



ACF STUDENT

culinary competition manual



American Culinary Federation
The Standard of Excellence for Chefs

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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 chemisé 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 chemisé 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

- | | |
|--|---|
| <ul style="list-style-type: none"> • Ice tongs • Handsaws • Chainsaws* • Steam wand • Table with circular saw* • Dremel* • Router* • Alcohol/propane burners • Drawknife • Large compass • String • Wood ruler • Extra bars | <ul style="list-style-type: none"> • 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 am	8:15 am	9:15 am	9:25 am	9:40 am
Competitor 2	8:15 am	8:30 am	9:30 am	9:40 am	9:55 am
Competitor 3	8:30 am	8:45 am	9:45 am	9:55 am	10:10 am
Competitor 4	8:45 am	9:00 am	10:00 am	10:10 am	10:25 am
Competitor 5	9:00 am	9:15 am	10:15 am	10:25 am	10:40 am

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. Under no circumstances will Non-ACF Approved Judges have their scores count during the actual competition scoring assessment for competitors. Only the approved ACF Judges scores will count as the competitor's final scores of that competition. Then the ACF National Office will review each competitor's scores when they arrive and will verify this process was upheld, if there is any indication of mishandled scores the current competition committee will be notified and further actions will be taken. Based on a 100 point system, displays are awarded gold, silver or bronze medals.

The ACF scoring point scale is:

Gold medal 90-99 points

Silver medal 80-89 points

Bronze medal 70-79 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, Innovation and Glazing – 25 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.
- Aspic used should refer to the product.
- Glazing work should be clean and free of defects.

Composition and Harmony of Ingredients – 25 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.

Professional Preparation and Craftsmanship – 25 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 – 25 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 – 15 points
- Artistic achievement/detail – 35 points
- Craftsmanship/quality of work – 50 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 (40 points) and service/tasting evaluation (60 points). Each of these areas are further divided into five specific areas, which are scored individually.

Kitchen/Floor Evaluation – (40 possible points)

- Sanitation/food handling – 5 points
- Mise en place/organization – 5 points
- Culinary and cooking technique and proper execution – 10 points
- Proper utilization of ingredients – 15 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 25 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 100, on a 100-point scale.

Organization – (25 possible points)

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

Cooking Skills and Culinary Techniques – (25 possible points)

- Creativity, skills, craftsmanship
- Serving, portion size

Taste – (50 possible points)

- Flavor and texture
- Ingredient compatibility, nutritional balance
- Presentation

COLD FOOD SCORE SHEET

[CATEGORIES SA, SB, SC2&3, SG]

STUDENT

Show: _____ Exhibit/Competitor #: _____

Date: _____ Category: _____

Criteria	Possible Points	Actual Points
Presentation, innovation and Glazing	0-25	
Composition and Harmony of Ingredients	0-25	
Professional Preparation and Craftsmanship	0-25	
Serving Methods and Portion	0-25	
Total	100	

Comments:

Award Guidelines

90 - 99 points	Gold
80 - 89 points	Silver
70 - 79 points	Bronze

Judge's Signature: _____

Judge's Printed Name: _____

COLD FOOD SCORE SHEET

[CATEGORIES SC1 AND SC4 DECORATED CAKES]

STUDENT

Show: _____ Exhibit/Competitor #: _____

Category: _____ Date: _____

Criteria	Possible Points	Actual Points
Presentation and General Impression	0-25	
Evenness of Icing, Glaze or Fondant	0-15	
Use of Various Techniques	0-15	
Exactness of Skills Displayed	0-20	
Knowledge of Skills Displayed	0-25	
Total	100	

Comments:

Award Guidelines

90 - 99 points	Gold
80 - 89 points	Silver
70 - 79 points	Bronze

Judge's Signature: _____

Judge's Printed Name: _____

SHOW PIECE SCORE SHEET

[CATEGORY SD]

STUDENT

Show: _____ Exhibit/Competitor #: _____

Category: _____ Date: _____

Show piece description (if necessary): _____

Criteria	Possible Points	Actual Points
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?)	0-15	
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?)	0-35	
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?)	0-50	
Total	100	

Comments:

