2019/2020
ACF STUDENT COMPETITION PROGRAM

Updated October 16, 2019

PRESENTED BY
THE ACF CULINARY COMPETITION COMMITTEE
THE GOAL

TO HAVE A SINGLE COMPETING TEAM FROM EVERY STATE IN THE NATION
BE THE CHANGE

TAKE THE BEST OF THE PAST

BUILD AN INVITING, RESPONSIBLE, AND DYNAMIC FUTURE
APPRECIATING CLASSICAL TO MODERN
USING THE BEST OF THE PAST TO CREATE THE FUTURE
ESCOFFIER KNEW COOKERY WOULD EVOLVE FROM THE TIME HE WROTE LE GUIDE, HE ENCOURAGED COOKS TO MODERNIZE.

IN HIS OWN WORDS… “ALTHOUGH IT CONTAINS MORE THAN 5,000 RECIPES I HAVE NO PRETENSIONS THAT THIS GUIDE IS EXHAUSTIVE, EVEN IF IT WERE TODAY, IT WOULD NO LONGER BE SO TOMORROW, BECAUSE PROGRESS MARCHES ON AND EACH DAY BRINGS FORTH NEW RECIPES AND NEW METHODS.”

HE GOES ON… “AT A TIME WHEN ALL IS UNDERGOING MODIFICATION AND CHANGE, IT WOULD BE FOOLISH TO CLAIM TO ESTABLISH THE FUTURE OF AN ART WHICH IS CONNECTED IN SO MANY WAYS TO FASHION AND IS JUST AS CHANGEABLE.”
STATE COMPETITION LEVEL

GUIDELINES
THE OBJECTIVE

• TO PREPARE AND SERVE A DYNAMIC, REGIONALLY INSPIRED SIGNATURE MENU FEATURING BOTH CLASSICAL AND MODERNIST SKILLS AND TECHNIQUES

• IT IS THE DESIRE OF THE CULINARY COMPETITION COMMITTEE TO CELEBRATE THROUGH FOOD AND CULTURE, THE UNIQUENESS THAT IS THE AMERICAN CHEF AND THE ACF AS DEMONSTRATED THROUGH THE EMERGING TALENT OF STUDENTS

• TO ENCOURAGE COMPETING TEAMS WHO’VE STOPPED PARTICIPATING DUE TO BARRIERS, TO RETURN TO THE COMPETITIVE EXPERIENCE

• TO CREATE A VIBRANT AND RIGOROUS COMPETITION FORMAT USING THE BEST OF PAST FORMATS, YET BECOME MODERN AND RESPONSIBLE

• TO DRAMATICALLY INCREASE OVERALL PARTICIPATION WITH MEASURED GROWTH

• TO HAVE A SINGLE COMPETING TEAM FROM EVERY STATE IN THE NATION
STATE LEVEL COMPETITION FORMAT

• **4-COURSE, REGIONAL INFLUENCE, SIGNATURE MENU, SEASONALLY APPROPRIATE**

• **4 PORTIONS… 3 FOR JUDGES, 1 FOR SHOW TABLE DISPLAY/CRITIQUE**

• **KITCHEN SKILLS PHASE… TIMING FORMAT IDENTICAL TO CURRENT COMPETITION FORMAT**
  
  • UPDATED PRODUCTION ITEMS… SEE THE 2020 STUDENT COMPETITION & JUDGING STANDARDS PDF
  
  • ALL INGREDIENTS PREPARED DURING THE SKILLS PHASE OF THE COMPETITION WILL BE REQUIRED TO BE USED WITHIN THE NEW SIGNATURE MENU FORMAT

• **COOKING PHASE… TIMING/FORMAT IDENTICAL TO CURRENT SIGNATURE COMPETITION FORMAT**
CELEBRATED MEMBERSHIP REGIONS

NORTHEAST
SOUTHEAST
CENTRAL
WEST
THE COURSES

• APPETIZER/STARTER OF CHOICE

• SALAD OF CHOICE

• ENTRÉE OF CHOICE... MUST INCLUDE THE FOLLOWING ITEMS IN ANY FASHION/ORIENTATION AND CLEARLY NOTED WITHIN THE RECIPE PREPARATION FOR MAXIMUM POINT CONSIDERATION. FAILURE TO USE THESE REGIONAL INGREDIENTS WILL RESULT IN A MEASURED POINT DEDUCTION

