ACF STUDENT

culinary competition manual

REVISED OCTOBER 2013

ACF SANCTIONED CULINARY COMPETITION

American Culinary Federation since 1929®

ACF STUDENT
culinary competition manual

REVISED SEPTEMBER 2013

SUMMARY OF CHANGES FOR OCTOBER 2013 REVISION

Page 36 New classical dish requirement

SUMMARY OF CHANGES FOR SEPTEMBER 2013 REVISION

Page 36-37 New classical dish requirement

SUMMARY OF CHANGES FOR AUGUST 2013 REVISION

Page 36 New classical dish requirement

SUMMARY OF CHANGES FOR JUNE 2012 REVISION

Page 36 New classical dish requirement

SUMMARY OF CHANGES FOR DECEMBER 2010 REVISION

Page 33 Clarified procedure for skills salon

SUMMARY OF CHANGES FOR MAY 2010 REVISION

Page 31 Team Composition: Rules for membership status further clarified as it relates to the eligibility of a team to compete

Page 33 Skills Salon – Butchery of whole chicken in accordance to classical recipe.

Page 35 Role of the Alternate revised

Page 36 New classical dish requirements

Page 48 Intent to Compete Form revised

Page 49 Team Information Form revised

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CHAPTER 1

goals, organization and 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 SA — COOKING, STUDENT, 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]

SA-1 Cold platter of meat, beef, veal, lamb or pork

SA-2 Cold platter of fish and/or shellfish

SA-3 Cold platter of poultry

SA-4 Cold platter of game

SA-5 One cold hors d'oeuvres selection, with a minimum of eight varieties, served with appropriate sauces and garnishes

SA-6 Eight varieties of tapas or finger foods, hot or cold, or combination of hot and cold—must be presented cold

General Guidelines for Category SA

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 SB — COOKING, STUDENT, INDIVIDUAL

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

[Select one — All items must be properly glazed]

SB-1 Six different cold appetizer plates

SB-2 Six different hot appetizer plates, presented cold

SB-3 One five-course menu gastronomique for one person, prepared hot and presented cold, comprising two appetizers, one consommé, one salad and one entrée, all within proper tasting portions and contemporary presentations

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

SB-5 Five different main plates, each displaying one of the following cooking methods sauteing, roasting, braising, poaching and grilling.

General Guidelines for Category SB

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 SC — PATISSERIE/CONFECTIONERY, STUDENT, INDIVIDUAL

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

[Select one]

SC-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.

SC-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.

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

SC-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 SC

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 SD — SHOWPIECES, STUDENT, 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 SD

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 SG — EDIBLE COLD FOOD, STUDENT, 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 SH — ICE CARVING, STUDENT

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 SH-1 — Single block individual freestyle

- One man, one block, three hours

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

- Two-man team, three blocks, three hours

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

- Three-man team, five blocks, three hours

Category SH-4 — Exhibition Carving

- Two-or three-man team, 15–20 blocks, 48-hour time limit, outdoors

General Guidelines for Category SH

- 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.

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.

CHAPTER 3
contemporary cooking categories

CATEGORY SK — PRACTICAL AND CONTEMPORARY HOT-FOOD COOKING, STUDENT, INDIVIDUAL

- Competitors will fabricate and prepare two 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 two portions prepared, one is for judges' tasting and one is for display/critique.

SK-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.

SK-2 Bone-In Pork Loin

- Fabricate and cook to specification. Other pork cuts may be included in the dish.

SK-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.

SK-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.

SK-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.

SK-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.

SK-7 Whole Rabbit

- Fabricate and cook to recipe specifications, using the leg and at least one other cut.

SK-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.

SK-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 SK

- 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 SP - PRACTICAL AND CONTEMPORARY PATISSERIE, STUDENT, INDIVIDUAL

SP-1 — Hot/Warm Dessert

- Competitors will prepare two 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 two portions prepared, one is for judges' tasting and one is for display/critique.

