach or member of ACF Culinary Team USA (official regional or national team only) fulfills the medal prerequisite for becoming a judge. However, all other criteria must still be met.

Judging Training/Experience Criteria

- Apprentice judge 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 the judges' training seminar offered at the national convention and/or regional conferences

Note: The committee may, at its discretion, appoint an individual who has demonstrated the skill, professionalism, judgment and ethical standards necessary as a judge.

Apprentice Judge Critiques

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 Events Management department and placed in the applicants' file. It is the responsibility of the apprentice judge to make sure the critique is sent to and received by the national office. 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 culinary competition committee.

Upon completion of the five apprentice periods, the applicant shall notify the Events Management department that he/she wishes to have their file reviewed by the culinary competition committee for approval. The Events Management department will coordinate this review with the committee. Following the review and a vote, the chair will notify the candidate of the results of the review in writing within thirty days. If additional action is necessary before qualification is required, this will be specifically outlined. Decisions of the culinary competition committee in matters related to judge candidates are considered final.

Maintaining Currency

In keeping with ACF policies and procedures approved judges will be appointed by the culinary competition committee for two calendar years at a time. In order for a judge to be eligible for re-appointment he/she must meet the following criteria:

1. Retain currency as an ACF member in good standing
2. Retain currency at the required level of ACF certification
3. Judge a minimum of two competitions over the past two years*
4. Attend a judges training seminar once every two years

An annual audit of judges will be conducted by the Events Management department to verify the above criteria are met. The results of this audit will be submitted to the Culinary Competition Committee for review. The committee will determine reappointment and removal of any judges.

Serving as an examiner for the CMC test or judging WACS-sanctioned competitions fulfills this requirement.

Judges' Commitments to Competitions

Judges are required to commit to participate in competitions up to four 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.

Dress Code

It is important to remember that judges represent the profession of chefs. Therefore, when judging a competition, judges must wear professional chefs' attire (clean, pressed chef jacket or lab coat, black or black-and-white checkered pants and closed toed shoes or clogs.)

Ethical Code of Conduct

In fulfilling the responsibilities of a judge, members may encounter a variety of issues and situations that require the exercise of fair and impartial judgment. Although the specifics of these issues and situations can not be foreseen with particularity, fundamental ethical principals are available for guidance. Within the framework of such principals, these Ethical Codes of Conduct are set forth:

1. I shall uphold the integrity and independence of the judging process.
2. I shall avoid the impropriety and the appearance of impropriety in all activities.
3. I shall perform all specific duties impartially and diligently.
4. I shall refrain from any business activity inappropriate to judging responsibilities.
5. I shall preserve confidentiality of the competitor information and other judges' comments to which I am privy.

Filing a formal complaint against a Judge

Competitors who feel an ACF-approved judge has violated any of the rules/guidelines for behavior above may submit, in writing, a formal complaint to the national office. The complaint must detail the specific behavior that is being questioned and should include the date and location of the competition. Anonymous complaints will not be deemed valid.

When a formal complaint is received, a copy will be forwarded to the chair of the culinary competition committee for review and action. If necessary, a full committee meeting or conference call will be scheduled to discuss the concerns raised and a suitable response formed.

Copies of any complaints and actions taken against an ACF-approved judge will be kept in the respective judge's file.

APPENDIX

- Score Sheets
- Judge's Summary Score Sheet
- Competitor/Coach Critique of Judges
- Culinary Competition Application
- Judge's Letter of Commitment
- Show Chair Evaluation
- Lead Judge Evaluation
- Waiver of Liability
- Application for ACF-Approved Culinary Judge
- Apprentice Judge Critique

COLD FOOD SCORE SHEET

[CATEGORIES A, B, C2&3, G]

SHOW: _____ EXHIBIT/COMPETITOR # _____

DATE: _____ CATEGORY # _____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Presentation and Layout	0-5	
Glazing	0-5	
Composition and Harmony of Ingredients	0-10	
Correct Preperation and Craftmanship	0-15	
Serving Methods and Portion	0-5	
TOTAL	40	

COMMENTS:

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS.	GOLD
32 - 35.99 PTS.	SILVER
28 - 31.99 PTS.	BRONZE

_____ _____

JUDGE'S SIGNATURE PRINTED NAME

_____

EHIBIT/COMPETITOR#

COLD FOOD SCORE SHEET

[CATEGORIES C1 AND C4 DECORATED CAKES]

