



One-Pot Win A Lot Cooking Competition

One-pot cookery celebrates the ease of incorporating grains into a comfort meal. Recipes of this style often find their way into the repertoires of caterers, hotel banquets, buffets and foodservice meals served family-style. The One-Pot Cooking Competition will feature a quick cooking rice variety selected from the Riviana Foods, Inc. portfolio. Chefs will compete on the notion of a single main course prepared in a style that features all ingredients cooked in a “Dutch-style” pot.

Regional Recipe Submission & Preliminary Judging _____

To Submit an Entry - The competition is open to all chef members of the American Culinary Federation. Chefs are invited to submit an original recipe for a one-pot main course, 4 servings, made with a **Riviana Foods, Inc.** quick cooking rice variety. Preparation and cooking times may not exceed 30 minutes. Recipes must be submitted in standard recipe format, size 8 ½”x 11” and list all ingredients and quantities including the rice variety and method of preparation.

SUPPORTING PHOTOGRAPHS - To help evaluate the quality and creative presentation of the recipes, competitors are required to submit color photographs of their one-pot creations with their recipes. Photos are accepted in the following formats only: CD, jpeg or color photograph - gloss finish, minimum size 5” x 7”.

PHOTOGRAPHS & CD'S WILL NOT BE RETURNED. ALL RECIPES, PHOTOGRAPHS & CD'S BECOME THE EXCLUSIVE PROPERTY OF RIVIANA FOODS, INC. AND THE AMERICAN CULINARY FEDERATION RESERVING THE RIGHT TO USE ANY RECIPE, PHOTOGRAPH OR CD FOR PUBLICITY, PROMOTIONAL OR OTHERWISE, AND/OR ADVERTISING PURPOSES THEY DEEM APPROPRIATE.

Entry Deadlines

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

- Western Region - January 4
- Northeast Region - February 12
- Central Region - February 26
- Southeast Region - March 26

Submit recipes to Claudia More - email cmore@acfcchefs.net / fax: 904.825.4758

From the recipe submissions, chefs from each ACF region will be selected and invited to compete in The Riviana One-Pot Competition held at their respective 2010 ACF Regional Conference. Winner notification will give consideration to travel planning time. Winning recipes will be selected based on originality, ingredients and cooking methods and presentation (AS SEEN IN SUPPORTING PHOTOGRAPHS).

Samples of rice can be obtained by contacting Dave Bryan at Riviana Foods Inc. 713- 535-8239 or dbryan@riviana.com.

Riviana Quick-Cooking Rice varieties include:

- Minute Rice - www.minuterice.com
- Success Rice - www.successrice.com
- Gourmet House (instant Wild Rice Variety) - www.gourmethouserice.com
- Riviana Rice - www.riviana.com

~ **Regional Competitions** _____

Competitors must build their one-pot rice dish at a cooking/action station. Prior to the start of cooking, each competitor's ingredients/mise-en-place will be proctored. Competitors are required to arrive at the cooking stations ready to cook and will be given 30 minutes to prepare and serve their one-pot creation - 3 servings for judging and 1 serving for presentation & photography. Please note, this is an action-station style competition and competitors will be judged on their preparation techniques, cooking skills and interaction with the judges & spectators. No latex gloves may be worn during the competition.

FAILURE TO FOLLOW COMPETITION RULES RESULTS IN DISQUALIFICATION OF ENTRY. AWARD DECISIONS ARE AT THE DISCRETION OF THE JUDGES AND THE AMERICAN CULINARY FEDERATION AND ARE FINAL.

One finalist from each regional competition will be selected and invited to compete in the final one-pot cook-off at the 2010 ACF National Convention in Anaheim, CA - August 2-5. The finalist will receive a cash prize of \$250, a Demeyere pot and one program badge to attend the ACF National Convention. Expenses for the competition (travel, lodging, ingredients) are the responsibility of the competitor.

~ **Final Competition** _____

One finalist representing each ACF region will meet in final competition during the Trade Show at the National Convention in Anaheim, CA to recreate their original one-pot rice dish. From the 4 competitors, one winner will be selected and will receive a *cash prize of \$1,000.00*.

Prior to the start of cooking, each competitor's ingredients/mise-en-place will be proctored. Competitors are required to arrive at the cooking stations ready to cook and will be given 30 minutes to prepare and serve their one-pot creation - 3 servings for judging and 1 serving for presentation & photography. Please note, this is an action-station style competition and

competitors will be judged on their preparation techniques, cooking skills and interaction with the judges & spectators. No latex gloves may be worn during the competition.

Additionally, competitors will prepare, in advance of the competition, 12 servings of their recipe for a *People's Choice Award* held at the Riviana Foods, Inc. booth. Kitchen space will be provided.

FAILURE TO FOLLOW COMPETITION RULES RESULTS IN DISQUALIFICATION OF ENTRY. AWARD DECISIONS ARE AT THE DISCRETION OF THE JUDGES AND THE AMERICAN CULINARY FEDERATION AND ARE FINAL.

~ Judging Criteria _____

Based on a 100-point system

- Mise-en-place - 10 points
- Cooking techniques & showmanship - 10 points
- Creative presentation - 10 points
- Harmony of rice variety and recipe ingredients - 20 points
- Taste, texture & temperature - 50 points

ACF will equip each cooking station with the following:

1 - 8' table

1 – 8'table ½ banquet for back-up

1 - 8 quart “Dutch-Style” pot

1 - Induction Burner

1 - Cutting Board

Competitors to provide:

- All recipe ingredients
- 4serving plates/bowls: 3 for the judges - 1 for photography & display
- Small cooking & serving utensils

Riviana will provide:

- Quick cooking rice variety for regional competitions & the national cook-off



Please forward entry to: **Claudia Moré- cmore@acfchefs.net** Fax: (904) 825-4758

Competitor Information

Last Name _____ First Name _____ Certification _____

ACF Chapter _____

Place of Employment _____

Title: _____

Address _____

City _____ State _____ Zip _____

Work Tel _____ Work 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 ACF and Riviana Foods, Inc. the event sponsors, the right to use my recipes, color photographs and personal information as enclosed, for any purpose they deem appropriate. My signature hereby authorizes ACF and its subsidiaries, vendors and the media to use the reproduction (photographic or video) of my likeness, work, product(s), recipes and /or presentations for distribution in both print and digital matter. I understand that ACF has the right to make copies of such materials to make available for sale and to retain the proceeds from the sale of such, and that I will not be compensated and may not be notified of use.

Competitor Signature: _____ Date _____

Please include your picture in chef uniform - jpg format only-
for potential publicity purposes.

