



Steven Jayson CEC, AAC  
2000 National Chef of the Year  
2016 ACF/CFC Show Chairman

The ACF organization was created for one basic reason:  
To promote a professional image of American chefs worldwide  
through education of culinarians at all levels - from apprentices to  
the most accomplished certified master chefs of the culinary arts.

VISIT OUR WEBSITE AT  
[www.acfcfc.com](http://www.acfcfc.com)

**Cheney Brothers & Bari Beef**  
**International present:**  
**The 2016 ACF Culinary Arts Competition**

R.L. Schreiber Apprentice / Junior Member  
Florida State Championship

The TWO MAN TEAM USA Culinary Cup Challenge Team Competition  
Sponsored by Cheney Brothers & Bari Beef International, Wisconsin Milk  
Marketing Board, Maple Leaf Farms, Creekstone Farms, Bar Harbor  
Seafood, Barry Callebaut, McIlhenny Company and Steelite

Taste of Elegance Pork Signature Recipe Competition Sponsored  
by The National Pork Board & The Iowa Pork Producers

FreshPoint and Harvill's Produce Farm to Table  
Vegetarian Signature Recipe Competition

Florida Pastry Challenge  
Sponsored by The Culinary Source and Barry Callebaut

Chef's Table Luncheon  
Sponsored by SYSCO Food Services

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Windermere, Florida 34786  
Phone: (407) 363-8496 Fax: (407) 363-8349

# In Memory of our friend and colleague

## Chef John Harold Kacala, CEC, AAC

May 6, 1953 - April 8, 2016



Chef Kacala was born May 6, 1953 in Buffalo, NY. A graduate of Emerson Vocational High School and Johnson & Wales University. His career in the culinary industry spanned more than 46 years beginning as a dish washer, working his way up to Certified Executive Chef. He was a Chef Instructor, with Johnson & Wales University for twelve years. During his many years in the culinary industry John forged lifelong relationships with not only his peers, but also his countless students, many of whom considered him a friend, a mentor and often a father figure. He was a proud member of the American Academy of Chefs, serving as Southeastern Regional Director, the American Culinary Federation and most recently Les Amis d'Escoffier Society of Chicago. He was the recipient of numerous achievements and awards throughout his career.

**A portion of the proceeds from this year's show will go to the scholarship fund set up by the American Academy of Chefs in Chef John Kacala's name**

Dear Chef,

You are invited to participate in the Culinary Competitions at the Florida Restaurant and Lodging Association's Show sponsored by the American Culinary Federation (ACF)/Central Florida Chapter (CFC). This event will take place September 27, 28 & 29, 2016 at the Orange County Convention Center in Orlando, Florida. These competitions are now **Worldchefs Sanctioned Competitions (WACS)**.

Please mark your calendar for the entry deadline pursuant to all of the competitions listed below.

August 22, 2016 - Deadline:

- The Two Man Team USA Culinary Cup Challenge Team Competition: Sponsored by Cheney Brothers & Bari Beef International, Wisconsin Milk Marketing Board, Maple Leaf Farms, Creekstone Farms, Bar Harbor Seafood, Barry Callebaut, McIlhenny Company and Steelite
- Taste of Elegance Pork Signature Recipe Competition Sponsored by The National Pork Board & The Iowa Pork Producers
- FreshPoint and Harvill's Produce Farm to Table Vegetarian Signature Recipe Competition

August 29, 2016 - Deadline:

- R.L. Schreiber's American Culinary Federation, Apprentice Junior Member Florida State Championship Team Skills Competition
- Florida Pastry Challenge Sponsored by The Culinary Source and Barry Callebaut

Registration must be postmarked no later than the above dates. There will be no exceptions. In the pages that follow you will find:

1. Participation formats, registration forms and awards
2. Salon guidelines
3. Official rules
4. Signature recipe forms

Please read all information carefully and follow instructions. If you have any questions, please contact Steve Jayson at 407-363-8340. Send completed forms and payment as quickly as possible to be eligible to compete in the Florida Restaurant and Lodging Association American Culinary Federation Culinary Events.

Thank you!



Steven Jayson  
ACF Central Florida  
2000 ACF National Chef of the Year  
2016 Culinary Show Chairman

# USA CULINARY CUP APPLICATION

## SUBMIT ONE APPLICATION PER TEAM

(deadline August 22nd)

Please make sure that when mailing your application that you have attached the full payment and menu by the deadline specified on the information packet for the competition selected. **Mailing an application does NOT guarantee you a spot.** You can submit your recipes & pictures by mail(see address below), or electronically to [foodservicecuf@universalorlando.com](mailto:foodservicecuf@universalorlando.com).

