



# Make It Mini - A Dessert Trio

## TABLESIDE MINI DESSERT COMPETITION

Sponsored by: MARS Foodservices for the American Culinary Federation

**Concept:** Mini desserts, with a lower price point and less commitment, encourage customers to experiment. They are lured by the novelty and promise of flavor without the guilt. Only a couple of bites each, they are an indulgence, but not indulgent. Mini desserts can be simple treats, easily recognizable to customers and replicated in less sophisticated kitchens. Big taste in a small package with eye appeal.

Mini desserts have a good future, as diners are more aware of their health. In a recent internet survey of chefs conducted by the National Restaurant Association 83% of those polled deemed bite-sized desserts as "hot" labeling mini desserts trendier than other top delectable menu items such as specialty sandwiches, artisan beer, sustainable seafood and energy drinks.

---

## R

### egional Recipe Submissions & Preliminary Judging

Chef and pastry chef members of the American Culinary Federation are invited to submit original recipes for 3 mini desserts - 1 hot and 2 cold presented as a "*Mini Dessert Flight*". Each mini dessert must consist of at least 20% TWIX Caramel Cookie Bar or Peanut Butter Cookie Bar. Application to tableside-style cooking and techniques must be kept in mind when developing the recipes. This style of competition keeps alive the art of tableside cooking - a test of a chef's organizational skills and knowledge of ingredient preparation and techniques. Recipes submitted are for 4 servings with preparation and cooking times not to exceed 30 minutes each. Recipes must be submitted in standard recipe format, size 8 ½"x 11" and list all ingredients to include TWIX Caramel Cookie Bar and Peanut Butter Cookie Bar quantities and the methods of preparation.

- **COLD MINIS** - 2 recipes, 4 servings - one created with TWIX CARAMEL COOKIE BAR and one with PEANUT BUTTER COOKIE BAR. At least 20% incorporation of each MARS product is required per recipe.
- **HOT MINI** - 1 recipe, 4 servings - one created with TWIX CARAMEL COOKIE BAR or PEANUT BUTTER COOKIE BAR. At least 20% incorporation of the product is required.

**SUPPORTING PHOTOGRAPHS** To help evaluate the quality and creative presentation of the recipes, competitors are required to submit color photographs of their mini dessert creations along with their recipes. Photos are accepted in the following formats only: CD, jpg or color photograph - gloss finish, minimum 5" x 7".

Submit recipes to: Claudia More - email [cmore@acfcchefs.net](mailto:cmore@acfcchefs.net) /fax: 904.825.4758  
*Chef Questions?* Call Chef Michel at 773-769-1790 or [mbi@worldofmbi.com](mailto:mbi@worldofmbi.com)

**ENTRY DEADLINES** \*Selected competitors will be notified in advance of their respective regional conferences to allow time for travel planning.

- Western Region - January 18
- Northeast Region - February 12
- Central Region - February 26
- Southeast Region - March 26

## Preliminary Judging

Selections will be made based on recipe originality, clarity & format, methods of preparation suitable for tableside-style cooking, good utilization of TWIX Caramel Cookie Bar & Peanut Butter Cookie Bar and creative flight presentation. (AS SEEN IN SUPPORTING PHOTOGRAPHS).

## Regional Competitions

From the regional recipe submissions, MARS Foodservices will select up to 4 chefs from each ACF region to compete in a tableside-style competition held at their respective Regional Conference. Competitors will prepare their two (2) cold mini dessert creations, 4 servings of each, in advance of the competition and bring them to the cooking station ready to plate, as part of their mise-en-place. Competitors will then have 30 minutes in which to prepare one (1) hot mini dessert, 4 servings and creatively plate all 3 as a “*Mini Dessert Flights*” - 3 for judging, 1 for display & photography. Prior to the start of cooking, each competitor’s hot dessert recipe ingredients will be proctored. Competitors are required to arrive at the tableside cooking stations with their mise-en-place that includes two (2) finished individual cold mini desserts for 4 and ingredients to prepare one (1) hot mini dessert for 4.

If pre-baked or pre-made ingredients such as a cake, sauce, etc. are used they must be a mise-en-place component.

One finalist will be selected in each region to compete in the final competition at the ACF National Convention in Anaheim and will be awarded a full convention registration.

---

## Final Competition - 2010 ACF NATIONAL CONVENTION - ANAHEIM, CA

One finalist representing each ACF region will meet in final competition during the National Convention where they will recreate their original recipes for 3 individual mini desserts, 4 servings of each - 2 cold and 1 hot, exactly as submitted.

- Competitors will prepare (1) cold dessert, 4 servings in advance of the competition brought to the cooking station ready to plate, as part of their mise-en-place.
- Competitors will be allotted 45 minutes in which to prepare (1) hot mini dessert, 4 servings and 1 cold mini dessert, 4 servings and creatively plate all 3 as a “*Mini Dessert Flights*” - 3 for judging and 1 for display & photography.

Competitors should arrive at the tableside cooking stations with their mise-en-place that includes one (1) finished individual cold mini dessert, 4 servings and ingredients to prepare one (1) hot mini dessert, 4 servings and one (1) cold mini dessert, 4 servings.

If pre-baked or pre-made ingredients such as a cake, sauce, etc. are used they must be a mise-en-place component.

# Cooking Station set-up for Regional Competitions & National Championship

- One 6' to 8' table
- One 6' to 8' back-up table
- Two induction ranges with frying pan/sauté and saucepan
- One cutting board

Competitors to provide:

- 4 table service pieces to present and serve flight of mini desserts - 3 for judging, 1 for display & photography. *The selection of the service pieces for presentation is very important! Competitors will be judged on a creative "flight" presentation; one that accentuates taste, shape and texture.*
- Small cooking & serving utensils
- No latex gloves allowed

---

## Judging Criteria

Based on a 100-point system

- Mise-en-place - 10 points
- Tableside cooking techniques & showmanship - 10 points
- Original use of TWIX Caramel Cookie Bar & Peanut Butter Cookie Bar - 20 points
- Taste, texture & temperature - 50 points
- Creative "*flight*" presentation - 10 points

**Grand Prize \$2,000!**

# C

## ompetition Application

Last Name \_\_\_\_\_

First Name \_\_\_\_\_

Certification \_\_\_\_\_

Chapter \_\_\_\_\_

Place of Employment \_\_\_\_\_

Title \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Work/Cell # \_\_\_\_\_ Fax \_\_\_\_\_

E-Mail \_\_\_\_\_

*I certify that this information is correct and accurate to the best of my knowledge. I further certify that my recipes and color photographs are my own work. I understand that falsification of my application or non-compliance with rules will result in the disqualification of my entry. I hereby grant the competition sponsor Mars Foodservices and the American Culinary Federation the right to use my recipes, color photographs and personal information as enclosed, for any promotional purpose.*

---

Competitor Signature \_\_\_\_\_ Date \_\_\_\_\_