SP-2 — Composed Cold Dessert

- Competitors will prepare two 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 two portions prepared, one is for judges' tasting and one is for display/critique.

General Guidelines for Category SP

- 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

Organizer Note

Sample Time Schedule for Category SK:

	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 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 SA, SB, SC2&3, SG

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 SD

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 SG

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

The assessment for category G 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 CATEGORY H

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

ASSESSMENT FOR CATEGORIES SK AND SP/1, SP/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

COLD FOOD SCORE SHEET
[CATEGORIES SA, SB, SC2&3, SG]

STUDENT

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 Craftsmanship	0-15	
Serving Methods and Portion	0-5	
TOTAL	40	

Comments:

Award Guidelines

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

_____

Judge's Printed Name

_____

Judge's Signature

_____

Exhibit/Competitor #

COLD FOOD SCORE SHEET
[CATEGORIES SC1 AND SC4 DECORATED CAKES]

STUDENT

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	

Comments:

Award Guidelines

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

_____

Judge's Printed Name

_____

Judge's Signature

_____

Exhibit/Competitor #

SHOW PIECE SCORE SHEET [CATEGORY SD]

STUDENT

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	

Comments:

Award Guidelines

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

_____

Judge's Printed Name

_____

Judge's Signature

_____

Exhibit/Competitor #

HOT FOOD KITCHEN FLOOR SCORE SHEET [CATEGORY SG]

STUDENT

Show: _____ Exhibit/Competitor #: _____

Date: _____ Category: _____

Hot Food Kitchen Floor Evaluation (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	0-10	
Proper Utilization of Ingredients Total	0-15	
Timing/Work Flow (½ point deduction for each minute late)	0-5	
TOTAL HOT FOOD KITCHEN FLOOR SCORES	40	

Comments:

Award Guidelines

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

_____ Judge's Signature

_____ Judge's Printed Name

HOT FOOD TASTING SCORE SHEET [CATEGORY SG]

STUDENT

Show: _____ Exhibit/Competitor #: _____

Date: _____ Category: _____

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				

Award Guidelines

54 - 60 points	Gold
48 - 53.99 points	Silver
42 - 47.99 points	Bronze

Subtotal _____

/Number of Courses _____

= Service/Tasting Score _____

Comments:

Course 1:

Course 2:

Course 3

Course 4

_____ _____

Judge's Signature Judge's Printed Name

HOT FOOD TALLY SCORE SHEET [CATEGORY SG]

STUDENT

Competitor: _____

Show: _____ Date: _____

Hot Food 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)

Award Guidelines

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

_____ FINAL SCORE

(0-40 points) (Subtotal/2.5)

_____ AWARD/MEDAL

Verification Signatures

Scores Compiled By _____

Scores Reviewed By Lead Judge _____

Printed Name _____

ICE CARVING SCORE SHEET [CATEGORY SH]

STUDENT

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.

Comments:

Award Guidelines

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

_____ Judge's Signature

_____ Judge's Printed Name

HOT FOOD COOKING AND PATISSERIE - TASTE BASED SCORE SHEET [CATEGORIES SK, SP1&2 AND SW]

STUDENT

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) (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:

Award Guidelines

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

Judge's Signature

Judge's Printed Name

JUDGE'S SUMMARY SCORE SHEET

STUDENT

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's Signature _____ Lead Judge's Printed Name _____

Judge's Signature _____ Judge's Printed Name _____

Judge's Signature _____ Judge's Printed Name _____

Judge's Signature _____ Judge's Printed Name _____

Judge's Signature _____ Judge's Printed Name _____

CHAPTER 5
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 6
student team competition

TEAM COMPOSITION

All teams must comprise one team manager who is an ACF member in good standing, four team members and an alternate. All team members must be current ACF junior culinarian or student culinarian members in good standing, as described in the American Culinary Federation bylaws.

Team composition should be carefully reviewed. All competitors must retain their junior culinarian or student culinarian member status throughout all competitions to be eligible for the national competition.

