



American Culinary Federation Student Pastry Chef of the Year 2023 National Guidelines

Updated February 2, 2023

American Culinary Federation, Inc. • Attention: Administration • 6816 Southpoint Pkwy, Ste 400 • Jacksonville, FL 32216 • (800) 624-9458 • www.acfchefs.org

Application Fee:

National Competition – due with acceptance of Qualifier Title (includes one (1) Gala Reception ticket and a Competition Toque, non-refundable)

- \$175 for ACF Member

Preparing for the Competition:

Chefs selected to compete at the 2023 National Competition will follow the following guidelines:

SPCOY	Contemporary Patisserie Student Pastry Chef, Individual SW- Category	Petit Four 1 variety: 8 portions Cold Composed Plated Dessert 6 portions; 5 for tasting, 1 for show
--------------	---	--

Contemporary Patisserie, Individual SW Category Guidelines

The theme for both the Petit Four and Cold Composed Plated Dessert will be “NEW ORLEANS / MARDI GRA” in honor of the National Convention’s host city.

General Guidelines:

- Competitors are required to prepare one (1) variety of Petit Four, eight (8) portions displayed on one platter or tray
- Competitors are required to prepare six (6) portions of a finished cold composed plated dessert, five (5) portions for tasting and one (1) for display and critique
- The Cold Composed Plated Dessert should have the appropriate accompaniments, garnishes and sauces and the plate should be at least seventy five percent (75%) cold.
- The Petit Four should weigh between 6-14 grams
- The flavors of the Petit Four and Cold Composed Plated Dessert should be inspired by the theme of “NEW ORLEANS / MARDI GRA”.
- Competitors must provide five (5) judges packets. These must be presented to the judges in booklet form upon entering the kitchen at the stated competition start time. The packets for the judges should be easy to follow:
 - Include the menu written as would be presented to the guest
 - Color close-up photo of the Petit Four and Cold Composed Plated Dessert.
 - Followed by the recipes including ingredients, quantities, and procedures.
 - The packet should be produced with standard formatting of Times New Roman 12pt font and include only a staple at the upper left-hand corner of the packet—no binders, covers or anything to inhibit easy access and reference for the judge.
 - Packets are to be provided to judges on-site the day of the competition.



American Culinary Federation
The Standard of Excellence for Chefs

American Culinary Federation Student Pastry Chef of the Year 2023 National Guidelines

Updated February 2, 2023

American Culinary Federation, Inc. • Attention: Administration • 6816 Southpoint Pkwy, Ste 400 • Jacksonville, FL 32216 • (800) 624-9458 • www.acfchefs.org

Ingredient Guidelines:

- Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed
- All combinations of ingredients must be completed during the competitor allotted competition time and no advanced preparation or cooking is allowed
- Finished sauces are not allowed.
- The following ready-made doughs may be brought in: bric (brick), puff pastry and filo (phyllo) dough.
- Sponges may be brought in as sheets without any trimming or shaping.
- Ice Cream, Sorbet, Granita, or Sherbet bases may be brought in.
- Commercial purees may be scaled and used as an ingredient, but they must be brought in unaltered from their original packaging.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. Judges may allow variances in amounts for products that are required for further preparation (i.e. whole fruits, flour for dusting, eggs for egg wash). Remember to limit quantities to eliminate any waste.
- Competitors are allowed to bring in an ice cream machine of reasonable size and electrical requirements.
- The careful and responsible use of dry ice in appropriate containers is permitted.
- Competitors must bring their own food products.

Competition Kitchen:

- A kitchen diagram and a list of equipment provided will be sent to each competitor by the ACF National Office once the kitchen design has been established. This will include the refrigeration and freezer space available and the number of electrical outlets.
- Competitors must bring their own tools, cookware, small specialty equipment and chinaware
- Please keep in mind that you will be limited to the number of outlets provided and the use of power stripes will not be allowed.
- The amount of space available is limited so only bring in the appropriate amount of equipment.

Timeline and Guidance:

Window	Timing	Guidance
Set up window	15 minutes	Chefs should move into their stations and set up for effective execution; no cooking to occur in this window however, water may be set to heat, ovens can be preheated, products may be unwrapped for initial preparations
Production Window	2 hours and 30 minutes	All production leading to service of the course must be done within this window.
Service Window	15 minutes	Chefs can begin service of their course immediately as this window opens and the menu must be completed in the allotted time
Cleanup Window	10 minutes	Chefs are to leave at the conclusion of this window with the kitchen in the same condition as it was when they entered their set-up window. All remaining food items should be displayed and labeled for judging.