Award Guidelines

90 - 99 points	Gold
80 - 89 points	Silver
70 - 79 points	Bronze

Judge's Signature: _____

Judge's Printed Name: _____

HOT FOOD KITCHEN FLOOR SCORE SHEET

[CATEGORY SG]

STUDENT

Show: _____ Exhibit/Competitor #: _____

Category: _____ Date: _____

Hot Food Kitchen Floor Evaluation (0-40 Points)

Criteria	Possible Points	Actual Points
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 (1 point deduction for each minute late)	0-5	
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: _____

HOT FOOD TASTING SCORE SHEET

[CATEGORY SG]

STUDENT

Show: _____ Exhibit/Competitor #: _____

Category: _____ Date: _____

Criteria	Possible Points	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: _____

Category: _____ 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: _____

Final Kitchen/Floor Score: _____

+ Final Service/Tasting Score: _____

= Final Score (0-100 points): _____

Award/Medal: _____

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 Service/Tasting Score: _____

Award Guidelines

90 - 99 points Gold

80 - 89 points Silver

70 - 79 points Bronze

Verification Signatures: _____

Scores Compiled by: _____

Scores Reviewed by Lead Judge: _____

Printed Name: _____

ICE CARVING SCORE SHEET

[CATEGORY SH]

STUDENT

Competitor: _____ Team: _____

Category: _____ Date: _____

Carving: _____

Criteria	Possible Points	Actual Points
Artistic Achievement/Strength of Design	0-25	
Craftsmanship, Work Involved <ul style="list-style-type: none"> • Detail and precision <ul style="list-style-type: none"> - Strong lines - Proportion - Uniform • Safety 	0-25	
Finished Appearance <ul style="list-style-type: none"> • Does piece have finished look? • Free of cracks, chips, excess slush? • Free of template paper 	0-25	
Originality and Degree of Difficulty <ul style="list-style-type: none"> • Is carving unique? • Good design or composition? 	0-20	
Total	100	

Note: First safety violation will result in a verbal warning. Second violation will result in disqualification.

Comments: _____

Award Guidelines

90 - 99 points	Gold
80 - 89 points	Silver
70 - 79 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: _____

Category: _____ Date: _____

Menu/Item: _____

Criteria	Possible Points	Actual Points
Organization <ul style="list-style-type: none"> Sanitation/Work habits Utilization of ingredients and use of allotted time (1 point deduction for each minute late) 	0-25	
Cooking Skills and Culinary Techniques <ul style="list-style-type: none"> Creativity, skills, craftsmanship Serving and portion size 	0-25	
Taste <ul style="list-style-type: none"> Flavor and texture Ingredient compatibility and nutritional balance Presentation 	0-50	
Total	100	

Comments:

Award Guidelines

90 - 99 points	Gold
80 - 89 points	Silver
70 - 79 points	Bronze

Judge's Signature: _____

Judge's Printed Name: _____

JUDGE'S SUMMARY SCORE SHEET

STUDENT

Show: _____ Exhibit/Competitor #: _____

Category: _____ Date: _____

Competitor's Name	Category	Judge 1	Judge 2	Judge 3	Judge 4	Judge 5	Total Points	Average Points	Medal

Judge's 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 be comprised of 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. Students are ineligible to compete in the “Student Team Competition” if they have competed as a professional in an American Culinary Federation and/or World Association of Chefs sanctioned competition, prior to the final day of the national finals of the “Student Team Competition” in the cycle or year they are competing in.

Team Requirements

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

- Teams whose members 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.
- All Team members must keep their memberships current during the 30 days prior to the competition and through the competition dates. All membership renewals should be done prior to this 30 day period and any competitors whose memberships are not current will be disqualified.
- All team members and managers must be local chapter members as part of their eligibility to compete, and **cannot be national members**.
- Once a team competes at its first qualifying competition (local or state) only one member change will be allowed in the team make up. If more than one member changes then the team will have to submit a written request to the Culinary Competition Chair with the explanation to receive approval.
- Coaches must obtain a letter from the Chapter President verifying the team is represented by the local chapter.

There will be no exceptions to this rule.

