



American Culinary Federation
The Standard of Excellence for Chefs

2018 ACF Pastry Chef of the Year Award awardapplication

APPLICATION DEADLINE: SEPTEMBER 30, 2017



Sponsored by:





pastry chef OF THE YEAR

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award objective

The ACF Pastry Chef of the Year award recognizes a pastry chef who has displayed a passion for the craft, has an accomplished reputation in the pastry field, and has given back to the profession through the education of others by sharing skills and knowledge.

candidate eligibility

Candidate should have a high degree of creativity, talent and passion, and be well versed in the many disciplines of the pastry profession.

Candidate must:

1. Be a pastry assistant or higher, or be a pastry and baking instructor.
2. Have a minimum of three years full-time employment in the culinary industry.
3. Not have applied for any other regional or national award.

NOTE: Past regional winners may reapply after five years. Past national winners cannot reapply. Nominees chosen to compete at a regional salon must wait one year between nominations. Nominees not chosen to compete may apply annually.

application guidelines

The complete nomination package must include:

- A completed application form.
- A professional résumé and biography of the candidate.
Each document is not to exceed two pages.
- Recipes and photos for three pastries (one plated dessert, one cake, and one show piece).
- Any articles or awards received by the pastry chef.
- A high resolution, digital, color photograph of candidate in a white chef coat. The digital photograph must meet the following requirements: 300 dpi (dots per inch) in a .tif or .jpeg format, and at least 1200 by 1600 pixels. Picture can be emailed to awards@acfchefs.net or submitted on a CD.

Candidates will provide all needed materials for the application and selection process before the deadline.

selection process: regional

All nomination packages will be reviewed by a selection committee. Up to four candidates may be chosen by the selection committee to compete. Committee decisions are final.

Notification of advancement: November 2017

Competition Guidelines: December 2017

Each semifinalist will participate in a Category KP1 competition that will be held in conjunction with the regional conferences. A panel of judges will select the winner based on cooking skills, menu taste and professionalism. The first place recipient will be announced during the Vice-Presidents Dinner held on the final night of the regional conferences. The regional winners announced will advance to the national competitions.

selection process: national

Up to four regional winners will participate in a competition and prepare selected desserts and pastry work for a panel of judges.

Competition guidelines will be sent out in: May 2018

The national winner will be announced at ACF's national convention during the President's Grand Ball.

NOTE: Schedule conflicts will not be accommodated.

The ACF Pastry Chef of the Year competition will be coordinated by a member of the ACF Culinary Competition Committee. The competition committee representative does not have a vote in the selection of the four candidates chosen for the regional competition but may be on the judging panel at the regional and national cooking competitions. The representatives will also be available to provide technical or educational advice as necessary.

**COMPLETED APPLICATION MUST
BE RECEIVED BY SEPTEMBER 30, 2017**

Mail To: American Culinary Federation | Attn: Awards
180 Center Place Way | St. Augustine, FL 32095

- OR -

Email: awards@acfchefs.net

All incomplete applications will NOT be accepted.



pastry chef OF THE YEAR

APPLICATION FORM

personal information

Full Name: _____ ACF Member #: _____
Home Address: _____
City: _____ State: _____ Zip: _____
Phone: _____ Email: _____

educational information

Name of School/Program: _____
Degree Sought/Earned: _____ Graduation Date: _____

employment information (current employment)

Name of Establishment: _____
Your Position/Title: _____
Address: _____
City: _____ State: _____ Zip: _____
Business Phone: _____ Email: _____

professional accomplishments | awards

Please list your top three professional accomplishments or awards:

1. _____
2. _____
3. _____

I hereby certify that the information I have submitted is correct. Furthermore, I grant permission to the American Culinary Federation and its subsidiaries to use the information included in my application in print and electronically for promotional purposes, which may include video and/or photography. I understand that I will not be compensated and that I may not be notified of each use. If you have been named the National PCOY winner and you may have the opportunity to advance to the Global Pastry Chefs Challenge. All training will be defined by the ACF Culinary Competition Committee, and you must comply with ACF policies and procedures that are set forth. As the national winner you must serve as an ACF Ambassador and this may include attending local and national events and representing the American Culinary Federation.

Also, I agree that all decisions made by the selection committee are final and not subject to appeal.

Signature _____

Date _____



PRIZE PACKAGE – PLUGRÁ® EUROPEAN-STYLE BUTTER

REGIONAL WINNERS RECEIVE:

- Silver medallion in the theme of the award
- One round-trip coach air fare to national convention
- Five nights lodging at the host hotel
- One full convention registration

THE NATIONAL WINNER RECEIVES:

- Gold medallion in the theme of the award
- \$5000 cash prize