SHOW: _____ EXHIBIT/COMPETITOR # _____

DATE: _____ CATEGORY # _____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Presentation and General Impression	0-10	
Evenness of Icing, Glaze or Fondant	0-5	
Use of Various Techniques	0-5	
Exactness of Skills Displayed	0-10	
Knowledge of Skills Displayed	0-10	
TOTAL	40	

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS.	GOLD
32 - 35.99 PTS.	SILVER
28 - 31.99 PTS.	BRONZE

COMMENTS:

_____ _____

JUDGE'S SIGNATURE PRINTED NAME

_____

EHIBIT/COMPETITOR#

SHOW PIECE SCORE SHEET

[CATEGORY D]

SHOW: _____ EXHIBIT/COMPETITOR # _____

DATE: _____ CATEGORY # _____

SHOW PIECE DESCRIPTION (IF NECESSARY) _____

_____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Scale/Size/Proportion (Is the showpiece in proper scale for what it is? Is the piece in proportion and realistic for use as a functional showpiece? Does the piece fit within size restrictions? Essentially, is the piece in proper balance?)	0-5	
Artistic Achievement/Detail (Is the piece artistic in nature, does it seem life like and/or have a feel of reality, depth, contrast, beauty and artistic appeal?)	0-15	
Craftsmanship/Quality of Work (Does the showpiece demonstrate quality workmanship and skill in the quality of the work presented. Is there demonstrated precision in the work? Is there a level of excellence that is evident in viewing the piece just at first glance?)	0-20	
TOTAL	40	

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS.	GOLD
32 - 35.99 PTS.	SILVER
28 - 31.99 PTS.	BRONZE

COMMENTS:

_____ _____

JUDGE'S SIGNATURE PRINTED NAME

_____

EHIBIT/COMPETITOR#

LIVE ACTION SHOWPIECE SCORE SHEET

[CATEGORY E]

COMPETITOR: _____

SHOW: _____ DATE: _____

MENU/ITEM _____

_____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Organization ▪ Sanitation/Work habits (0-5) ▪ Utilization of ingredients and use of alloted time (0-5)	0-10	
Presentation ▪ Overall impact of display (0-5) ▪ Originality (0-5)	0-10	
Workmanship ▪ Use of various techniques (0-5) ▪ Uniformity (0-5) ▪ Exactness of skills displayed (0-5) ▪ Knowledge of skills displayed (0-5)	0-20	
TOTAL	40	

COMMENTS:

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS.	GOLD
32 - 35.99 PTS.	SILVER
28 - 31.99 PTS.	BRONZE

_____ _____

JUDGE'S SIGNATURE PRINTED NAME

HOT FOOD KITCHEN FLOOR SCORE SHEET

[CATEGORY F/G/W]

COMPETITOR: _____ CATEGORY _____

SHOW: _____ DATE: _____

KITCHEN/FLOOR EVLUATION (0-40 POINTS)

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Sanitation/Food Handling	0-5	
Mise en Place/Organization	0-5	
Culinary and Cooking Techniques and Proper Execution	0-20	
Proper Utilization of Ingredients	0-5	
Timing/Work Flow (½ point deduction for each minute late)	0-5	
TOTAL KITCHEN/FLOOR SCORES	40	

COMMENTS:

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS.	GOLD
32 - 35.99 PTS.	SILVER
28 - 31.99 PTS.	BRONZE

_____ _____

JUDGE'S SIGNATURE PRINTED NAME

HOT FOOD TASTING SCORE SHEET

[CATEGORY F/G/W]

COMPETITOR: _____ CATEGORY _____

SHOW: _____ DATE: _____

CRITERIA	POSSIBLE PTS.	1ST	2ND	3RD	4TH
Serving Methods and Presentation (Fresh and colorful, easy to eat, closely placed items for maintaining temperature, hot/cold serving plate, stylistic but practical)	0-5				
Portion Size and Nutritional Balance (35:65 balance of protein and carbohydrate. Weight boundary within the tolerance of total meal. Nutritional breakdown supplied)	0-5				
Creativity, Menu and Ingredient Compatibility (Do the recipe ingredients complement each other in color, flavor, and texture? Are the ingredients balanced in size and amounts?)	0-15				
Flavor, Taste, Texture and Doneness (Do the specified major ingredients carry the dominant flavors? Do the components fit together? Are the temperatures correct? Do the textures reflect the cooking technique? Is the sauce the correct flavor for the meat/fish and is it the correct consistency and smooth?)	0-35				
TOTAL	60				