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

To register, the team managers must submit an “Intent to Compete” form on or before August 30 of the year prior to the national competition. 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 the state competition. This form will be used to confirm all team members as current ACF members in good standing. Teams failing to return the form, or with team members who cannot be confirmed as ACF members, will be disqualified.

These forms are available by calling ACF Competition & Awards Administrator or as a download from the ACF Web site at www.acfchefs.org.

Timeline

August 30	Intent to Compete forms due at National Office
September-December	Chapter(s) teams compete for “State Championship.” Team Information forms are due to the National Office at least 30 days prior to state competitions .
February-March	State champions compete at their respective regional salon competitions for “Regional Championship”
July-August	Regional & Military Team champions will compete at the ACF National Convention for the “Student Team National Championship”

Local and State Competition

Any number of teams within a chapter or city may be organized and managed by interested chefs and chef-instructors. Depending on the number of student teams wishing to compete for the regional title, an elimination process may take place to comply with the ACF ruling that only one team per state can vie for the regional championship.

These chapter or city teams may need to compete in a local competition, using the guidelines for state competition outlined in this manual, to determine which team will advance to represent the local chapter or city in the state level competition. Alternatively, all local teams may compete at the state level, provided there is an agreement with the host of the state competition and the host is able to accommodate all eligible teams within the state.

The winning team goes on to represent its state at the four “ACF Student Team Regional Competition.”

Note: All state competitions will be held in accordance with ACF competition guidelines and must be completed a minimum of 30 days before their respective designated “ACF Student Team Regional Competitions.”

It is the responsibility of the state competition organizer to inform the ACF Competition and Awards Administrator at the ACF National Office of the “ACF Student Team State Champions.”

Local and State Competitions will consist of two phases:

1. A Skills Salon Phase
2. A Cooking Phase that consists of four courses, one of which will be the assigned classical dish*.

Courses are:

- a. Fish starter Course
- b. Salad Course
- c. Main Course
- d. Dessert Course

*The classical dish for local, state and regional competitions will be annually chosen by the “Culinary Competition Committee” and announced at the National Convention for the following year. Classical dishes are taken from *Escoffier: The Complete Guide to the Art of Modern Cooker* (Le Guide Culinare version).

Regional Competition

The four ACF Regional Competitions will be the site of the “ACF Student Team Regional Championship”. 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. The “ACF Student Team Regional Championship” will be held according to ACF competition guidelines.

Regional Competitions will consist of two phases:

1. Day One – Competitor Judges Meeting

Skills Salon Phase

2. Day Two – A Cooking Phase that consists of four courses, one of which will be an assigned classical dish*.

Courses are:

- a. Fish Starter Course
- b. Salad Course
- c. Main Course
- d. Dessert Course

National Competition

ACF's National Convention will be the site of the "ACF Student Team National Championship". Each of the four respective regional champions and the military team champions are eligible to compete for the title of "ACF Student Team National Champions". The "ACF Student Team National Championship" will be held according to ACF competition guidelines.

The National Competition will consist of:

1. Day One – Edible Market Basket Cold Food Buffet Platter

A platter for 12 with 8 portions being displayed on a platter and four portions will be plated on individual plates as four individual portions (three plates for tasting by the judges and one for display with the platter.)

2. Day Two – Team Choice Four Course Signature Menu

Each team will produce a "Team Choice Four Course Signature Menu" for four people. Three portions will be for tasting and one portion for display

Local and State Guidelines

Skills Salon Phase

Team members will blindly draw one of four skills that must be demonstrated in the Skills Salon. The lead judge will pre-determine and announce the order in which the skills will be demonstrated. Team members will compete in a relay-style format with a total of eighty minutes to complete all four skills. Teams will have a fifteen minute setup window and a ten minute clean-up 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.

Skills:

1. Butchery of a whole chicken into eight pieces. In addition the proper handling of the carcass and the remaining protein is taken into account.
2. Filleting of a flat fish (Dover Sole) and portioned for the classical dish. In addition the proper handling of the carcass and remaining protein is taken into account.
3. Knife Cuts
 - a. Julienne vegetable or fruit of your choice – 4 ounces of finished product – $\frac{1}{8} \times \frac{1}{8} \times 2$ ".
 - b. Tourné vegetable or fruit of choice – eight pieces - $\frac{3}{4}$ " diameter, 2" long, seven sided and flat ended.
 - c. Peel and small dice one onion.
 - d. Concassée two vine-ripened tomatoes.
4. a. Make a quart of pastry cream.
 - b. Zest, 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.

