

**ACF / CCAC Los Angeles Chapter
 2004 Culinary Competitions
 The Signature Recipe Cold Food Competition. (B)
 Professionals & Students
 Hosted by the Southern California Gas Co.
 Energy Resource Center in Downey, California.
 Sept 01, 2004 - Deadline For Entry**

Check In Time 8.00 – 8.30am

Cold Food Competition Judging 12:00 - 1:30, Awards to be given away at 5:00pm

Award Ceremony scheduled for 5:00pm

ACF Medals _____

Culinary Diploma	24 - 37 Points
Bronze	28 - 31 Points Upwards of 60% of attainable points
Silver	32 - 35 Points Upwards of 75% of attainable points
Gold	36 - 40 Points Upwards of 90% of attainable points

Quick Notes: This competition will take place on Monday, Sept. 13, 2004 in its entirety.
 The competition fee is \$50 per Pro Chef individual. \$10 Per Student
 Deadline to submit an entry is Wednesday, Sept 01, 2004.
 There will be a set limit of 8 individuals that will be allowed to compete.
 Contact Show Chair Dennis Sheeler for sponsor's product information.
 818-434-8645 or sheelerdandv@aol.com.

Send in your applications as soon as possible! Please read the rules, regulations and explanations carefully before completing the application. Fill in all information requested. If more space is needed, attach a separate page. The form may be photocopied. Mail the registration forms & menus, together with **\$50 FEE, if Professional Chef, \$10 FEE if Student Chef.** (Payable to **Chefs de Cuisine Association of California**)

Mail to:

Dennis Sheeler, (Chapter President and Show Chairman)
 284 N. Florence St,
 Burbank Ca. 91505

This competition will take place on Monday, September 01, 2004 in its entirety.

This competition is open to all chefs (ACF and non-ACF). Awards, medals, and cash prizes will be given away after the competition that day. Eight (8) individuals will compete in this ACF Contemporary Competition.

ACF Judging guidelines will be followed for B Category: Show Platters need to be a minimum of eight (8) portions on the platter and one portion on a display plate. The competitor must demonstrate at least, two protein items, two garnishes, one salad and the appropriate sauce.

Select One – All items must be properly glazed

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

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

The competitor must submit signature recipe and a complete diagram or color photograph to the Show Committee for review. Once the application and recipe is received, the head ACF judge shall review. Thirty days prior to the competition, competitors will be notified of their selection, receive all documents for competition, time schedules and a map and entrances to the Energy Resource center.

1. All competitors will report to the Culinary Show Committee Area where they will be required to check in. Competitors may arrive by 8.00am, competition ending at 12.00am.
2. All competitors need to arrive ready to assemble Cold Food Presentation. No "As Pic" work to be done on site. Assembly of showpiece will take place in the Main Hall from 8.00am–11.30am.
3. Competitor must bring all equipment, tools and food ready for assemble to participate "As Pic".
4. No preparation or cooking is allowed on site.
5. Competitor must bring in their own platters and presentation pieces to display their final entries. No small ware available on site.

Note: There will be no common table of ingredients.

COMPETITION SCORING/CRITIQUES:

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

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

Critique sessions are normally held immediately following the judging session and before the opening of the show for public viewing. This allows privacy for the judge and the competitor to discuss the display. Also, by having the critique as soon as possible after the viewing by the judges' panel, the display is still fresh in judges' mind and the critique can be more accurate and helpful. The best critiques are to the point, note both the strong and weak points, and are specific about each. In addition, the judge should offer guidance on what skills and techniques could be built on or further developed. If the Competitor is a student; his or her instructor should be present during the critique.

The second area of assessment is the scoring. As the judges' panel reviews a display, points are awarded in several areas and averaged to yield a single score for the display. Based on a possible 40 points, displays are awarded gold, silver, or bronze medals.

The ACF scoring point scale is:

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

Unlike most competitions that may have only one gold medal winner, in ACF-sanctioned competitions, the competitors compete against a standard and not each other. Since a competitor is judged on how his or her display measured up against the standard, there may be many competitors who win the same medal.

ACF medals are awarded to all competitors who score sufficient point levels. A permanent record of every medal awarded is maintained in the ACF national office.

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

Displays in these categories are scored in specific areas:

***Presentation, General Impression -- 5 points**

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

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

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

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

***Correct Preparation and Craftsmanship -- 15 points**

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

***Serving Methods and Portions -- 5 points**

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

Mail in this Application Page along with your Check, Menus and Photo to: Chapter President and Show Chairman, Dennis Sheeler, 284 N. Florence St, Burbank Ca. 91505

The Signature Recipe Cold Food Competition. (B). Professional and Student: Professional Entry Fee \$50, Student Entry Fee \$10.

PLEASE PRINT OR TYPE THE FOLLOWING INFORMATION:

Total Amount Submitting: \$ _____

Checks or money orders will be accepted, sorry no cash or credit cards accepted.

NOTE: Entry fees are 100% refundable if applicant is not chosen to compete.

Entry fees are non-refundable if applicant cancels after deadline.

E-mail address: (personal / business) _____:

Name: _____ Local Chapter: _____ (optional)

ACF ID #: _____

Address: _____ City: _____ State: _____

Zip Code _____

Home Number: _____ Work Number: _____

If you have an e-mail address, please put it down. Your competition information will be e-mailed to you rather than being mailed.

I, the undersigned, do hereby pledge myself to observe the rules, and regulations, of the competition, and to abide by the decisions of the judges. Furthermore, I acknowledge that the ACF/CCAC, Salon Director, Show Chairmen, Committee and their agents, are not responsible for breakage or loss of property before, during, or after the competition. All recipes become the property of the ACF/CCAC and the event sponsors. The event sponsors in promoting their product may also use in connection with promoting this event or my likeness, voice, name and recipe.

Signature _____

Date _____