JUDGE'S GUIDELINE FOR STANDARDS

54 - 60 PTS.	GOLD
48 - 53.99 PTS.	SILVER
42 - 47.99 PTS.	BRONZE

SUBTOTAL _____

/NUMBER OF COURSES _____

= SERVICE/TASTING SCORE _____

COMMENTS:

COURSE 1:

COURSE 2:

COURSE 3:

COURSE 4:

_____ _____

JUDGE'S SIGNATURE PRINTED NAME

HOT FOOD TALLY SCORE SHEET

[CATEGORY F/G/W]

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		

/NUMBER OF JUDGES _____

FINAL KITCHEN/
FLOOR SCORE _____

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 _____

FINAL KITCHEN/
TASTING SCORE _____

_____ FINAL KITCHEN/FLOOR SCORE

_____ + FINAL SERVICE/TASTING SCORE

_____ = SUBTOTAL
(0-100 POINTS)

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

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS.	GOLD
32 - 35.99 PTS.	SILVER
28 - 31.99 PTS.	BRONZE

_____ **AWARD/MEDAL**

Verification Signatures

Scores Complied By _____

Scores Reviewed By
Lead Judge _____

Printed Name _____

ICE CARVING SCORE SHEET

[CATEGORY H]

COMPETITOR: _____ TEAM: _____

SHOW: _____ DATE: _____

CARVING: _____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Artistic Achievement/Strength of Design	0-10	
Craftsmanship, Work Involved ▪ Detail and precision (0-5 PTS) - Strong lines - Proportion - Uniform ▪ Safety (0-5 PTS)	0-10	
Finished Appearance ▪ Does piece have finished look? ▪ Free of cracks, chips, excess slush? ▪ Free of template paper	0-10	
Originality and Degree of Difficulty ▪ Is carving unique? ▪ Good design or composition?	0-10	
TOTAL	40	

NOTE: FIRST SAFETY VIOLATION WILL RESULT IN A VERBAL WARNING. SECOND VIOLATION WILL RESULT IN DISQUALIFICATION.

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS.	GOLD
32 - 35.99 PTS.	SILVER
28 - 31.99 PTS.	BRONZE

COMMENTS:

_____ _____

JUDGE'S SIGNATURE PRINTED NAME

HOT FOOD COOKING AND PATISSERIE - TASTE BASED SCORE SHEET

[CATEGORIES K, P/1-2 AND W]

COMPETITOR: _____

SHOW: _____ DATE: _____

MENU/ITEM _____

CRITERIA	POSSIBLE PTS.	ACTUAL PTS.
Organization ▪ Sanitation/Work habits (0-5) ▪ Utilization of ingredients and use of allotted time (0-5) (½ point deduction for each minute late)	0-10	
Cooking Skills and Culinary Techniques ▪ Creativity, skills, craftsmanship (0-5) ▪ Serving and portion size (0-5)	0-10	
Taste ▪ Flavor and texture (0-10) ▪ Ingredient compatibility and nutritional balance (0-5) ▪ Presentation (0-5)	0-20	
TOTAL	40	

COMMENTS:

JUDGE'S GUIDELINE FOR STANDARDS

36 - 40 PTS.	GOLD
32 - 35.99 PTS.	SILVER
28 - 31.99 PTS.	BRONZE

_____ _____

JUDGE'S SIGNATURE PRINTED NAME

JUDGE'S SUMMARY SCORE SHEET

HOST CHAPTER _____

SHOW DATES _____

COMPETITOR NAME	CAT.	JUDGE 1	JUDGE 2	JUDGE 3	JUDGE 4	JUDGE 5	TOTAL PTS.	AVG. PTS.	MEDAL

JUDGES VERIFICATION SIGNATURES

LEAD JUDGE SIGNATURE	PRINTED NAME
JUDGE'S SIGNATURE	PRINTED NAME
JUDGE'S SIGNATURE	PRINTED NAME
JUDGE'S SIGNATURE	PRINTED NAME
JUDGE'S SIGNATURE	PRINTED NAME