Do not discard any waste items from any of the skills so that judges may review excessive waste or trim.

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

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

Cooking Phase

Team members will produce a four-course menu for four persons, which will consist of one classical course assigned by the Culinary Competition Committee and three dishes of choice by the team. The protein for the classical dish will be butchered in the skills phase.

The Menu Should Consist of:

- a. Fish starter course
- b. Salad Course
- c. Main Course
- d. Dessert Course

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

Timeline

20 Minutes	Set-up of the kitchen
75 Minutes	Cook and preparation time for the four course meal
15 Minutes	Window for service of the four course meal Note: Teams will be deducted one point per minute up to a maximum of 5 points if they go over the 15 minute window of service.
20 Minutes	Clean-up and breakdown of the kitchen. The Kitchen must be left in the same condition as found. Failure to observe this will result in point deductions.

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.

Regional Competition Guidelines

Day 1 - Skills Salon Phase (Directly after the Judges Competitor Meeting)

Team members will blindly draw one of four skills that must be demonstrated in the Skills Salon. The lead judge will pre-determine and announce the order in which the skills will be demonstrated. Team members will compete in a relay-style format with a total of eighty minutes to complete all four skills. Teams will have a fifteen minute setup window and a ten minute clean-up 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.

Skills:

1. Butchery of a whole chicken into eight pieces. In addition the proper handling of the carcass and the remaining protein is taken into account.
2. Filleting of a flat fish (Dover Sole) and portioned for the classical dish. In addition the proper handling of the carcass and remaining protein is taken into account
3. Knife Cuts
 - a. Julienne vegetable or fruit of your choice – 4 ounces of finished product – $\frac{1}{8} \times \frac{1}{8} \times 2$ ".

- b. Tourné vegetable or fruit of choice – eight pieces - $\frac{3}{4}$ " diameter, 2" long, seven sided and flat ended.
 - c. Peel and small dice one onion.
 - d. Concassée two vine-ripened tomatoes.
4. a. Make a quart of pastry cream.
- b. Zest, 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.

Do not discard any waste items from any of the skills so that judges may review excessive waste or trim.

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

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

Day 2 - Cooking Phase

Team members will produce a four-course menu for four persons, which will consist of one classical course assigned by the Culinary Competition Committee and three dishes of choice by the team. The protein for the classical dish will be butchered in the skills phase.

The Menu Should Consist of:

- a. Fish Starter Course
- b. Salad Course
- c. Main Course
- d. Dessert Course

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

Timeline

20 Minutes	Set-up of the kitchen
75 Minutes	Cook and preparation time for the four course meal
15 Minutes	Window for service of the four course meal Note: Teams will be deducted one point per minute up to a maximum of 5 points if they go over the 15 minute window of service.
20 Minutes	Clean-up and breakdown of the kitchen. The Kitchen must be left in the same condition as found. Failure to observe this will result in point deductions.

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 Competition Guidelines

Each team will produce an "Edible Market Basket Cold Buffet Platter" and a "Team Choice Four Course Signature Meal". The "Edible Market Basket Cold Buffet Platter" will be a platter for 12 with 8 portions being displayed on a platter and four portions will be plated on individual plates as individual portions (three plates for tasting by the judges and one

for display with the platter). The “Team Choice Four Course Signature Meal” will be for 4 people, three portions will be for tasting by the judges and one will be for display.

The five participating teams will be notified within 4 weeks after the last regional competition of the assigned market basket ingredients (two primary protein items, one secondary protein item, one fruit, two vegetables, one starch based item and one other supplementary item) for the cold food platter of that particular year. In addition the required protein items and ingredients for the “Team Choice Four Course Signature Meal” will be issued at this time.

Day 1 – Edible Market Basket Cold Food Buffet Platter for 12 People

The Team must demonstrate knowledge of the different types of Garde Manger products and their make-up and preparation procedures. They should demonstrate an understanding of the functionality of the Garde Manger kitchen and the utilitarian philosophies attached to it. They will also demonstrate the high art form attributes of presentation that is necessary in a cold food buffet platter. All food items must be prepared under proper and current sanitary codes.