NOTE:

In the selection year for the National Youth Team, an age limit will apply only to teams seeking to earn the right to represent the United States as part of ACF Culinary Team USA. Teams that do not meet the age restrictions will not be considered for Culinary Team USA.

TEAM REQUIREMENTS

It is the coach's responsibility to confirm membership status of each team member by contacting the ACF membership department at the national office.

- Teams whose members or coaches are not confirmed ACF members in good standing 30 days prior to state and regional championships will not be allowed to compete in their respective championships.
- Teams and coaches whose membership runs out during the 30-day period leading up to state and regional championships, and do not renew their membership, will be disqualified.
- Any team whose coach or any members of the team are not ACF members on the day of competition will be disqualified regardless of whether their dues were current at the 30-day mark or not. Dues must be current on competition day.

There will be no exceptions to this rule effective immediately.

All teams must register annually with the national office and provide team member information.

To register, team managers must submit an *Intent to Compete* form on or before August 30. This is a tool designed to help coordinate state competitions and give the national office and culinary competition committee an idea of how many teams are competing.

All teams must complete and return the Team Information form to the national office at least 30 days prior to state competition. This form will be used to confirm all team members and the coach as current ACF members. Teams failing to return the form, or with team members who can not be confirmed as ACF members, will be disqualified.

These forms are available by calling ACF Events Management or as a download from the ACF Web site at www.acfchefs.org

TIMELINE

AUGUST 30	Intent to Compete forms due at national office.
OCTOBER-MARCH	Chapter(s) teams compete for state championship. Team Information forms are due to the national office at least 30 days prior to state competitions.
JANUARY-APRIL	State champions compete at their respective regional competitions for regional championship.
JULY	Regional champions will compete at the national convention.

LOCAL AND STATE COMPETITION

Because of the number of student teams wishing to compete for the regional title, an elimination process must take place to comply with the ACF ruling that only one team per state can vie for the championship.

Any number of teams within a chapter or city may be organized and managed by interested chefs and chef-instructors. These teams may then compete, using the guidelines for state competition outlined in this manual, to determine which team will advance to the state level competition. Alternatively, all teams may compete at the state level, provided there is agreement with the host of the state competition. For this competition, all recipes with photographs must be supplied to the lead judge before the start of the event.

All approved culinary teams are eligible to compete at the state level for the title of ACF Student Team State Champions. The winning team goes on to represent its state at the ACF Student Team Regional Championship, which is held at the respective regional conference.

NOTE:

All state competitions will be held in accordance with ACF competition guidelines and must be completed a minimum of 30 days before the respective regional conference.

It is the responsibility of the state competition organizer to inform the ACF national events management team of the state winners.

Local and State competitions will consist of two phases:

1. A skills salon
2. A cooking phase that consists of four courses; of which one will be an assigned classical dish*. Courses are:
   a. Fish starter
   b. Salad
   c. Main plate
   d. Dessert

REGIONAL COMPETITION

All state champion teams are eligible to compete at the regional level for the title of ACF Student Team Regional Champions. There will be no exceptions to the rule of one team per state.

Regional competitions will consist of three phases:

1. A cold-food presentation
2. A skills salon
3. A cooking phase, which consists of four courses; of which one will be an assigned classical dish*. Courses are:
   a. Fish starter
   b. Salad
   c. Main plate
   d. Dessert

NATIONAL COMPETITION

ACF's national convention will be the site of the Student Team National Championship. Each respective regional champion team will compete for the title of ACF Student Team National Champions. The ACF Student Team National Championship will be held according to ACF competition guidelines.

National Championship

This will be a four-course signature menu (team choice), 24 portions of each course, with judging done randomly during service.

*The classical dish for local, state and regional competitions will be pre-assigned by the culinary competition committee annually.