• NORTHEAST: APPLES (ANY VARIETY, FRESH OR DRIED), REAL MAPLE SYRUP, NAVY BEANS (DRIED/PRE-SOAKED), LOCAL CRAFT BEER, WINE, OR LOCAL CRAFT DISTILLED LIQUOR

• SOUTHEAST: PEACHES (FRESH, DRIED, OR PRESERVED), BLACK STRAP MOLASSES, BLACK EYED PEAS (DRIED/PRE-SOAKED), LOCAL CRAFT BEER, WINE, OR LOCAL CRAFT DISTILLED LIQUOR

• CENTRAL: CHERRIES (FRESH OR DRIED), SORGHUM SYRUP, WILD RICE, LOCAL CRAFT BEER, WINE, OR LOCAL CRAFT DISTILLED LIQUOR

• WEST: BLUEBERRIES (FRESH OR DRIED), LOCAL HONEY, QUINOA, LOCAL CRAFT BEER, WINE, OR LOCAL CRAFT DISTILLED LIQUOR

• DESSERT OF CHOICE

(MENU MUST INCLUDE INGREDIENTS PRODUCED IN THE SKILLS PHASE COMPETITION)
STATE COMPETITION TEAM STRUCTURE

• 4-PERSON STUDENT TEAM

• 1-ALTERNATE TEAM MEMBER... SAME ROLE AS CURRENT FORMAT
• **TO CELEBRATE THE REGIONAL DIVERSITY** each student team has access to by way of location, cultural familiarity, and regionally indigenous ingredients and influences.

• **TO FEATURE TECHNICAL SKILLS AND CONCEPT DEVELOPMENT** through both classical and modern cookery featuring flavors found exclusively within their respective representative regions.

• **TO EMBRACE SUSTAINABILITY THROUGH THE PROCUREMENT OF FOODS AND FLAVORS** which are closer to regional locations, support farm to table initiatives, pasture to plate and other similar trends in food service that connect the chef directly to the producer, grower, farmer, rancher, supplier, etc.

• **TO EMBRACE NEW TECHNOLOGY** being adopted within industry and being utilized in the modern kitchen. Techniques such as sous vide, molecular gastronomy and the like which have their balanced creative place alongside sound classical cookery as the primary focus.
CLASSICAL DISH REQUIREMENT

• NO CLASSICAL DISH REQUIRED

• THE CHANGE:
  • CLASSICAL SKILLS AND TECHNIQUES ARE WOVEN INTO THIS PROCESS AT THE STATE COMPETITION
  • REQUIRED INVENTORY SHEET: SUBMITTED WITHIN TEAM MENU PACKETS
  • SKILLS PHASE COMPETITION: PREPARED INGREDIENTS ARE REQUIRED TO BE USED WITHIN TEAM SIGNATURE MENUS

• INVENTORY OF CLASSICAL SKILLS/TECHNIQUES: SEE THE 2020 STUDENT COMPETITION & JUDGING STANDARDS PDF
REGIONAL INGREDIENT RATIONALE

• MENUS SHALL BE DEVELOPED USING REGIONAL INGREDIENTS AND INFLUENCES UNIQUE TO EACH REGION. IT IS ADVISED TO DEVELOP MENUS WHICH EMBRACE PRODUCTS FROM THEIR LOCALE INCLUDING LOCAL FARMS, PRODUCERS, GROWERS, AND SUPPLIERS.

• ACF REGIONS ARE LARGE AND TEAMS ARE ENCOURAGED TO EMBRACE AND CELEBRATE WITHIN THEIR SIGNATURE MENUS THE FOODS, FLAVORS, AND CULTURAL STYLES WITHIN THOSE EXPANSIVE REGIONAL BOUNDARIES.