COMPETITOR/COACH CRITIQUE OF JUDGES

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

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

Your comments should be addressed to

American Culinary Federation
Attn: Events Management Department
180 Center Place Way
St, Augustine FL 32095

Your Name _____

Address _____

City _____ State _____ Zip _____

Name of Show _____

ACF Host Chapter _____

Date of Event _____ Show Chair: _____

Category _____

(Please circle the Floor Judge)

Judging Team:

_____ Lead Judge

_____ Judge

_____ Judge 3

_____ Judge 4

Event Facility

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

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

Floor Judge

Were you checked in and your ingredients inspected? ☐Yes ☐No

Did the floor judge explain to you the location of your cooking area, the time to move in, and the start and finish times for your competition slot?	☐Yes	☐No
Did the floor judge fully evaluate the areas outlined in the manual?	☐Yes	☐No
During the critique, did the floor judge provide, in a courteous and informative manner, the points that he or she thought were lacking in your performance, and did the floor judge offer suggestions or remedies for this?	☐Yes	☐No

Lead Judge

Was the lead judge available to answer any questions you may have had before the beginning of the competition?	☐Yes	☐No
Did the lead judge resolve any conflicts with regard to the setup of the competition and the facilities?	☐Yes	☐No
Did the tasting panel assist the floor judge with some of the duties?	☐Yes	☐No
Was the critique attended by all the judges?	☐Yes	☐No

Tasting Judges

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

Additional Comments

APPLICATION FOR ACF-APPROVED CULINARY COMPETITION

HOST CHAPTER: _____

CHAPTER ID: _____ SHOW DATES: _____

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

- Completed application form; signed by both chapter president and show chair
- Letters of commitment from three ACF-approved judges.
- Judges protocol letter.
- Check or credit card for application fee, currently $200. (Applications received less than 45 days prior to competition will incur an additional $100 rush fee.)

Send completed applications to: American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32095

General information

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

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: _____

Daytime phone: _____ Cell phone: _____

Fax: _____ E-mail: _____

Indicate which phone numbers can be released: ☐ Day ☐ Cell ☐ Fax

Web site link for online rules/applications: _____

Secondary contact name: _____

Phone: _____ E-mail: _____
(phone number will not be released)

Show information

Show site: _____

Mailing address: _____

City: _____ State: _____ Zip: _____

Contact name: _____ Daytime 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)
- ☐ SA - Student Cookery
- ☐ SB - Student Cookery
- ☐ SC - Student Pastry/confections
- ☐ SD - Student Culinary Art (showpieces)

LIVE SHOWPIECE (PROFESSIONAL ONLY)
- ☐ E/1 - Vegetable Carving, Mystery Basket
- ☐ E/2 - Cake Decoration
- ☐ E/3 - Decorative Centerpiece
- ☐ E/4 - Sugar Centerpiece

HOT FOOD (PROFESSIONAL ONLY)
- ☐ F/1 - Mystery Basket, individual
- ☐ F/2 - Mystery Basket, two-man team
- ☐ F/4 - Nutritional Hot Food
- ☐ F/5 - Pastry Mystery Basket, individual
- ☐ F/6 - Pastry Mystery Basket, two-man team

EDIBLE COLD FOOD
- ☐ G - Edible Cold Food
- ☐ SG - Student Edible Cold Food

STUDENT TEAM CHAMPIONSHIP
- ☐ ST/1 - Local (city)
- ☐ ST/2 - State Competition

PRACTICAL AND CONTEMPORARY HOT FOOD
- ☐ K/1 - Game Hen, Chicken or Duck
- ☐ K/2 - Bone-in Pork Loin
- ☐ K/3 - Bone-in Veal Loin or Rack
- ☐ K/4 - Bone-in Lamb Loin or Rack
- ☐ K/5 - Game Birds
- ☐ K/6 - Bone-in Game
- ☐ K/7 - Whole Rabbit
- ☐ K/8 - Live Lobster
- ☐ K/9 - Fish
- ☐ SK/1 - Student Game Hen, Chicken or Duck
- ☐ SK/2 - Student Bone-in Pork Loin
- ☐ SK/3 - Student Bone-in Veal Loin or Rack
- ☐ SK/4 - Student Bone-in Lamb Loin or Rack
- ☐ SK/5 - Student Game Birds
- ☐ SK/6 - Student Bone-in Game
- ☐ SK/7 - Student Whole Rabbit
- ☐ SK/8 - Student Live Lobster
- ☐ SK/9 - Student Fish