COOK-OFF RULES AND GUIDELINES

Skills Salon (local, state & regional)

Broken into four sections as described below, team members will blindly draw a skill then demonstrate it. The lead judge will pre-determine and announce the order in which skills will be demonstrated. Team members will compete in a relay-style format with a total of 80 minutes to complete all skills. Teams will have a 15 minute setup window. All materials for this program will be supplied by the team. Teams are not required to utilize the items from the skills salon, other than the protein for the classical dish, during the cooking phase

1. Butchery of whole chicken in accordance to the recipe (i.e., four portions for the cooking section), plus proper handling of carcass and remaining protein taken into account.
2. Filleting of round or flat fish of choice, plus proper handling of carcass and remaining protein taken into account.
3. a) Julienne vegetable or fruit of your choice – resulting in 4 ounces of finished product – 1/8" x 1/8" x 2".
   b) Tournée vegetable or fruit of choice – ¾" diameter, 2" long, seven sided and flat ended – eight pieces.
   c) Peel and small dice one onion.
   d) Peel and small dice two vine-ripened tomatoes. Pulp to be seeded and concasséd.
4. a) Make a quart of pastry cream.
   b) Peel and section one orange.
   c) Roll out and line one 8" to 10" tart pan with pre-made short dough and prep to blind bake.

NOTE:

The alternate may be substituted for a team member for the skills salon. However, the team coach must notify the lead judge during the competitor meeting of the change.

Cooking Phase (local, state & regional)

Four-course menu for four persons, which consists of one classical course assigned by the culinary committee and three dishes of choice by team. (Protein for classical dish to be butchered in skill phase.)

Three portions of each course will be delivered to the judges, and one complete meal of four courses will be displayed for photographs and critique.

Teams will have 30 minutes to set up for the cooking phase.

Teams will have 90 minutes to prepare and serve the four courses. At 75 minutes into the competition, the 15-minute serving period will begin. Teams not finished when the 90-minute period has ended will lose half a point per minute up to a maximum of 5 points.

At the end of the 90-minute period, each team will be allowed 30 minutes to break down and clean their station, leaving it in the same condition as found. Failure to observe this will result in a point(s) deduction.

Classical dishes are taken from *Escoffier: The Complete Guide to the Art of Modern Cookery.*

Cold Food Presentation (regional competition only)

Each team will present a cold buffet platter, chosen from Category SA1-4.

Platters are to be a minimum of eight portions on the platter and one portion on a display plate. All items must be properly glazed. Teams must demonstrate the following:

- At least two protein items
- Two garnishes
- One salad
- Appropriate sauce

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 team attempts to project.

National Championship

Regional winners advance to the national championship where they will prepare 24 portions of a signature four-course menu of their choice.

Teams will have 3 hours, 20 minutes for prepping and cooking, and 20 minutes per course for plate up. There will be a 30-minute setup window and a 30-minute cleanup window. The alternate may assist with plating.

Plates for judges will be randomly selected during service. For example, judges could select the first four or last four, or somewhere in between.

GENERAL RULES AND GUIDELINES

- Teams must provide six sets of recipes and a close-up photograph of each course and the four-course meal. These must be presented to the judges in booklet form upon entering the kitchen at the stated competition start time.
- Basic nutritional balance in recipe development is essential. For each recipe, a breakdown of calories, calories from fat, sodium and minerals must be indicated. As a guideline, based on overall calories, 15 to 20% of calories should come from protein, 25 to 30% of daily calories should come from fat, and 45 to 60% of calories should come from carbohydrates.
- Teams are expected to bring in only the whole and raw materials in the amounts stated in the recipe to execute the assignment. Products should be weighed, separated and clearly marked.
- No advanced preparation of vegetables is allowed for the skills section. Peeled potatoes, carrots, onions, garlic, shallots and cut mirepoix are allowed for the cooking section. Vegetables and salads may be washed, but not cut or shaped in any form. Leeks may be split for cleaning purposes.
- Appropriate stocks for the meal may be brought in, but neither finished sauces nor clarified broths are allowed.
- Puff, bric and phyllo dough may be brought in.
- Cooked ice cream bases and/or sorbet bases may be brought in to freeze at the competition site for local, state and regional competitions. For the national convention they must be made on-site.
- All butchery will be done on-site.