**Payment** - Checks or money orders will be accepted, sorry no cash or credit cards accepted. Once payment is received the entry fee will be processed. Entry fees are 100% refundable if the applicant is not chosen. Entry fees are non-refundable if the applicant cancels after deadline.

Mail in the application along with your menu and check (**payable to A.C.F. C.F.C.**)

**ATTENTION TO: STEVEN JAYSON • 2101 WILLOW BRICK ROAD • WINDERMERE, FL 34786**

### PLEASE PRINT OR TYPE THE FOLLOWING INFORMATION:

Team's Name:

Team Captain's Name:

Signature to pledge:\_\_\_\_\_

Local Chapter:

ACF ID#:

Address:

City:

State:

Zip Code:

Home Number:

Work Number:

email:

2nd Member's Name:

Signature to pledge:\_\_\_\_\_

Local Chapter:

ACF ID#:

Address:

City:

State:

Zip Code:

Home Number:

Work Number:

email:

Apprentice/Student Assistant's Name:

Signature to pledge:\_\_\_\_\_

Local Chapter:

ACF ID#:

Address:

City:

State:

Zip Code:

Home Number:

Work Number:

email:

**PLEDGE:** I, the above signed, do hereby pledge myself to observe the rules and regulations of the competition and to abide by the decisions of the judges. Furthermore, I acknowledge that the ACF/CFC/ Salon Director, and their agents, are not responsible for breakage or loss of property before, during or after the competition. All recipes become the property of the ACF/CFC.

# THE R.L. SCHREIBER JR. TEAM SKILLS APPLICATION

## SUBMIT ONE APPLICATION PER TEAM

(deadline August 29th)

Please make sure that when mailing your application that you have attached the full payment by the deadline specified on the information packet for the competition selected. **Mailing an application does NOT guarantee you a spot.** On competition day, bring 5 typed copies of recipes in any type of binding, no need to submit with application.

**Payment** - Checks or money orders will be accepted, sorry no cash or credit cards accepted. Once payment is received the entry fee will be processed. Entry fees are 100% refundable if the applicant is not chosen. Entry fees are non-refundable if the applicant cancels after deadline.

Mail in the application and check (**payable to A.C.F. C.F.C.**)

**ATTENTION TO: STEVEN JAYSON • 2101 WILLOW BRICK ROAD • WINDERMERE, FL 34786**

### PLEASE PRINT OR TYPE THE FOLLOWING INFORMATION:

Team's Name:

Team Captain's Name:

Local Chapter:

Address:

Home Number:

City:

Work Number:

Signature to pledge: \_\_\_\_\_

ACF ID#:

State:

Zip Code:

email:

2nd Member's Name:

Local Chapter:

Address:

Home Number:

City:

Work Number:

Signature to pledge: \_\_\_\_\_

ACF ID#:

State:

Zip Code:

email:

3rd Member's Name:

Local Chapter:

Address:

Home Number

City:

Work Number:

Signature to pledge: \_\_\_\_\_

ACF ID#:

State:

Zip Code:

email:

4th Member's Name:

Local Chapter:

Address:

Home Number:

City:

Work Number:

Signature to pledge: \_\_\_\_\_

ACF ID#:

State:

Zip Code:

email:

Alternate's Name:

Local Chapter:

Address:

Home Number:

City:

Work Number:

Signature to pledge: \_\_\_\_\_

ACF ID#:

State:

Zip Code:

email:

Jr's Advisor/Coach's Name:

Local Chapter:

Address:

Home Number:

City:

Work Number:

Signature to pledge: \_\_\_\_\_

ACF ID#:

State:

Zip Code:

email:

**PLEDGE:** I, the above signed, do hereby pledge myself to observe the rules and regulations of the competition and to abide by the decisions of the judges. Furthermore, I acknowledge that the ACF/CFC/ Salon Director, and their agents, are not responsible for breakage or loss of property before, during or after the competition. All recipes become the property of the ACF/CFC.

# Individual Competition Application

Please make sure that when mailing your application that you have attached the full payment and menu (if warranted) by the deadline specified on the packet for the competition selected. **Mailing an application does NOT guarantee you a spot.**

**Note: Competition Menus** - You can submit your recipes & pictures by mail. (see address below)

**Payment** - Checks or money orders will be accepted, sorry no cash or credit cards accepted. Once payment is received the entry fee will be processed. Entry fees are 100% refundable if the applicant is not chosen. Entry fees are non-refundable if the applicant cancels after deadline.