All or a portion of each market basket ingredient must be used in the menu.

A total of 12 portions must be produced, 8 portions must be presented on the platter and 4 portions must be plated as individual portions (3 plates for tasting by the judges and one for display with the platter).

Edible Cold Food Platter Requirements

- Main Piece – Solid muscle item
- Main Piece – Emulsified forcemeat item
- Main Piece – Refined forcemeat-Combo of two forcemeats, braised, en gelee, inlay work, etc.
- Garnish – Pickled item
- Garnish – Contrived item
- Garnish Team’s choice item
- One salad (to be served on the side)
- One appropriate sauce
- One appropriate relish, salsa, chutney or condiment.

Day 2 –Presentation of the Edible Cold Platter and the Team Choice Four Course Signature Menu

Each team will finish and present their Edible Cold Platter and then produce a “Team Choice Four Course Signature Menu” for four people, incorporating the required proteins and ingredients.

The Menu Should Consist of:

- a. Seafood Starter Course
- b. Salad Course
- c. Main Course
- d. Dessert Course

Timeline

Prior to the competition event itself each team will be allocated equal pre-prep time in a designated kitchen area. The kitchen must be left in the same condition as found.

Day One: (Preparation day)

Cold Buffet Platter

20 Minutes	Set-up of the kitchen
5 Hours	Cook and preparation Note: Teams will be deducted one point per a minute up to a maximum of 5 points if they go over the allotted time
20 Minutes	Clean-up and breakdown of the kitchen. The Kitchen must be left in the same condition as found. Failure to observe this will result in point deductions.

Day Two: (Finishing and Presentation of Edible Cold Platter and Four-course signature menu)

Cold Buffet Platter Presentation

20 minutes	Set-up of the kitchen
3 hours	Finishing of the platter to include the slicing of the main pieces, completion of all the other components, glazing with consommé aspic (where appropriate), plating of the edible buffet platter and plates, and the set-up on the display table. Note: Teams will be deducted one point per a minute up to a maximum of 5 points if they go over the allotted time
30 minutes	Clean-up and breakdown of the kitchen from the edible cold food platter preparation and transition kitchen for the production of the four course menu
20 minutes	Break for teams

Four Course Signature Menu

1 hour 30 Minutes	Cooking and preparation time
20 minutes	Window for service (5 minutes per course) Note: Teams will be deducted one point per minute up to a maximum of 5 points if they go over the 20 minute window of service.
20 minutes	Clean-up and breakdown of the kitchen. The Kitchen must be left in the same condition as found. Failure to observe this will result in point deductions.

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

General Guidelines for Edible Cold Platter

- The team's display for their edible cold food platter can be traditional, (i.e. all items on one appropriate platter) or in a more contemporary display using smaller platters, risers, bowls, etc.
- Each team will have one eight-foot table for their display.
- 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.
- Menus must be displayed on display table.