- Teams must bring in all equipment, knives, small wares and chinaware for all parts and phases of the competition, *except at the national convention, where the china will be provided.*
- All power-supply needs should be arranged with the show host before the competition.
- Teams may bring in supplementary tabletop burners, if approval is received from the show chair.

DRESS CODE

It is important to remember that each member of a student team represents the profession of chefs. Therefore, teams must be dressed appropriately and professionally. The following dress code will apply:

- White chef coats (ACF logo on left chest, school/chapter logo on right chest.) No other logos are permitted.
- Black pants
- Black shoes or clogs
- Full aprons
- Kerchiefs
- Toques

ROLE OF THE ALTERNATE

In the student team competition, the alternate is an important asset to the team, and needs to be a strong, versatile individual. Here are the rules for what alternates can and cannot do:

- For the skills section, you can use the alternate instead of another member of the team if you wish; however, the lead judge must be notified of this at the competitors meeting with the judges.
- During setup and tear-down periods, the alternate may act as any other team member.
- During the cooking section, the alternate is not allowed to prepare or touch food, other than transporting it to and from a refrigerator or freezer, or delivering the finished courses to the judges' table
- The alternate can not taste food at any level of competition.
- The alternate can keep the team on schedule, prompting team members of oven checks or maintaining simmering foods on the stovetop, but cannot physically open the oven or remove products. Likewise, the alternate cannot strain, or remove items from the stovetop.
- During the dish-up, the alternate may wipe any smudges or debris on the finished plates. At the national level only, alternates can place small garnish items on the plate. This does not include sauces, main components, vegetables or starches.

At no time may the alternate assist a team member, for instance, hold a pastry bag while it is being filled. In short, the role of the alternate is to keep the team on track, bring and remove foods and equipment to the table or range top surfaces, change out and wash soiled boards and pans, and monitor cooking times. It is also the responsibility of the alternate to keep the team's equipment washed and stored away from the dishwashing area.

ROLE OF TEAM COACHES AND MANAGERS

The coach and manager do NOT have a role during the competition. Once you arrive at the competition, your work is done. If you talk to your team while they are competing, your team will be DISQUALIFIED on the spot. This rule will be enforced.

THE SKILLS SECTION

Practice makes perfect. Just do the skills and always remember to use proper sanitation practices.

STUDENT TEAM CLASSICAL DISH REQUIREMENTS

For the 2014 competition season, the assigned classical dish is the appetizer.
Effective dates for this dish are May 2013–April 2014.

1571 – Matelote, known as Pochouse:

This is a variation of the Meurette and can also be prepared using any kind of fish. Moisten the fish with red wine, flame with brandy, then thicken with Beurre Manie as for Matelote a la Meuniere.

Garnish: Fried, diced, salt belly of pork; button mushrooms; glazed button onions; and small square slices of bread which have been buttered dried in the oven, then rubbed with garlic.

1565 – Basic Preparation for Matelotes

Matelote (1571) is considered a fish course (appetizer) and therefore 3 ounces of either a single fish or a mixture of fish per portion is appropriate and so recipe 1565 must be converted appropriately to reflect an appetizer course portion size.

In consideration of fiscal constraints from culinary school to culinary school and essential continuity of recipes from state to state and region to region while keeping the integrity of the recipes, the following list of fish will only be considered:

- Pike, pickerel, or walleye
- Wild or farm-raised striped bass, sea bass or black bass.
- Rainbow trout

Alternates:

- Lake perch or lake white fish
- Eel

When the fish is just cooked, transfer them to a clean pan and strain the cooking liquid into another pan to finish it in accordance with either of the two methods applicable – *Mariniere or Meuniere*.

