

1. Category W-5 – International 2-Chef Culinary Competition, Mystery Basket

Professional: This category is designed to stimulate interest and test the Chefs' skill in live cookery and will place considerable emphasis on both menu choice and its execution. The winner will be required to demonstrate a high standard of technical expertise so as to justify the prestigious title of —International Chefs of the Year. This category is judged by ACF and WACS accredited judges; ACF medals and certificates will be awarded. This competition is open to one team (2-chefs) from invited Nations.

- a. Each Nation / Country will nominate only two competitors to enter irrespective of rank.
- b. Competitors will have 30 minutes to inventory equipment, write a menu, and become familiar with the facility. Each menu must contain four-courses and should consist of a composed salad or appetizer, soup, entrée with starch and vegetable, and a dessert. Restaurant grade ten-inch white dinner plates and restaurant grade dinner soup bowls will be provided for the competition. If special bowls or plates are required the competitor must provide them (safeguarding of these items is the sole responsibility of the competitor).
- c. A list of pantry, produce, and dairy ingredient items is provided for planning the menu. A list of equipment is also provided. Additional equipment needed must be provided by the competitor. Four hours total time is allowed for competitors to assess ingredients, plan menus, and produce the meal. All four portions of the meal must be presented and judged. Ten minutes is allotted for presentation and service of each course.
- d. Each competitor will prepare four-courses and should consist of a composed salad or appetizer, soup, entrée with starch and vegetable, and a dessert.
- e. Total time for competition is four hours, not including set-up and clean-up, service window opens three (3) hours and 20 minutes after the start time.
- f. Menu must be submitted/picked up within first 30 minutes. Cooking may begin immediately upon submission of menu.
- g. All items in the mystery basket must be utilized in the menu. No substitutions of mystery basket items are permitted.
- h. Of the four portions prepared, three are for judges tasting, and one is for display/critique.

Additional Instructions:

1. International chefs competing in this event are encouraged to report to the Fort Lee area on or about 7 March 2015.
2. The International Competition will be held on 11 March 2015.
3. International competitors will have an opportunity to compete in live cooking categories K and P, static platter displays and also conduct live cooking demonstrations.
4. The awards ceremony and rehearsal is scheduled for 13 March 2015 from 0800-1200.
5. All other pertinent information, including the detailed schedule, will be emailed.