



American Culinary Federation  
**ACF Culinary Team USA 2020 Application**

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

**Please complete application and attach additional requirements and email to [ACFCulinaryTeamUSA@acfchefs.net](mailto:ACFCulinaryTeamUSA@acfchefs.net), or mail to the address above.**

**Personal Information:**

First Name: \_\_\_\_\_ MI: \_\_\_\_ Last Name: \_\_\_\_\_ ACF #: \_\_\_\_\_

Home Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Home Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Certification levels, if any: \_\_\_\_\_

Chef Association Memberships: \_\_\_\_\_

ACF Chapter Name: \_\_\_\_\_ Chapter ID: \_\_\_\_\_

**You must be an ACF member during your tenure on the team.**

**Employment Information:**

Place of Employment: \_\_\_\_\_

Title: \_\_\_\_\_

Work Phone: \_\_\_\_\_ Work Fax: \_\_\_\_\_ Work Email: \_\_\_\_\_

Work Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Send mail to:      Home      Work

**Competition Information:**

Culinary competition or food show experience, national or international, within the last 5 years (complete for each competition).

Name of Event: \_\_\_\_\_

Country: \_\_\_\_\_ Date: \_\_\_\_\_

Venue: \_\_\_\_\_

Worldchefs recognized?      Yes      No

ACF sanctioned?      Yes      No

Award or medal received: \_\_\_\_\_

Name of Event: \_\_\_\_\_

Country: \_\_\_\_\_ Date: \_\_\_\_\_

Venue: \_\_\_\_\_

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## Additional Requirements:

- Resume no longer than three pages
- Biography no longer than one page
- Statement of why you would like to be a part of the Team that is no longer than one page
- Photos of your work that convey your skill level, artistry level, and technical level. These photos should include platters, displays, finger foods and entrée plates.

## Note:

- Carefully read, complete the application and attach all required paperwork.
- ACF Culinary Team USA tryouts are not a venue in which to learn, or for first-time competitors. Experience and knowledge in the craft of cookery at a skilled level is essential, as is being able to produce garde manger food and hot cuisine at the highest possible level.
- Personality, teamwork, attitude and other factors are considered when selecting the final team members. How an application is completed and the way applicants conduct themselves while working and receive feedback are a part of being a team player and will be taken under advisement.
- Candidates are wanted who have solid experience, dedication and heart in the craft, as well as an attitude to excel, work cohesively in a team setting, thrive on being part of a team, and have immense talent that needs to be molded.

Tryouts will be in three phases: Phase I Application Process, Phase II Cold Program, and Phase III Hot Program.

Tryouts shall be for the following positions:

- National Team – six members (including the pastry chefs)
- Two alternate national team chefs (not official competition team members)

ACF Culinary National Team USA Phase II and Phase III tryouts will take place in July, 2017, at the national convention. A secondary tryout may be held depending on the number of applicants.

You do not need to be an ACF member to try out for the team. However, if accepted onto the culinary team, you will need to hold an ACF membership during your tenure on the team.

## Steps and Procedures

### Phase I

Applications and the required paperwork are due by April 1 2017 at the national office at the address below and must be sent either by mail, UPS or FedEx to:

American Culinary Federation  
Attn: ACFEF Team Coordinator  
180 Center Place Way  
St. Augustine Florida, 32095.

or email to [ACFCulinaryTeamUSA@acfchefs.net](mailto:ACFCulinaryTeamUSA@acfchefs.net).

**A check for \$75.00 (non-refundable) for processing fees applies and must be sent with your application or your application will not be reviewed.**

Application review will take place before **May 1, 2017**. The application, résumé, biography, statement, competition experience, work history and other factors will be considered when selecting the best candidates for Phase II and Phase III.

All approved candidates will be notified of their acceptance. Those who do not make the selection process will be notified in a timely manner. Decisions of the application panel are final. Once the candidates selected to move on to Phase II and Phase III are notified, they will have one week to complete the required paperwork concerning their acceptance to move on to Phase II and Phase III.

A non-refundable tryout fee for Phase II and Phase III of \$275.00 must accompany your acceptance paperwork to cover the expenses of the administration of the tryouts. The acceptance paperwork and the tryout fee must be returned by certified overnight mail to the ACF National Office.

Once the acceptance paper work and tryout fee are received and reviewed, the candidates will receive the necessary information and details of the Phase II and Phase III Tryouts.

Send questions to [ACFCulinaryTeamUSA@acfchefs.net](mailto:ACFCulinaryTeamUSA@acfchefs.net).

### Phase II

#### Cold Food Program

In Phase II the candidates must display a high level of craftsmanship based on solid classical cooking principles; a variety of cooking disciplines; current and modern presentations; and techniques and taste.

#### Buffet Platter of Seafood, Meat, Game, or Fowl:

- Three contrived garnishes
- One salad garnish
- Two sauces
- Main protein must be used three different ways.
- One piece must be free of any stuffing and forcemeat preparation.

- One piece must display a modern presentation that is creative but sensible using inlays or forcemeat preparations.
- Platter will be for eight portions plus one show plate for viewing.
- Platter to be presented in a modern and service sensible manner, a focus on craftsmanship, especially the glazing will be reviewed
- You may bring in all pieces of the platter finished but all slicing, glazing and layout of platter must be performed at the tryout venue.
- No vessels on the platter

## General Information

- You shall have one half hour to set up your kitchen space
- You shall have five hours to prepare and work on your items; any finishing; and displaying of your food.
- Any special needs should be discussed with the team manager.
- Equal table space will be given to each chef; no decorations or lights are allowed as the focus is on the food. You can, however, use risers for your plates on the table.
- All food may be brought in completed. Slicing, glazing and assembly must be performed during tryouts.
- Applicants need to stay for critique.
- No apprentice - if you need help moving something we will provide someone to help you.

## Phase III

### Hot Food Program

Hot food:

Candidates will have 20 minutes to set up their kitchen and 2 hours to prepare their signature menu. With additional 20 minute plating window. Candidates must prepare a three course signature menu with a seafood starter, salad, and entrée of their choice for four. The hot food signature three courses are the only portion of the program that needs to be entirely produced during the tryouts. All proteins must be fabricated at the tryout; vegetables can be cleaned and washed but not cut or shaped in any way. Only stocks are allowed, no finished sauces or half sauces are allowed. All work for the three-course dinner must be done by candidate no apprentices are allowed. Candidates must supply all china for plating. Speed racks and refrigeration will be available. Power supply will be limited to 20 amps per kitchen,

### Judging of Phase II and Phase III

"The judging of the Cold Food Display will follow standard judging criteria found for Category "A" in the ACF Professional Competition Manual. The Hot Food will be judged using the Category "K" criteria in the Professional Competition Manual with the alteration for a three course meal. The judges will be looking for proper techniques and sanitation in the kitchen as well as a high degree of taste. The scores of the cold food display and the hot food will be combined from both days to aid in the final decisions. Please Keep in mind that the judge's panel will also take in consideration the application and the overall professionalism of each candidate in the final selection process.

Please note that candidates may be eliminated after Phase II if their cold displays do not score well.

The judging panel will consist of the Team 2020 management team, coaches, and advisors. All judging and selection decisions are final and candidates will be informed of their acceptance at the President's Ball.