

# WHAT'S IN YOUR WOK? A FRIED RICE COMPETITION

SPONSORED BY  
Riviana Foods® for the American Culinary Federation



COMPETE FOR A  
GRAND PRIZE  
OF \$1,000

*Fried Rice is believed to have its early roots in Chinese culture, but has since gained worldwide popularity. American, Cuban, Indonesian and Hawaiian versions have appealed to palates incorporating a variety of ingredients from salted fish to pickled pineapple. This year, we challenge you to turn up the heat on this classic and create your own "Signature" Fried Rice.*

ACF members are invited to submit an original fried rice recipe – four servings made with Minute Rice, white or brown. Recipes are for a main dish and must be applicable to tableside-style preparation and cooking techniques.

**1** Submit entries in standard recipe format and include all ingredients and method of preparation. Cooking times cannot exceed 20 minutes.

**2** Submit a **HIGH RESOLUTION** color photo of your fried rice creation in either jpeg or PDF format. Photographs must be of the finished dish, four servings and presented in a dish of your choice.

**3** Recipes are judged by Riviana Foods on originality, clarity and format, ingredients and cooking methods, main-dish tableside cooking techniques and creative presentation.

**4** To obtain the rice variety of your choice for recipe development, contact **Dave Bryan at (713) 535-8239 or e-mail [dbryan@riviana.com](mailto:dbryan@riviana.com)** to request a coupon for free samples.

## REGIONAL ENTRY DEADLINES

Southeast—January 27  
Western—February 17  
Central—March 16  
Northeast—March 23

**Submit all recipes, photographs and competitor applications to:  
Lana Manning, [lmanning@acfchefs.net](mailto:lmanning@acfchefs.net).**

From the regional recipe submissions, four chef competitors from each ACF region are selected to compete at their respective 2012 ACF Regional Conference.



# COMPETITOR APPLICATION

NAME: \_\_\_\_\_

ACF MEMBER ID: \_\_\_\_\_ ACF CHAPTER: \_\_\_\_\_

PLACE OF EMPLOYMENT: \_\_\_\_\_

TITLE: \_\_\_\_\_

MAILING ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ STATE: \_\_\_\_\_ ZIP: \_\_\_\_\_

WORK/CELL NUMBER: \_\_\_\_\_ FAX: \_\_\_\_\_

EMAIL: \_\_\_\_\_

**I HEREBY CERTIFY** that this information is correct. Furthermore, I grant permission to the American Culinary Federation, its subsidiaries and the sponsor to use the information included in my application in print and electronically for promotional purposes. I understand that I will not be compensated and that I may not be notified of each use.

COMPETITOR SIGNATURE

DATE

**PLEASE SUBMIT ALL RECIPES, PHOTOGRAPHS AND COMPETITOR INFORMATION TO: LANA MANNING, LMANNING@ACFCHEFS.NET.**

## — REGIONAL COMPETITIONS — — JUDGING CRITERIA —

- **COMPETITORS** will have a maximum of 20 minutes to recreate four portions of their “Signature” dish at a tableside-style cooking station using a Browne Foodservice 12” Stainless Tri-ply Induction Wok with natural finish. No other cooking equipment will be allowed.
- **THREE** portions will be served to the judges and one portion is for display and photography.
- **EXCLUDING** the rice, there is a limit of 15 ingredients. Stock counts as an ingredient. Minute® Rice must represent no less than 50% of the recipe. The rice will be provided on-site.

- **COMPETITORS** will arrive at the cooking stations with all recipe ingredients, mise en place, to include raw and pre-prepared ingredients, and be ready to cook. (No peeling, cutting, chopping, etc will be allowed.) Each competitor’s recipe ingredients/mise en place will be proctored at the cooking stations before the start of the competition.
- **COMPETITORS** are responsible for providing their own china and small cooking and serving utensils.
- **EACH** station includes: one 6-foot table, one induction burner and one Browne Foodservice 12” Stainless Tri-ply Induction Wok with natural finish.

Scoring is based on a **100-point** system.

- **Recipe format and clarity**—10 points
- **Mise-en-place/Composition**—10 points
- **Cooking techniques and interaction** —10 points
- **Creative use of rice**—30 points
- **Taste, texture and temperature**—40 points

*Failure to follow competition rules will result in disqualification of entry. Award decisions are at the sole discretion of the judges, sponsors and the American Culinary Federation, and are final.*

## — PRIZES —

Regional winners receive a \$250 cash prize and will compete at the 2012 National Convention July 14-17 in Orlando to determine which “Signature” fried rice will reign supreme and receive a grand prize of \$1,000.