

APPLICATION FOR ACF-CERTIFIED 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-certified judges.
- Judges protocol letter.
- Payment is due when the ACF competition application is submitted, application fee - \$400. (Applications received less than 60 days prior to competition will incur an additional \$100 rush fee.)
- Worldchefs competition sanctioning is an additional charge of \$200 and must be included with the ACF competition application and fee.

**In order to receive Worldchefs sanctioning, the competition must first be approved as an ACF sanctioned competition by the chair of the ACF Competition Committee.*

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

General information

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

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

Show chair name: _____

Mailing address: _____

City: _____ State: _____ Zip: _____

Daytime Phone: _____ Cell Phone: _____

Fax: _____ E mail: _____

Indicate which phone numbers can be released: Day Cell Fax

Web site link for online rules/applications: _____

Secondary contact name: _____

Phone: _____ Email: _____

(phone number will not be released)

Show information

Show site: _____

Mailing address: _____

City: _____ State: _____ Zip: _____

Application Type & Payment (select all the applies)

ACF Sanctioned Competition Worldchefs Sanctioned Competition

Check Credit Card # _____ Exp. Date: _____

Check Amount: \$ _____ Credit Card Amount: \$ _____

Send completed applications to:

Mail: American Culinary Federation
180 Center Place Way
St. Augustine, FL 32095

Fax: Attention:
Competition Administrator
(904) 940-0741

Email: Competition Administrator
competitions@acfcchefs.net

Professional Categories

Cold food

- A-1 - Buffet Platter of Meat, Beef, Veal, Lamb, or Pork
- A-2 - Buffet Platter of Fish and/or Shellfish
- A-3 - Buffet Platter of Poultry
- A-4 - Buffet Platter of Game
- A-5 - Cold Hors d'oeuvres
- A-6 - Finger Foods
- B-1 - Cold Appetizer Plates
- B-2 - Hot Appetizer Plates
- B-3 - Five Course Menu Gastronomique
- B-4 - Four Course Lacto-Ovo Vegetarian
- C-1 - Buffet Platter of fancy cookies, Chocolates or Petit four
- C-2 - Hot or Cold Plated Desserts
- C-3 - Decorated or Sculpted Celebration Cake
- C-4 - Wedding Cake
- C-5 - Assorted Bread Display
- D-1 - Showpiece Vegetable/Fruit
- D-2 - Showpiece Tallow and Saltillage
- D-3 - Showpiece Bread Dough
- D-4 - Showpiece Chocolate, Cooked Sugar, Pastillage, and Marzipan

Live Showpiece

- E-1 - Fruit/Vegetable Carving, Mystery Basket
- E-2 - Cake Decorating
- E-3 - Decorative Centerpiece
- E-4 - Sugar Centerpiece

Hot Food

- F-1 - Mystery Basket, Individual, 1 Entree
- F-2 - Mystery Basket, Individual, 2 Courses
- F-3 - Mystery Basket, Individual, 3 Courses
- F-4 - Mystery Basket, Individual, 4 Courses
- F-5 - Mystery Basket, Two-Member Team, 4 Courses
- FP-1 - Pastry Mystery Basket, Individual
- FP-2 - Pastry Mystery Basket, Two-Member Team
- FMH - Market/Healthy Mystery Basket

Edible Cold Food

- G - Edible Cold Food

Ice Carving

- HD - Ice Carving Showpiece
- H-1 - Single Block, Individual, Freestyle
- H-2 - Two Blocks, Individual, Freestyle
- H-3 - Multiple Blocks, Two-Member Team, Freestyle

- H-4 - Multiple Blocks, Three Member-Team, Freestyle
- H-5 - Exhibition Carving

Contemporary Hot Food/Patisserie

- KC - Contemporary Cooking
- KP-1 - Hot/Warm Dessert
- KP-2 - Composed Cold Dessert
- KG - Green, Sustainable and Local Food Cooking

Wild Card

- W - Customized Wildcard Category

Student Categories

Cold food

- SA - Student Cookery
- SB - Student Cookery
- SC - Student Pastry/confections
- SD - Student Culinary Art (showpieces)

Edible Cold Food

- SG - Student Edible Cold Food

Student Team Championship

- ST-1 - Local (city)
- ST-2 - State Competition

Practical and Contemporary Hot Food

- 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

- SP-1 - Student Hot/Warm Dessert
- SP-2 - Student Composed Cold Dessert

Ice 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

- SW - Student

ACF Certified Judges – **Only if the host property selects to host a Worldchefs sanctioned competition then it is required to have at least ONE Worldchefs approved judge.*

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