- Teams are to produce their cold food preparations under strict sanitary and temperature requirements. All cold food to be presented and served should be at a minimum of 45 degree F or below without interruption until tasted and evaluated. The finished platter must be presented cold (on top of chill plate, dry ice, ice-filled pans or other cold surface) and maintain the cold temperature throughout the display.
- Judges may choose to randomly taste some portions of the food on your platter in addition to tasting your plated food.
- All proteins must be brought in raw and in whole form and all butchering must be done onsite.
- Fish may be brought in gutted and scaled but must be filleted onsite.
- Previously marinated or cured proteins are allowed to be brought in but the preparation must be demonstrated in the proper sequence in the competition kitchen before the prepared item can be used (this includes the butchering of the whole protein) thus only eliminating the curing or marinating time. The only items which will not be allowed are those that require extended curing and aging to get a finished product such as pastrami, prosciutto, etc.
- The presented food on the plates and platters should be well-seasoned, presented appropriately and be the same food items. Teams are not allowed to fabricate separate pieces for display purposes only.
- Teams are to supply their own platter or contemporary presentation items. Plates for the four individual servings will be supplied by the ACF.
- Teams have the option of glazing items and if so, teams are permitted to bring in their own stock to fabricate an edible jellied consommé (aspic) to lightly coat the main platter pieces to preserve their freshness and moisture. You may also choose to glaze vegetable and salad items using flavored oils or vinaigrettes.
- Butt ends (or gross pieces) of all 3 main pieces are required to be displayed on the platter. Generally the butt end is left large enough for each person to have another slice and it is approximately 25% the size of the main piece before it has been sliced.
- Teams are allowed to supplement their market basket with the following proteins when used as a supporting or complimentary ingredient: Fatback, pork butt, and unsmoked bacon.
- In the edible cold platter phase, a savory dough may be brought in prepared but the fabrication and baking must be done in the competition kitchen
- Remember that your platter like any other food we serve should follow the dietary and nutritional sound portion sizes that are currently recommended by the USDA.
- Due to strict fire code rules at many convention centers, stove top smoking might not be allowed (verify with ACF Competition Administrator) in which case use of a smoke gun to introduce hint of smoke is recommended.
- Only during the “Edible Market Basket Cold Buffet Platter” portion of the national competition will Sous Vide cooking and immersion circulators be allowed to be used

General Rules for Local, State, Regional, and National Student Competitions

- No Sous Vide cooking or immersion circulators will be allowed for state, regional, or national competitions with the exception of the “Edible Market Basket Cold Buffet Platter” portion of the national competition.
- Teams must provide for the four course meal, six sets of menu packets. These must be presented to the judges in booklet form upon entering the kitchen at the stated competition start time and must adhere to the “Menu Packet-Four Course Meal” guidelines.
- Teams must provide for the edible cold platter, six sets of menu packets. These must be presented to the judges in booklet form upon entering the kitchen at the stated competition start time and must adhere to the “Menu Packet-Edible Market Basket Cold Food Buffet Platter” guidelines.
- 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 four course cooking phase and the edible cold platter phase. 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 four course meal may be brought in, but neither finished sauces nor clarified broths are allowed.
 - Puff, bric, and phyllo may be brought in.
 - The use of commercial fruit purees for the dessert is allowed but the puree should not be altered in any way.
 - Cooked ice cream bases and/or sorbet bases may be brought in ready to freeze at the competition site.
 - All marinated items brought in advance must be demonstrated and prepared in their proper culinary production sequence before the pre-prepared items can be used.
 - Teams must bring in all equipment, knives, small wares and chinaware for all parts and phases of the competition. The only exception will be at the "Four Course Signature Meal" and the four individual plates for the edible platter at the national competition, where the chinaware will be provided.
 - Teams are discouraged from bringing in too much equipment and tools as it is often times not looked upon favorably by judges nor will necessarily result in better outcome.
 - The goal at student team competitions is for teams to display mastery of Basic cooking principle and skills, execute good solid cooking and display great team work. Complicated and crowded menus and dishes do not necessarily score higher and often times inhibit team's full success especially when the team is away from much familiar home kitchen environment.
 - Teams may bring in up to two supplementary tabletop burners, if approval is received from the Lead Judge/Show chair prior to the event.
 - Teams are required to work within the assigned kitchen/station boundaries. Not adhering to this rule will result in point deductions.
 - Teams are required to save their food and non-food waste in separate third pans and can dispose of them once reviewed by a kitchen judge. In addition, usable food trim must be properly labeled and put away.
 - Proteins must be brought whole and butchery skills and utilization of trim will need to be displayed.
 - Utilization of usable trim and by products in your menu is fully expected and show's one's cooking skills.
 - To make it an educational experience for all teams attending, the all-important critique sessions are open to all teams and coaches if they choose to attend.

Kitchen Station Requirements (Local, State, and Regional)

The following items will be provided:

- 1 each 6 burner range available
- 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 food display

Teams must bring in all additional equipment that is needed to execute the meal. All food items and equipment should be on TWO proper full size speed racks (no half racks will be allowed). Teams should only expect the organizer to provide what has been listed above.