• MAXIMUM POINTS WILL BE EARNED BY TEAMS WHICH ADHERE TO THE REQUESTED REGIONALLY INSPIRED MENU DEVELOPMENT RATIONALE.
CLASSICAL & MODERNIST TECHNIQUE REQUIREMENT

• EACH TEAM SHALL HAVE THE FOLLOWING SKILLS PROMINENTLY IDENTIFIED WITHIN THE SUBMITTED TEAM MENU PACKETS

• TEAMS MAY CHOOSE WHERE THE CLASSICAL/MODERNIST TECHNIQUES ARE USED WITHIN THEIR MENUS

• MAXIMUM POINTS WILL BE EARNED FOR CLEARLY IDENTIFYING (USING THE SUPPLIED INVENTORY FORM) THE FOLLOWING TECHNIQUES WITHIN THE MENU/RECIPES IN ADDITION TO EXECUTING THEM WITH THE GREATEST DEGREE OF SKILL AND CRAFTSMANSHIP

• FAILURE TO EXECUTE THE FOLLOWING TECHNIQUES WILL RESULT IN MEASURED POINT DEDUCTIONS

• THE FOLLOWING SKILLS/TECHNIQUES SHALL BE ROUTED INTO EACH SIGNATURE MENU:
  • SAUTE, FORCEMEAT, POACHING, BRAISING, DEEP FRYING, PIPING, EMULSIFIED SAUCE OR DRESSING, MODERNIST CUISINE TECHNIQUE OF CHOICE
INTENDED RESULT & LONG TERM BENEFITS

• TO SHOWCASE REGIONAL AND CULTURAL DIVERSITY THROUGH EVOLVING COOKERY, CLASSICAL SKILL DEVELOPMENT, AND MODERNIST EXPRESSION IN COOKING TODAY

• TO PROMOTE AND ENCOURAGE STUDENTS TO FURTHER THEIR EDUCATION, SEEK ACF CERTIFICATION, PROFESSIONAL LEVEL MEMBERSHIP, AND CONTINUED COMPETITION PARTICIPATION

• TO INSPIRE INTEREST LEADING TOWARDS FUTURE TALENT DEVELOPMENT FOR ADDITIONAL ARMS OF THE ACF SUCH AS TEAM USA, AND GROOMING THE ACF COMPETITION JUDGES OF THE FUTURE

• TO WORK TOWARDS EARNING THE EXPERIENCE OF COMPETING AT THE ACF NATIONAL COMPETITION
SKILLS PHASE COMPETITION

• AT THE STATE LEVEL ONLY

• TIMING/FORMAT: EXACTLY AS IS, IN ITS’ CURRENT FORMAT WITH NOTED UPDATES

• USING THE 2020 STUDENT COMPETITION & JUDGING STANDARDS PDF, PRODUCE THE FOLLOWING ITEMS WITH SKILL AND PROPER CRAFTSMANSHIP FOR MAXIMUM POINT CONSIDERATION
SKILLS PHASE COMPETITION

- **CHICKEN**, SAME AS CURRENT FORMAT, 2.5-3# WOG
- **ROUND FISH**, SAME AS CURRENT FORMAT, FISH SPECIES OF CHOICE
- **TART SHELL**, SAME AS CURRENT FORMAT, DOUGH CAN BE SWEET OR SAVORY
- **LEMON, SUPREMES**, 140-CT, ZESTED, PEELED, SUPREMES, SAME AS CURRENT FORMAT, FORMERLY THE ORANGE
- **PASTRY CREAM**, STANDARDIZED RECIPE PROVIDED/OPTIONAL TO USE BUT A TESTED RECIPE
- **POTATO, TOURNEE**, 50-CT, SAME AS CURRENT FORMAT
- **CARROT, JULIENNE**, 4 OZ, SAME AS CURRENT FORMAT
- **SHALLOT, BRUNOISE**, 2 OZ, 1/8 X 1/8 X 1/8
- **TOMATO, SMALL DICE**, 5X6 SIZE, 2 EA., OUTER FLESH SMALL DICE, INNER FLESH CONCASSE, SEEDED/JUICE/SKIN RESERVED
SKILLS PHASE
WILD CARD POINT OPPORTUNITY

