



Competition Committee COVID-19 Safety Standards for Hosting Competitions As of October 21, 2020

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

The ACF Culinary Competition committee is excited for in person competitions to commence. Below are minimum standards to be followed when hosting competitions:

- Masks worn at all times with the exception of while tasting. This includes while cooking, no exceptions.
- Social distancing of 6ft where possible.
- Judges seated 6ft apart in a spacious setup and for critiques.
- Single use tasting utensils for all in participation (kitchen and judging).
- Temperatures of all taken before participation before starting each day/event.
- Student Category K (and student pastry categories) need to be modified to have them prepare four (4) plates with an additional twenty (20) minutes added to the cooking window. The additional plates are to allow one (1) to go to each judge and one (1) for critique purposes.
- Timing schedule submitted to the lead judge by the show chair and approved to allow for adequate tasting and scoring. No rushing and possibly limiting the number of entries to successfully host an event safely. This applies to all categories where a timing schedule is necessary.
- Hand sanitizer made available in obvious high traffic areas.
- A steward assigned to wipe and sanitize various surfaces with high traffic/access.