Processors, blenders, mixers, etc. must be brought in if needed. Please be aware that only the power outlets described will be supplied and you will be limited to those outlets and the power they provide. The use of power stripes to increase the outlet count will not be allowed and if a power outage occurs from the team exceeding their power allotment, no additional time will be given due to the outage. No sous-vide equipment will be allowed.

Kitchen Station Requirements (National)

A kitchen diagram and a list of equipment provided will be sent to each team by the ACF National Office once the kitchen designs have been established. Teams must bring in all additional equipment that is needed to execute their program. All food items and equipment should be on TWO proper full size speed racks (no half racks will be allowed). Teams should only expect the organizer to provide what has been shown in the kitchen diagram and the list of the equipment that will be provided.

Processors, blenders, mixers, etc. must be brought in if needed. Please be aware that only the power outlets described will be supplied and you will be limited to those outlets and the power they provide. If a power outage occurs from the team exceeding their power allotment, no additional time will be given due to the outage.

Please also keep in mind that open flames may be restricted due to the set-up of the kitchens in the show halls.

All China ware will be provided and a list of what is available will be sent to all the competitors. No additional chinaware will be allowed beyond what is provided.

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, chapter logo & school logo if applicable on right chest). No other logos are permitted.
- Black pants
- Black shoes or clogs
- Full aprons
- Kerchiefs
- Toques
- The alternate must wear a red arm band.

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 of the four course meal and edible platter, 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 course to the judges' table.
- The alternate can taste food at any level of the 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, transport food and equipment to the table or range top, change out and wash soiled boards and pans, and monitor cooking times. The alternate will wear a red arm band indicating that person as the alternate, aiding the judges in monitoring their activity. It is also the responsibility of the alternate to keep the team's equipment washed and stored away from the dishwashing area.

Role of the Team Coaches and Manager

The manager and coach 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. After the competition and during the critique the manager and coach are required to be at the team's critique.

Student Team Classical Dish Requirements

For the 2018 competition season, the assigned classical dish is the Dessert Course. Effective dates for this dish are August 2017 thru April 2018.

#4713 - Oeufs à la Neige

Menu (Local, State & Regional)

Fish Starter Course

Salad Course

Main Course

Dessert Course - Classical Dish

Notes:

- Reference recipe #4347 Ordinary Meringue (prepare half recipe)
- Use eggs sized "large" for all recipe production.
- There will be some excess production beyond the four (4) required portions served. Teams will not be penalized for excess production as a result of following these two classical dessert recipes correctly.
- NO additional dessert garnishes will be required or permitted for this course. Presentation guidelines are clearly stated within the original recipe (#4713) and should not be deviated from in the final presentation of the course for evaluation.

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	
Zest, 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 (1 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 _____

Judge's 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: _____

Hot Food 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 (1 point deduction for every minute late)	5	
Not adhering to station boundaries and final clean up and break down not satisfactory.	Additional Deduction Maximum of 3 Points	
Total Score	20	

Comments:

Judge's 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: _____

Signature Courses

Criteria	Maximum Points	1	2	3
Serving Methods and Presentation	10			
Portion size and nutritional balance	5			
Flavor, taste, texture and doneness	45			
Individual Course Scores	60			

Subtotal/3 courses = Signature courses score _____

Classical Course

Criteria	Maximum Points	Received
Classical presentation	5	
Classical cooking methodology	5	
Portion size	5	
Taste	35	
Individual Course Scores	50	

Overall Menu Composition & Skills Displayed

Criteria	Maximum Points	Received
Flavor progression, theme, variety of basic cooking skills and techniques	10	
Total Score	10	

Section 1 Score + _____

Classical course score + _____

Overall menu score + _____

Subtotal = _____

÷ 2 Final testing score = _____

Judge's Guidelines for Standards

55 - 60 points	Gold
50 - 54.99 points	Silver
45 - 49.99 points	Bronze

Judge's Signature: _____

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									0-60
						Total/Final Score			0-100
						Award			

Team Members

ACF Member #

1. _____	_____
2. _____	_____
3. _____	_____
4. _____	_____
5. _____	_____

100 Points Gold with Special Certificate Award Guidelines

- 90 - 99.99 points Gold
- 80 - 89.99 points Silver
- 70 - 79.99 points Bronze

KITCHEN/FLOOR SCORE SHEET - FOUR COURSE MENU (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 (1 point deduction for every minute late)	5	
Final clean up and breakdown not satisfactory	Additional Deduction Maximum of 3 Points	
Total Score	40	