PRACTICAL AND CONTEMPORARY PATISSERIE
- ☐ P/1 - Hot/Warm Dessert
- ☐ P/2 - Composed Cold Dessert
- ☐ SP/1 - Student Hot/Warm Dessert
- ☐ SP/2 - Student Composed Cold Dessert

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

WILD CARD—CUSTOMIZED CATEGORY
- ☐ W - Professional
- ☐ SW - Student

In the space below, describe any non-ACF categories that may be included in the competition. (Description must include: whether it's an individual or team category, if a team category indicate how many team members; number of portions; number of courses; time frame; and use of any special or required ingredients)

_____

_____

_____

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

SHOW CHAIR COMPETITION CHECKLIST

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

1. Completed application must include:

____ Signature of show chair and host chapter president

____ Signed letter of commitment from a minimum of three ACF-approved judges

1. _____

2. _____

3. _____

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

____ $200.00 Application Fee

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

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

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

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

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

____ ordered medals and certificates

____ made 50% deposit payment.

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

(a) ____ Summary Score Sheets *(include individual's name, score and award)*

(b) ____ Lead Judge and Show Chair Evaluation Reports

(c) ____ Competitor Information Forms from each competitor

(d) ____ Unused medals and final payment *(if balance due)*

OR

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

PLEASE INCLUDE COMPETITION NAME AND DATE ON ALL CORRESPONDENCE

JUDGE'S LETTER OF COMMITMENT

Chapter Name _____

Chapter Address _____

City, State, Zip _____

Date _____

Dear Chapter President/Show Chair:

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

on _____

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

Sincerely,

_____ _____

Judge's Signature Date

Name: _____

Address: _____

Phone: _____ Fax: _____

Email: _____

SHOW CHAIR EVALUATION REPORT

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

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

GENERAL INFORMATION:

Show Chair _____

Host Chapter _____

Show Site/Name _____

Show Dates _____

JUDGE'S PANEL

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

HOST CHAPTER

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

GENERAL COMMENTS

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

_____ _____

Signature Date

LEAD JUDGE EVALUATION REPORT

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

GENERAL INFORMATION

Lead Judge _____

Host Chapter _____

Show Site/Name _____

Show Dates _____

SHOW ADMINISTRATION

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

PROTOCOL

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

GENERAL COMMENTS

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

_____ _____

Signature Date

HOLD HARMLESS AGREEMENTS
WAIVER OF LIABILITY/AND AGREEMENT OF INDEMNITY

Waiver 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 hosted by _____

I understand that participation in said competition will involve the use of chain saws and other articles of equipment necessary to shape and sculpt blocks of ice weighing in excess of 400 pounds. In consideration for and as a condition of being permitted to participate for any purpose in this event, each of the undersigned, for himself or herself and personal representatives, assign, heirs, and next of kin, agrees that he or she has or will have before his or her participation in the event sponsored by _____ acknowledge that he/she can fully participate in all areas the competition will encompass without restriction, that he/she is fully aware of the responsibilities his or her participation will require and the dangers wherein thereto, and does further warrant that his/her participation constitutes an acknowledgment that he or she has inspected the location where the competition is to be held and the equipment to be used and that both are safe and reasonably suited for their intended purposes.

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

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

Competitor Signature _____

ACF chapter/sponsor's Signature _____

Date _____

APPLICATION FOR ACF-APPROVED CULINARY JUDGE

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 Culinary Competition Committee, and their determination as to my approval or requirement for additional training will be final.

Date of Application: _____

Name: _____

Address: _____

City/State/ZIP: _____

Work Phone: _____ Home Phone: _____ 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. The original should be sent to the Events Management Department for filing in permanent records and a copy provided to the apprentice judge.

It is the responsibility of the apprentice judge to follow up to ensure the Events Management department has received this documentation.

Apprentice Judge Name: _____

Competition Name: _____

Dates: _____

Host Chapter: _____

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 STUDENT TEAM

Culinary Knowledge Level:

Professionalism:

Judgment:

Communication Skills:

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

Comments/Recommendations:

Senior Judge Name: _____

Signature: _____ Date: _____

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