



American Culinary Federation

ACF Youth Culinary Team USA - The Road to IKA 2020 Selection Guidelines

American Culinary Federation, Inc. • 180 Center Place Way • St. Augustine, FL 32095 • Toll-free: (800) 624-9458 • Fax: (904) 940-0741 • www.acfchefs.org

The coach of each team of five persons (four persons and an alternate; plus the coach) is required to submit a hard copy ACF Youth Culinary Team USA 2020 application and the team entry fee of \$275.00 by January 1, 2018, to:

The American Culinary Federation (Attn: Youth Team)
180 Center Place Way
St. Augustine, FL 32095
Checks must be made payable to: ACF

- Each team member cannot be older than 23 years of age on the qualifying date of April 1, 2020.
- The team should have the full support of an ACF chapter, including assistance with fundraising.
- A letter of commitment from the supporting ACF chapter must accompany the application.

Regional competitions will take place in January and February, 2018, in each region, central, western, southeastern, northeast, with locations and dates to be determined upon receipt of all applications. Teams will be required to produce four servings of a four-course meal in the standard ninety-minute time-frame used in regional student team competition.

The four winning teams will then compete in New Orleans, LA, during the 2018 ACF National Convention, venue, dates and times TBD, for the title of ACF Youth Culinary Team USA. Teams will be required to produce one edible cold food platter for eight, edible finger foods two hot two cold six of each. Each team will have to create a signature menu of three courses, consisting of a seafood starter, main course and dessert of their choice for a 20-portion restaurant service. The scoring system will be identical to that used in the 2016 *Internationale Kochkunst Ausstellung (IKA)* International Culinary Art Competition for the youth teams. Copies of the Youth Team rules from IKA can be obtained by calling the Team administrator at the national office of the ACF at (800) 624-9458. It is anticipated that the rules for 2020 will be similar to 2016.

The objective of team selection is to choose the best student team that will represent all things culinary in regard to American cuisine and our future young chefs cooking in America. Although tryout scores are important, finding the ideal team will be a matter of finding the right balance. To that end, final team selection will take into account tryout scores, work habits, the ability to be a team player, past experience and temperament. In addition, interviews may also be conducted. All decisions of who is selected are final.

The winning team will be known as the ACF Youth Culinary Team USA. Each member of the winning team, if not previously a member of ACF, is expected to become a member of ACF once named to the ACF Youth Culinary Team USA.

The winning ACF Youth Culinary Team USA is part of the ACF Culinary Team USA three tiered structure that includes the national and regional teams and will not be affiliated with an ACF chapter or any school. **It is important to bear in mind that the ACF Culinary Team USA does not represent only the supporting chapter or hosting school, it represents all ACF chapters and all schools affiliated with ACF.** A runner up team may be selected as an apprentice team for the National ACF Culinary Team USA based on performance.



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Each team member cannot be older than 23 years of age on the qualifying date of April 1, 2020. The international jurors will check passports, and a certificate of health issued no later than 30 days before the IKA competition begins.

Teams must provide a written agreement to fund 75 percent of the cost for roundtrip air transportation, hotel, van rental and living expenses. It is recommended teams seek financial support from an ACF chapter, culinary school, purveyors and etc. In 2012, ACF Youth Culinary Team USA raised over \$120,000 with the help of an ACF chapter, their school and community. In addition, the team is expected to fund all costs associated with required practice sessions.

The team should have the full support of an ACF chapter; including assistance with fundraising. A letter of commitment from the supporting ACF chapter must accompany the application.

The ACF Youth Culinary Team will be supported by the infrastructure of ACF Culinary Team USA led by Chef Reimund Pitz, team manager and Chef Kevin Storm, assistant team manager and their team of advisors. Each team member will be furnished with official ACF Culinary Team USA 2020 apparel.

ACF will handle all public relations and team promotion to include advertising and the distribution of press releases, media alerts, press kits and etc. All public relations and press releases cannot be distributed without the approval and consent of Reimund Pitz and the Communications Department of the national ACF office. Questions regarding this policy can be directed to the Communications Department at the national ACF office at (800) 624-9458.

A letter of helpful hints for the competition and an ACF Culinary Team USA conduct code will be sent from the ACF to all applicants to assist them in their preparation. In addition, all ACF Culinary Team USA members must strictly adhere to the Culinarians Code, rules and guidelines also supplied by the ACF. Copies of the Youth Team rules from IKA can be obtained by calling the Team administrator at the national office of the ACF at (800) 624-9458. It is anticipated that the rules for 2020 will be similar to 2016.