Mail in the application below along with your menu (if warranted), Chef's Waiver Form (if warranted) and check (**payable to A.C.F. C.F.C.**)

**ATTENTION TO: STEVEN JAYSON • 2101 WILLOW BRICK ROAD • WINDERMERE, FL 34786**

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**SUBMIT ONE APPLICATION PER TEAM**  
(CHECK THE BOX FOR THE COMPETITION THAT APPLIES)

Taste of Elegance Pork Signature Recipe Competition (*deadline Aug 22nd*)

FreshPoint and Harvill's Farm to Table Vegetarian Signature Recipe Competition (*deadline Aug 22nd*)

Florida Pastry Challenge (*deadline Aug 29th*)    Sugar    Chocolate    Student    Wedding Cake

## PLEASE PRINT OR TYPE THE FOLLOWING INFORMATION:

Name: \_\_\_\_\_ Local Chapter: \_\_\_\_\_ ACF ID#: \_\_\_\_\_  
Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_  
Zip Code: \_\_\_\_\_ Home Number: \_\_\_\_\_ Work Number: \_\_\_\_\_  
email address (personal / business): \_\_\_\_\_  
Organization/Name of Work Location: \_\_\_\_\_

**PLEDGE:** I, the undersigned, do hereby pledge myself to observe the rules and regulations of the competition and to abide by the decisions of the judges. Furthermore, I acknowledge that the ACF/CFC/ Salon Director, and their agents, are not responsible for breakage or loss of property before, during or after the competition. All recipes become the property of the ACF/CFC.

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Signature

Date



# THE R.L. SCHREIBER APPRENTICE / JR. MEMBER FL STATE CHAMPIONSHIP TEAM SKILLS COMPETITION

ENTRY DEADLINE - *August 29th, 2016*

COMPETITION DATE - *Tuesday, September 27, 2016*



R. L. Schreiber, INC.

## PRIZES

1st Place	\$500.00 and Team Trophy	4th Place	\$150.00
2nd Place	\$300.00 and Team Trophy	5th Place	\$100.00
3rd Place	\$200.00 and Team Trophy		

Medals will be awarded to each individual, if warranted.

### QUICK NOTES:

- This competition will take place on **Tuesday, September 27, 2016**
- The competition fee is \$150.00 per team, **each team member MUST fill out the Application Form**
- Deadline to submit entries is **Monday, August 29, 2016 (NO EXCEPTIONS)**
- The Application Form and Application fees **MUST** be turned in by the deadline
- In order to be considered to compete, teams must submit the required information by the deadline
- On the day of the competition each team must bring in **5 typed copies** of your team's recipes on any type of binding
- There will be **only 15 teams allowed to compete**
- Each team member **must be registered with The American Culinary Federation**

## PLEASE READ ALL INSTRUCTIONS CAREFULLY!

This competition will take place on *Tuesday, September 27, 2016* in its entirety. This will be a four-person, (with an alternate) team event. Due to time restraints, **ONLY Fifteen (15) Teams** will compete in this ACF Contemporary Competition. Please read the rules, regulations and explanations carefully.

### For complete rules and regulations,

The rules for the ACF Student Team Competition Manual will be used.

Visit the American Culinary Federation website!

[www.acfchefs.org](http://www.acfchefs.org)

### PHASE ONE: *Practical and Contemporary Cooking-Skill Based*

- Teams **must bring their own products** and will be allowed into the kitchen for setup 20 minutes before part one begins.
- Each member of the student teams (excluding the alternate) will exhibit knife skills, in butchery, the filleting of fish, vegetables, mise en place, and basic culinary organization skills in a two-part demonstration.

# THE R.L. SCHREIBER APPRENTICE / JR. MEMBER FL STATE CHAMPIONSHIP TEAM SKILLS COMPETITION

ENTRY DEADLINE - *August 29th, 2016*  
COMPETITION DATE - *Tuesday, September 27, 2016*



## ***SKILLS SALON (local, state & regional)***

Broken into four sections, team members randomly chosen by lead judge will demonstrate one of the skills described below. Team members will compete in a relay-style format with a total of 80 minutes to complete all skills. All materials for this program will be supplied by the team.