The difference between these two is that the Matelote Mariniere is moistened with white wine and has the ordinary Matelote garnish of mushrooms, glazed button onions, crayfish and heart shaped Croutons of bread fried in butter and the sauce is prepared by first reducing the cooking liquid and adding it to a fish Veloute. On the other hand, the Matelote a la Meuniere is moistened with red wine, garnished with crayfish and Croutons only and the cooking liquid is invariably thickened with Beurre Manie, using 100 g (3½ oz) butter and 60 g (2 oz) flour per 1 litre (1¾ pt or 4½ U.S. cups) of cooking liquid.

In the following recipes only the appropriate cooking liquids and variations of the garnish are indicated, as the basic method and proportions have been established above.

Poultry Fabrication Will Be as Follows:

Butcher one chicken 2.5 to 3.5 pound fryer into the following cuts:

- 2 skin on airline supreme
- separate leg and thigh
- 2 lolly pop legs
- 2 skin on boneless thighs
- prepare carcass for stock

Cooking Phase

Fish Starter - Matelote Pochouse #1571

Salad of your choice

Entrée of choice

Dessert of your choice

Notes:

- If a team chooses to use their chicken from the skills (phase I) in their menu during phase II, further fabrication if required must be done in phase II. If a team chooses to use a different protein or additional chicken the fabrication can only be done in phase II.
- Appropriate sides are required to accompany the entrée course.
- The classical dish is to be prepared according to Escoffier. Teams should concentrate on the cooking methods, skills, garnishes and preparation described by Escoffier.

KITCHEN STATION REQUIREMENTS

- 1 each 4-to-6 burner range, or flat top
- 1 each full sheet-pan size oven with two shelves
- 2 each 6′ to 8′ tables, 30″ wide and standard kitchen height
- 4 each power outlets
- Garbage receptacle
- Access to ice supply, within close proximity
- Access to refrigeration, within close proximity
- Access to a freezer, within close proximity
- Hot and cold water and sanitary source in the immediate vicinity
- To maintain sanitation, mops, brooms, bleach and buckets
- A large clock visible by every team in the competition area for accurate timekeeping
- A team staging area for ingredient check-in and placement
- A schedule of competing times
- Breakfast refreshments for the teams and judges
- One 6′ display table per team for cold platter display

EQUIPMENT

Teams must bring in all equipment that is needed to execute the meal. Teams should only expect the organizer to provide a four-to six-burner stove, an oven, tables, garbage receptacle, ice supply, refrigerator and freezer access.

Processors, blenders, mixers, etc., must be brought if needed. Power outlets will be supplied.

SKILLS SALON SCORE SHEET (LOCAL, STATE & REGIONAL)

STUDENT TEAM

Team: _____ Judge: _____

Show: _____ Date: _____

(Skills Evaluation 0-20 points)

Section 1 (Chicken)	Max. Pts.	Received
Butchery	10	
Proper handling of carcass and remaining protein	5	
Sanitation	5	
Total Score	**20**	

Section 2 (Fish)	Max. Pts.	Received
Filleting of fish	10	
Proper handling of carcass and remaining protein	5	
Sanitation	5	
Total Score	**20**	

Section 3 (Knife Skills)	Max. Pts.	Received
Julienne vegetable or fruit of choice (4 oz)	5	
Tournee vegetable or fruit of choice (8 pieces)	5	
Peel and small dice one onion	5	
Peel and small dice two vine-ripened tomatoes (pulp seeded and concasséd)	5	
Sanitation	5	
Total Score	**25**	

Section 4 (Pastry)	Max. Pts.	Received
Pastry cream	10	
Peel and section one orange	5	
Prepare tart shell for blind baking	5	
Sanitation	5	
Total Score	**25**	

Section 5 (Timing)	Max. Pts.	Received
Overall timing (½ point deduction for each minute late)	**10**	

Section 1 score _____

Section 2 score + _____

Section 3 score + _____

Section 4 score + _____

Section 5 score + _____

Subtotal = _____

÷ 5 = Final skills score _____

Judges Guidelines for Standards

18-20 points	Gold
16-17.99 points	Silver
14-15.99 points	Bronze

_____

Judge's signature

HOT-FOOD KITCHEN FLOOR SCORE SHEET (LOCAL, STATE & REGIONAL)

