



American Culinary Federation

Application for ACF-Certified Culinary Competition

American Culinary Federation, Inc. • competitions@acfcchefs.org • 6816 Southpoint Pkwy, Ste 400 • Jacksonville, FL 32216 • (800) 624-9458 • www.acfcchefs.org

Host Chapter: _____

Chapter ID: _____ Show Dates: _____

Submit completed application package to the ACF national office at least four months prior to the first day of the competition. The application package includes:

- Completed application form; signed by both chapter president and show chair
- Letters of commitment from three ACF-certified judges.
- Judges protocol letter.
- Payment is due when the ACF competition application is submitted, application fee - \$400.
(Applications received less than 60 days prior to competition will incur an additional \$100 rush fee.)

Email the completed applications to competitions@acfcchefs.org

General Information

The mailing address below will be used for all competition-related correspondence.

Show chair name: _____

Mailing address: _____

City: _____ State: _____ ZIP: _____

Phone: _____ May this number be released?* Yes No

Email: _____

Web site link for online rules/applications: _____

Secondary contact name: _____

Phone: _____ Email: _____

*Only those phone numbers indicated will be made available to the public. (The National Culinary Review, ACF Web site, press releases, etc.)

Show information

Show site: _____

Mailing address: _____

City: _____ State: _____ ZIP: _____

Application Type & Payment (select all that applies)

ACF Sanctioned Competition

Amount: _____

I have enclosed a check made payable to the American Culinary Federation (ACF).

Please bill my: Visa MasterCard Amex Discover

Account Number: _____ Exp Date: _____ CSC #: _____

Billing Address: _____

City: _____ State: _____ ZIP: _____

Name on Account: _____ Signature: _____

Application for ACF-Certified Culinary Competition

Professional Categories

Cold food

- A-1 - Buffet Platter of Meat, Beef, Veal, Lamb, Pork and Game
- A-2 - Buffet Platter of Fish and/or Shellfish
- A-3 - Buffet Platter of Poultry or Game Bird
- A-4 - Finger Foodss (must be included with A-1, A-2 or A-3)
- B-1 - Hot/Cold Appetizer Plate
- B-2 - Five Course Menu Gastronomique
- B-3 - Four Course Lacto-Ovo Vegetarian
- C-1 - Buffet Platter of fancy cookies, Chocolates or Petit four
- C-2 - Plated Desserts
- C-3 - Decorated or Sculpted Celebration Cake
- C-4 - Wedding Cake
- C-5 - Assorted Bread Display
- D-1 - Showpiece Vegetable/Fruit
- D-2 - Showpiece Tallow and Saltillage
- D-3 - Showpiece Bread Dough
- D-4 - Showpiece Chocolate, Cooked Sugar, Pastillage, and Marzipan

Live Showpiece

- E-1 - Fruit/Vegetable Carving, Mystery Basket
- E-2 - Cake Decorating
- E-3 - Decorative Centerpiece
- E-4 - Sugar Centerpiece

Hot Food

- F-1 - Mystery Basket, Individual, 1 Entree
- F-2 - Mystery Basket, Individual, 2 Courses
- F-3 - Mystery Basket, Individual, 3 Courses
- F-4 - Mystery Basket, Individual, 4 Courses
- F-5 - Mystery Basket, Two-Member Team, 4 Courses
- FP-1 - Pastry Mystery Basket, Individual
- FP-2 - Pastry Mystery Basket, Two-Member Team
- FMH - Market/Healthy Mystery Basket

Edible Cold Food

- KG2 - Restaurant Charcuterie

KGP2 Restaurant Pastry

Ice Carving

- H-1 - Single Block, Individual, Buffet
- H-2 - Two Blocks, Two Member Team, Buffet
- H-3 - Multiple Blocks, Individual, Freestyle
- H-4 - Multiple Blocks, Two Member Team, Freestyle
- H-5 - Multiple Blocks, Three Member Team, Freestyle
- WH-6 - Exhibition Carving

Contemporary Hot Food/Patisserie

- KC - Contemporary Cooking
- KC -1 - 2 Whole Bone-in Cornish Game Hens-1-1½ pounds
- KC-2 - 1 Whole Bone-in Chicken
- KC-3 - 1 Whole Bone-in Duck
- KC-4 - Game birds
- KC-5 - Bone-in Pork Loin
- KC-6 - Bone-in Veal Loin or Rack
- KC-7 - bone-in Lamb Loin or Rack, chine bone may be removed before the competition
- KC-8 - Bone-in Game
- KC-9 - 1 Whole Rabbit
- KC-10 - up to 2 lobsters
- KC-11 - Whole Flat or Round Fish
- KC-12 - Hot Food Nutritional
- KG - Green, Sustainable and Local Food Cooking
- KP-1 - Hot/Warm Dessert
- KP-2 - Composed Cold Dessert
- KP-1-GF - Hot/Warm Dessert Gluten Free
- KP-2-N - Composed Cold Dessert-Nutritional

Wild Card

- W - Customized Wildcard Category

Student Categories

Cold food

- SA - Student Cookery
- SB - Student Cookery

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SC - Student Pastry/confections

SD - Student Culinary Art (showpieces)

Mystery Basket

SF - Student Mystery Basket

Edible Cold Food

SG - Student Edible Cold Food

SGP - Student Edible Cold Food- Pastry Buffet

Student Team Championship

ST-1 - Local (city)

ST-2 - State Competition

Practical and Contemporary Hot Food

SKC-1 - Student Game Hen

SKC-2 - Chicken

SKC-3 - Duck

SKC-4 - Student Game Birds

SKC-5 - Student Bone-in Pork Loin

SKC-6 - Student Bone-in Veal Loin or Rack

SKC-7 - Student Bone-in Lamb Loin or Rack

SKC-8 - Student Bone-in Game

SKC-9 - Student Whole Rabbit

SKC-10 - Student Live Lobster

SKC-11 - Student Fish

SKC-12 - Escoffier's "Le Guide Culinaire" Savory

SKC-13 - Hot Food Nutritional

Practical and Contemporary Patisserie

SP-1 - Student Hot/Warm Dessert

SP-2 - Student Composed Cold Dessert

SP-1-GF - Student Hot/Warm Dessert- Gluten Free

SP-2-N - Student Composed Cold Dessert-Nutritional

SKP-3 - Escoffier's "Le Guide Culinaire" Pastry

Skills

SKS-1 - Basic Skills Salon - Culinary

SPS-1 - Basic Skills Salon - Pastry

Ice Carving

SH-1 - Student Single Block, individual

SH-2 - Student Three Blocks, two-person team

SH-3 - Student Five Blocks, three-man team

SH-4 - Student Exhibition Carving

Wild Card—Customized Category

SKW - Student

ACF Certified Judges (Five judges are required for competition offering F categories)

- | | |
|----------|----------|
| 1) _____ | 4) _____ |
| 2) _____ | 5) _____ |
| 3) _____ | 6) _____ |

Verification

To the best of my knowledge, all information in this application is true and accurate. Our chapter agrees to meet all financial obligations related to this competition and distribute awards in a timely manner.

Signature of show chair: _____ Date: _____

Signature of host chapter president: _____ Date: _____