American Culinary Federation Student Pastry Chef of the Year 2023 National Guidelines

Updated February 2, 2023

American Culinary Federation, Inc. • Attention: Administration • 6816 Southpoint Pkwy, Ste 400 • Jacksonville, FL 32216 • (800) 624-9458 • www.acfchefs.org

Clothing:

Competitors must wear the following:

- White chef coat
- Black pants
- Black shoes or clogs
- Competition toque (provided by ACF)
- Full apron

Judging Process:

- Competitors will be evaluated by a panel of distinguished chefs who will serve as kitchen judges and tasting judges.
- Petit Four and Cold Composed Plated Dessert Tasting Score is worth 60% and the Kitchen Score is worth 40% of the total score.
- All judges will be allowed to view the competition kitchen during the competition but will only be scoring what they are designated to judge.
- After the “Set-up Window” time is complete, a competitor will not be allowed to leave the competition kitchen. All dishes and equipment will need to remain in the kitchen until after the cooking window is closed. Any infractions of this rule will result in loss of points or disqualification per the discretion of the judges. In the event a competitor requires additional product or equipment they will need to make a request to the floor judge.
- The lead judge will have the discretionary right to clear a viewing area with the intention of maintaining the integrity of the overall competition.
- All the judge’s decisions are final.



American Culinary Federation
The Standard of Excellence for Chefs

American Culinary Federation Student Pastry Chef of the Year 2023 National Guidelines

Updated February 2, 2023

American Culinary Federation, Inc. • Attention: Administration • 6816 Southpoint Pkwy, Ste 400 • Jacksonville, FL 32216 • (800) 624-9458 • www.acfchefs.org

Show: National Convention Competitions Competitor: _____

Date: _____ Category: Student Pastry Chef of the Year

Tasting Criteria	Possible Points	Petit Four	Cold Plated Dessert
Serving Methods and Presentation -Overall look and Las Vegas theme execution -Proper temperature, easy to eat, stylistic but practical	0 - 5 0 - 5		
Portion Size and Nutritional Balance -Cold Plated Dessert-Balance of protein and carbohydrate and weight boundary within the tolerance of a standard meal -Petit Four- Appropriate weight 6-14 grams	0 - 5		
Menu and Ingredient Compatibility, Creativity -The recipe ingredients complement each other in color, flavor and texture -Creative in ingredients, flavor combinations and craftsmanship	0 - 5 0 - 5		
Flavor, Taste, Texture and Doneness -Overall flavor and taste -Variety and proper textures and/or temperatures	0 - 25 0 - 10		
Tasting Subtotal	60		

Award Guidelines

60 Point	Gold w/ Distinction
54 – 59.99 points	Gold
48 – 53.99 points	Silver
42 – 47.99 points	Bronze
Below 41.99 points	Diploma

Petit Four Subtotal + Cold Plated Dessert Subtotal: _____

Divide by Number of Courses: _____ ÷ 2

Total Tasting Score: _____

Comments

Cold Plated Dessert:

Petit Four:

Judge's Signature: _____ Printed Name: _____



American Culinary Federation
The Standard of Excellence for Chefs

American Culinary Federation Student Pastry Chef of the Year 2023 National Guidelines

Updated February 2, 2023

American Culinary Federation, Inc. • Attention: Administration • 6816 Southpoint Pkwy, Ste 400 • Jacksonville, FL 32216 • (800) 624-9458 • www.acfchefs.org

Show: 2023 National Convention Competition Exhibit/Competitor #: _____

Date: _____ Category: Student Pastry Chef of the Year

Kitchen Criteria	Possible Points	Actual Points
Sanitation/Food handling	0 - 5	
Mise en place/Organization	0 - 5	
Culinary and cooking techniques and proper execution	0 - 15	
Proper utilization of ingredients	0 - 5	
Timing/Workflow (1-point deduction for each full minute late)	0 - 10	
Total Kitchen Score	40	

Comments:

Award Guidelines

40 Point	Gold w/ Distinction
36 – 39.99 points	Gold
32 – 35.99 points	Silver
28 – 31.99 points	Bronze
Below 27.99 points	Diploma

Judge's Signature: _____ Printed Name: _____



American Culinary Federation
The Standard of Excellence for Chefs

American Culinary Federation Student Pastry Chef of the Year 2023 National Guidelines

Updated February 2, 2023

American Culinary Federation, Inc. • Attention: Administration • 6816 Southpoint Pkwy, Ste 400 • Jacksonville, FL 32216 • (800) 624-9458 • www.acfchefs.org

Student Pastry Chef of the Year Final Tally Sheet

Competitor	Tasting Score (max. 60 PTS.)	Kitchen Score (max. 40 PTS.)	Total Score (max. 100 PTS.)
Chef A			
Chef B			
Chef C			
Chef D			
Chef E			

Judge 1 (Lead) Signature: _____ Printed Name: _____

Judge 2 Signature: _____ Printed Name: _____

Judge 3 Signature: _____ Printed Name: _____

Judge 4 Signature: _____ Printed Name: _____

Judge 5 Signature: _____ Printed Name: _____

Judge 6 Signature: _____ Printed Name: _____

Judge 7 Signature: _____ Printed Name: _____