STUDENT TEAM

Team: _____ Judge: _____

Show: _____ Date: _____

(Kitchen/Floor Evaluation 0-20 Points)

Criteria	Maximum Points	Actual Points
Sanitation and organization	5	
Work flow and team work	5	
Culinary and cooking techniques and proper execution	5	
Timing (½ point deduction for every minute late)	5	
Total Kitchen/Floor Score	**20**	

COMMENTS:

Judges Guidelines for Standards

18-20 points	Gold
16-17.99 points	Silver
14-15.99 points	Bronze

Judge's signature: _____

TASTING SCORE SHEET (LOCAL, STATE & REGIONAL)

STUDENT TEAM

Team: _____ Judge: _____

Show: _____ Date: _____

(Tasting Evaluation 0-50 points)

Signature Courses

Criteria	Max. Pts.	1	2	3
Serving methods and presentation	10			
Portion size and nutritional balance	5			
Flavor, taste, texture and doneness	40			
Individual Course Scores	**55**			

Subtotal / 3 courses = Signature courses score _____

Classical Course

Criteria	Max. Pts.	Received
Classical presentation	5	
Classical cooking methodology	5	
Portion size	5	
Taste	20	
Total Score	**35**	

Overall Menu Composition & Skills Displayed

Criteria	Max. Pts.	Received
Flavor progression, theme, variety of basic cooking skills and techniques	10	
Total Score	**10**	

Signature courses score _____

Classical course score + _____

Overall menu score + _____

Subtotal = _____

÷ 2 Final testing score = _____

Judges Guidelines for Standards

45-50 points	Gold
40-44.99 points	Silver
35-39.99 points	Bronze

Judge's signature: _____

COLD PLATTER SCORE SHEET (REGIONAL ONLY)

STUDENT TEAM

Team: _____ Judge: _____

Show: _____ Date: _____

Kitchen/Floor Evaluation (0-10 Points)

Criteria	Maximum Points	Actual Points
Serving method and presentation (2 proteins)	15	
Cooking fundamentals (garnishes)	20	
Ingredient compatibility	20	
Competencies	10	
Workmanship	15	
Portion and nutritional value	20	
Total Kitchen/Floor Scores	**100**	

Subtotal _____

÷ 10

= Final cold food platter score _____

COMMENTS:

Judges Guidelines for Standards

9-10 points	Gold
8-8.99 points	Silver
7-7.99 points	Bronze

Judge's signature: _____

STATE AND LOCAL TALLY SCORE SHEET

STUDENT TEAM

Team: _____ _____

Show: _____ Date: _____

Scores reviewed by Lead Judge (printed): _____

JUDGES

Printed Name	Signature
1. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____
5. _____	_____
6. _____	_____

Judge	1	2	3	4	5	6	Total	÷ Judges	Point Scale
Skills									0-20
Floor									0-20
Taste									0-50
						Total Score			0-90
						÷ 2.25			
						Final Score			0-40
						Award			

TEAM MEMBERS	ACF MEMBER #
1. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____
5. _____	_____

Award Guidelines

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

REGIONAL TALLY SCORE SHEET

STUDENT TEAM

Team: _____

Show: _____ Date: _____

Scores reviewed by Lead Judge (printed): _____

JUDGES

Printed Name	Signature
1.	
2.	
3.	
4.	
5.	
6.	
7.	

