



American Culinary Federation

ACF Culinary Team USA 2020 Pastry Chef 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

Please complete application and attach additional requirements and email to 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: _____

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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 plated desserts, displays, petit fours, and centerpieces.

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.

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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.

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.

Phase II

Cold Food Program

The cold food display should reflect a high level of artistry and technical skill with a modern contemporary approach.

Requirements

Showpiece

- Present one artistic and highly technical showpiece
- Base may not exceed 30"X30"
- No height restrictions
- Choice of medium such as chocolate, sugar, and pastillage
- The centerpiece must be 75% of the primary medium and the remaining 25% is a choice of medium including the primary medium

- No external supports are allowed
- Use of commercial molds is not permitted with the exception of basic geometric shapes like spheres, cubes, etc. and the use of silicon noodles or metal bars
- Demonstrate a variety of techniques
- Avoid all non-edible items.
- Demonstrate clean, crisp workmanship of a high level.
- All chocolate work should be properly tempered and correct thickness.
- Present smooth, properly-sanded pastillage work, free of visible cracks and seams.
- Present sugar work having the proper shine, thickness and harmonious coloring.
- No identification of personal or business affiliation is allowed

Petit Fours

- Two varieties, six portions each, and one presentation plate with one of each variety for the judges inspection
- Individual weight of 6-14 grams.
- Ingredients and garnishes should harmonize.
- Proper techniques and accepted methods of preparation should be adhered to.
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Avoid all non-edible items.
- Glazing work should be clean and free of defects.
- Proper color, presentation and flavor combinations should be displayed.
- Demonstrate clean, crisp workmanship of high level.
- Properly bake dough or crusts and make sure they are of a proper thickness.
- Cleanly apply icings and glazes of the correct thickness and proper shine.
- All piping work should be thin, delicate and show accurate workmanship.
- Coloring used should be appropriate and not excessive.

Plated Desserts

- Two different cold or hot plated desserts presented cold
- Ingredients and garnishes should harmonize.
- Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.
- Proper flavor combinations, presentations, techniques and accepted methods of preparation should be adhered to throughout the display.
- Competitors are encouraged to use a variety of cooking methods and ingredients.
- Fruits and vegetables must be cut or turned uniformly.
- Binding agents may be used for creams.
- The amount of gelatin used in aspics may exceed normal quantities, but not to the extent that the style of presentation is dependent on the extra gelatin content.
- Avoid all non-edible items.
- Glazing work should be clean and free of defects.

- Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- Demonstrate clean, crisp workmanship of a high level.
- Properly bake dough or crusts and make sure they are of a proper thickness
- Cleanly apply icings and glazes of the correct thickness and proper shine.
- All chocolate work should be properly tempered and the correct thickness.
- All piping work should be thin, delicate and show accurate workmanship.
- Coloring used should be appropriate and not excessive.

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. 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

The candidates will have to produce two different hot or cold plated desserts, six portions of each. One portion will be for display and the remaining will be presented to the judges for tasting.

Timeline

20 minutes	Set-Up
2 hours	Cooking and preparation time
20 minutes	Plate-Up

General Guidelines

- Competitors must provide at least four judges packets that include: recipes, all ingredients and a clear, close-up, color photograph of the signature dish. Packets are to be provided to judges on-site the day of the competition.
- The desserts should reflect a modern approach with a variety of flavors, temperatures, textures and a high level of technical skill.
- Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.
- No advance preparation or cooking is allowed.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products such as flour for dusting.
- Competitors must bring their own food, tools, cookware and china.
- Cooked ice cream bases and/or sorbet bases may be brought in, but must be processed/frozen on site
- All garnish work must be done on-site.
- The following ready-made dough may be brought in: brioche, puff pastry and filo dough.
- Commercial purees may be used as ingredients and pre-scaled but they must be brought in unaltered from their original packaging

- 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.

Kitchen Station Requirements

Each station must include the following:

- Adequate work table (minimum total of 12 feet)
- Small oven; convection or conventional
- Cook top, minimum two burners, induction, electric, or gas
- Marble slab
- Kitchen-Aid-type mixer
- Cutting boards
- Sink with running water, may be shared
- Access to refrigeration, may be shared
- Access to freezer may be shared
- Power supply, four outlets per station
- Cubed ice, ice supply
- Garbage receptacles
- Hot and cold water sanitation station in immediate vicinity
- To maintain sanitation, brooms, mops, paper towels, plastic wrap, foil, bleach and buckets
- Large clock in competition area for accurate timekeeping

Judging Phase II and Phase III

The Judging of the Cold Food display will follow standard judging criteria found for Category “C” and “D” in the ACF Professional Competition Manual. The Hot Food will be judged using the Category “KP” criteria in the ACF Professional Competition Manual with the alteration for two desserts rather than one. The judges will be looking for proper techniques and sanitation in the kitchen as well as a high degree of taste in the final dessert. The scores of the cold food program and hot food program 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.