• 4-EACH, FLUTED MUSHROOMS
• MUSHROOMS MAYBE ANY SIZE, MUST BE UNIFORM IN SIZE, AND IDEAL FOR FLUTING UNIFORMLY
• MUSHROOMS MUST BE EXECUTED WITH THE HIGHEST DEGREE OF CRAFTSMANSHIP FOR MAXIMUM POINT CONSIDERATION
• MUSHROOM FLUTING MUST BE DONE ONLY AFTER EVERY OTHER SKILL HAS BEEN COMPLETED, CAN BE DONE BY ANY MEMBER OF THE TEAM, INCLUDING THE ALTERNATE
• MUSHROOMS DO NOT HAVE TO BE USED WITHIN THE FINAL SIGNATURE MENU
• MUSHROOMS MUST BE COMPLETED WITHIN THE 80-MINUTE PRODUCTION WINDOW
• TEAMS MUST BE ON TIME TO BE ELIGIBLE TO PRESENT THEIR FLUTED MUSHROOMS
• EVALUATION IS PASS OR FAIL
• SUCCESSFUL FLUTING OF MUSHROOMS WILL RESULT IN THE FOLLOWING: 1 FULL POINT ADDED TO THE TEAMS’ TOTAL FINAL SCORE WITHIN THE SKILLS PHASE
NATIONAL LEVEL COMPETITION

GUIDELINES
THE NATIONAL COMPETITION OBJECTIVE

• TO WIN THE NATIONAL CHAMPIONSHIP WHILE SHARING THE EXPERIENCE WITH MEMBERS, SPONSORS, FAMILY, AND FRIENDS IN ATTENDANCE OF THE ACF NATIONAL CONVENTION

• TO PREPARE AND SERVE A DYNAMIC, REGIONALLY INSPIRED MENU FEATURING BOTH CLASSICAL AND MODERNIST SKILLS AND TECHNIQUES THROUGH SOUND COOKERY AND EVALUATION. IT IS THE DESIRE OF THE CULINARY COMPETITION COMMITTEE TO CELEBRATE THROUGH FOOD AND CULTURE, THE UNIQUENESS THAT IS THE AMERICAN CHEF AND THE ACF AS DEMONSTRATED THROUGH THE EMERGING TALENT OF STUDENTS
NATIONAL COMPETITION FORMAT

• 4-COURSE REGIONAL INFLUENCE SIGNATURE MENU, SEASONALLY APPROPRIATE

• CLASSICAL DISH: NONE

• EDIBLE COLD PLATTER: NONE

• 4 PORTIONS (3 FOR JUDGES, 1 SHOW TABLE DISPLAY/CRITIQUE)
  • APPETIZER OF CHOICE
  • SALAD OF CHOICE
  • ENTREÉE OF CHOICE
  • DESSERT OF CHOICE
STATE WINNING TEAMS HEADED TO THE NATIONAL COMPETITION

- REGIONAL COMPETITION DAY FOCUS: A REGIONAL WINNER WILL BE NAMED FOR EACH REGION BASED ON THE DAILY COMPETITION RESULTS
  - NORTHEAST
  - SOUTHEAST
  - CENTRAL
  - WEST

- 1 STUDENT MILITARY TEAM (AS A RESULT OF THE ANNUAL COMPETITION AT FORT LEE, VIRGINIA)
NATIONAL COMPETITION TEAM STRUCTURE

• **5-PERSON** STUDENT TEAM

• “**ALTERNATE**” IS NOW A FULLY PARTICIPATIVE MEMBER **WHO CAN DO ANYTHING ANY OTHER MEMBER OF THE TEAM IS ALLOWED TO DO** FOR THE PURPOSES OF PREPARING AND SERVING A DYNAMIC, REGIONALLY INSPIRED MENU FEATURING BOTH CLASSICAL AND MODERNIST SKILLS AND TECHNIQUES. **THERE ARE NO LIMITATIONS.**

• **VOLUNTEER STEWARD**: APPOINTED BY LEAD JUDGE AT EVENT FOR SCULLERY SUPPORT **ONLY**
INTENDED RESULT & LONG TERM BENEFITS

• TO SHARE this regionally diverse menu celebration with sponsors, ACF members, families, and supporters alike at the ACF national convention

• TO SHOWCASE regional and cultural diversity through cookery, classical skill development, and modernist expression in cooking today

• TO PROMOTE and encourage students to further their education, maintain eventual professional level membership, and continued competition participation

• TO INSPIRE interest for additional arms of the ACF such as Team USA, ACF Certification, and grooming the ACF competition judges of the future
IN SUMMARY

TO FIELD A SINGLE COMPETING TEAM FROM EVERY STATE IN THE NATION