Comments:

Award Guidelines

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

Judge's Signature: _____

TASTING SCORE SHEET - FOUR COURSE MENU (NATIONAL)

STUDENT TEAM

Team: _____ Judge: _____

Show: _____ Date: _____

Criteria	Maximum Points	Received
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
50 - 53.99 points	Silver
42 - 47.99 points	Bronze

Judge's Signature: _____

Team: _____

Show: _____ Date: _____

Kitchen/Floor Judges

Print and Sign

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

Service/Tasting Judges

Print and Sign

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

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		

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: _____

Final Kitchen/Floor Score: _____

+ Final Service/Tasting Score: _____

= Final Score (0-100 points): _____

÷ Number of Judges: _____

= Final Service/Tasting Score: _____

Award Guidelines

90 - 100 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze

KITCHEN/FLOOR SCORE SHEET - EDIBLE COLD PLATTER (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	15	
Proper utilization of ingredients	5	
Timing/work flow day 1 (1 point deduction for every minute late)	5	
Timing/work flow day 2 (1 point deduction for every minute late)	5	
Final clean up and breakdown not satisfactory	Additional Deduction Maximum of 3 Points	
Total Score	40	

Comments:

Award Guidelines

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

Judge's Signature: _____

TASTING SCORE SHEET - EDIBLE COLD PLATTER (NATIONAL)

STUDENT TEAM

Team: _____ Judge: _____

Show: _____ Date: _____

Criteria	Maximum Points	Protein 1	Protein 2	Protein 3	Garnishes	Salad, Sauce, Condiment
Serving methods and presentation	5					
Portion size and nutritional balance	5					
Menu and ingredients	10					
Creativity and practically	5					
Flavor, taste, texture and doneness	35					
Individual Item Scores	60					

Subtotal: _____

÷ Number of Courses: _____

= Service/Tasting Score: _____

Comments:

Award Guidelines

54 - 60 points	Gold
50 - 53.99 points	Silver
42 - 47.99 points	Bronze

Judge's Signature: _____

Team: _____

Show: _____ Date: _____

Kitchen/Floor Judges

Print and Sign

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

Tasting Judges

Print and Sign

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

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		

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: _____

Final Kitchen/Floor Score: _____

+ Final Tasting Score: _____

= Final Score (0-100 points): _____

÷ Number of Judges: _____

= Final Tasting Score: _____

Award Guidelines

90 - 100 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze

Show: _____ Date: _____

Team	Four Course Menu Score	Edible Cold Platter Score	Subtotal	Average ÷ 2	Total	Medal Awarded
Central Regional Team						
Military Team						
Northeast Regional Team						
Southeast Regional Team						
Western Regional Team						

Award Guidelines

100 points	Gold with Special Certificate
90 - 100 points	Gold
80 - 89.99 points	Silver
70 - 79.99 points	Bronze

Judge's Verification Signatures

Printed Name

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

Signature

- _____
- _____
- _____
- _____
- _____
- _____

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
Competitions & Awards Administrator
180 Center Place Way
St. Augustine, FL 32095

or Fax to:

904-940-0741

**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 (if any): _____

Coach*: _____ ACF Member #: _____

Phone (day): _____ Fax: _____

E-mail: _____

Assistant Coach: _____ ACF member #: _____

Phone (day): _____ Fax: _____

E-mail: _____

Team Members

Printed Name	ACF Member #
Captain: _____	_____
Member: _____	_____
Member: _____	_____
Member: _____	_____
Alternate: _____	_____

Forms must be submitted to the ACF national office at least 30 days prior to local, state and Divisional 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
Competitions & Awards Administrator
180 Center Place Way
St. Augustine, FL 32095

or Fax to:

904-940-0741

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: _____

Show Chair: _____ Date of Event: _____

Category: _____

Judging Team (Please circle the Floor Judge)

Lead Judge: _____ Judge 2: _____

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

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culinary competition manual



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The Standard of Excellence for Chefs