Judge	1	2	3	4	5	6	7	Total	÷ Judges	Point Scale
Skills										0-20
Floor										0-20
Taste										0-50
Cold Platter										0-10
							Total Score			0-100
							÷ 2.5			
							Final Score			0-40
							Award			

Award Guidelines

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

TASTING SCORE SHEET (NATIONAL)

STUDENT TEAM

Team: _____ Judge: _____

Show: _____ Date: _____

Criteria	Max. Pts.	1st	2nd	3rd	4th
Serving methods and presentation	5				
Portion size and nutritional balance	5				
Menu and ingredients	10				
Creativity and practicality	5				
Flavor, taste, texture and doneness	35				
Individual Course Scores	**60**				

Subtotal _____

÷ Number of courses _____

= Service/tasting score _____

COMMENTS:

Award Guidelines

54-60 points	Gold
48-53.99 points	Silver
42-47.99 points	Bronze

Judge's signature: _____

KITCHEN/FLOOR SCORE SHEET (NATIONAL)

STUDENT TEAM

Team: _____ Judge: _____

Show: _____ Date: _____

Kitchen/Floor Evaluation (0-40 Points)

Criteria	Maximum Points	Actual Points
Sanitation/food handling	5	
Mise en place/organization	5	
Culinary and cooking techniques and proper execution	20	
Proper utilization of ingredients	5	
Timing/work flow	5	
Total Kitchen/Floor Scores	**40**	

COMMENTS:

Award Guidelines

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

Judge's signature: _____

NATIONAL TALLY SCORE SHEET

STUDENT TEAM

Team: _____

Show: _____ Date: _____

JUDGES

Printed Name	Signature
1. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____
5. _____	_____
6. _____	_____
7. _____	_____

Kitchen/Floor Scores

Judge 1	0-40	
Judge 2	0-40	
Judge 3	0-40	
Judge 4	0-40	
Judge 5	0-40	
Judge 6	0-40	
Subtotal		

÷ number of judges _____

= Final Kitchen/Floor Score _____

(0-40 Points)

Service/Tasting Scores

Judge 1	0-60	
Judge 2	0-60	
Judge 3	0-60	
Judge 4	0-60	
Judge 5	0-60	
Judge 6	0-60	
Subtotal		

÷ number of judges _____

= Final Kitchen/Floor Score _____

(0-60 Points)

Final kitchen/floor score _____

Final service/tasting score + _____

Subtotal = _____

(0-100 Points)

Final Score (Subtotal / 2.5) = _____

(0-40 Points)

Award/Medal _____

Award Guidelines

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

COMPETITION SUMMARY SCORE SHEET

STUDENT TEAM

List in order from lowest to highest.

Team Name	Final Score	Medal Awarded

Judges Verification Signatures

	Printed Name	Signature
Lead Judge		
Judges		

ACF STUDENT TEAM COMPETITION

INTENT TO COMPETE FORM

Region: _____

ACF Chapter: _____

School Affiliation (if any): _____

Coach*: _____ ACF member #: _____

Phone (day): _____ Fax: _____

E-mail: _____

Assistant Coach: _____ ACF member #: _____

Phone (day): _____ Fax: _____

E-mail: _____

Forms must be submitted annually by: August 30

Mail Form to:

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

or fax to:

904-825-4758

**This is the contact for all official communications. This person will also be listed in the program guide for ACF regional conferences and national convention.*

ACF STUDENT TEAM COMPETITION

TEAM INFORMATION SHEET

Region: _____

ACF Chapter: _____

School Affiliation: _____

Team Coach: _____ ACF Member #: _____

Phone (day): _____ E-mail: _____

Assistant Coach: _____ ACF Member #: _____

Phone (day): _____ E-mail: _____

Team Members

Captain _____ ACF Member # _____

_____ _____

_____ _____

_____ _____

Alternate: _____ _____

Forms must be submitted to the ACF national office at least 30 days prior to local,
state and regional competitions.

NOTE: All team members must have an ACF member number and be paid members, in good standing, at time of submission. (See page 31, Team Requirements)

Mail Form to:

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

or fax to:

904-825-4758

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 and the shipping of awards.

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

Show chair name: _____

Mailing address: _____

City: _____ State: _____ Zip: _____

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

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 _____

Judging Team (Please circle the Floor Judge)

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

ACF STUDENT

culinary competition manual

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