1. Butchery of all meat protein in accordance to assigned classical dish (i.e., four portions for cooking section), plus proper handling of carcass and remaining protein taken into account.
2. Filleting of round or flat fish in accordance to your recipe (i.e., four portions for cooking section), plus proper handling of carcass and remaining protein taken into account.
3. a) Julienne vegetable or fruit of your choice - resulting in 4 oz of finished product - 1/8"x 1/8"x 2".  
b) Tournée vegetable or fruit of choice - 3/4" diameter, 2" long, seven sided and flat ended eight pieces.  
c) Peel and small dice one onion.  
d) Peel and small dice two vine-ripened tomatoes. Pulp to be seeded and concassed.
4. a) Make a quart of pastry cream.  
b) Zest, peel and section one orange.  
c) Roll out and line one 8" to 10" tart pan with pre-made short dough and prep to blind bake.

**NOTE:** The alternate may be substituted for a team member for the skills salon. However, the team coach must notify the lead judge during the competitor meeting of the change.

## ***COOKING PHASE (local, state & regional)***

- Four course menu for 4 persons, which consists of one classical main course assigned by the culinary committee and three dishes of choice by team (Proteins to be butchered in Skill Phase).
- Three portions of each course will be delivered to the judges, and one complete meal of four courses will be displayed for photographs and critique.
- Teams will have 30 minutes to set up for the cooking phase.
- Teams will have 90 minutes to prepare and serve the four courses. At 75 minutes into the competition, the 15 minute serving period will have begun. After the 90 minute period has ended, one point per minute will be deducted for tardiness.
- At the end of the 90 minute period, each team will be allowed 20 minutes to break down and clean their station, leaving it in the same condition as found. Failure to observe this will result in a point(s) deduction.
- Classical dishes are taken from Escoffier: The Complete Guide to the Art of Modern Cookery. These are currently set on a two-year cycle, but may be changed at the discretion of the culinary competition committee after 2016.

## **2016 COMPETITION MENU**

Refer to the Junior Competition Manual

*\*For complete Rules and Regulations visit [www.acfchefs.org](http://www.acfchefs.org)*



# THE TWO MAN TEAM USA CULINARY CUP CHALLENGE TEAM COMPETITION

ENTRY DEADLINE - **August 22, 2016**

COMPETITION DATE - **Tuesday-Thursday, September 27-29, 2016**



*For the second year we are pleased to host the USA Culinary Cup Challenge Team Competition. The competition format will once again be a **TWO MAN TEAM**. Please read the new rules carefully as they have changed.*

- QUICK NOTES:**
- This competition will take place **Tuesday-Thursday, September 27-29, 2016**
  - The competition fee is \$400.00 per team
  - Deadline to submit entries is **Monday, August 22, 2016 (NO EXCEPTIONS)**
  - Menus, Application and Application fees **MUST** be turned in by the deadline
  - In order to be considered to compete, teams must submit the required information by the deadline - **The Application Form MUST include information for each Team Member**
  - There will be **only 12 teams allowed to compete**

Please submit your application and entry fee of \$400 as quickly as possible to hold a place. The recipe package and photos may be submitted *later*, but **MUST** be post marked no later than Monday, August 22nd.

## PLEASE READ ALL INSTRUCTIONS CAREFULLY!

This competition is open to all chefs (ACF and non-ACF). The competition will take place over a three-day period at the Orange County Convention Center: **September 27, 28 and 29, 2016** with awards, medals and cash prizes being given on the final day of competition. **Four teams will compete each day.** Each team will have:

- Five (5) hours of preparation, plus a 20 minute plating time
- Two (2) Chef Team Members with one being an identifiable Team Captain
- One Apprentice or Student Assistant (for Apprentice Rules see page 10)
- Must prepare 28 portions; three for judge's tasting (1 for judge critique), 24 for guest consumption

**JUDGING:** ACF Judging Guidelines will be strictly followed. Each team of chefs will be responsible to create three (3) signature courses ( Tapas style appetizer, entrée, dessert) and submit recipes, and a complete diagram or 5" x 7" Color Picture to the Show Committee for review. The three courses must consist of the following food items (shown on next page).

## PRIZES

<b>GRAND PRIZE \$10,000.00 plus Team Trophies.</b>			
<b>2nd Place</b>	<b>\$6,000.00</b>	<b>4th &amp; 5th Place</b>	<b>\$3,000.00</b>
<b>3rd Place</b>	<b>\$4,000.00</b>	<b>6th &amp; 7th Place</b>	<b>\$2,000.00</b>
		<b>8th Place</b>	<b>\$1,000.00</b>

Medals will be awarded to each individual, if warranted.

# THE TWO MAN TEAM USA CULINARY CUP CHALLENGE TEAM COMPETITION

ENTRY DEADLINE - *August 22, 2016*

COMPETITION DATE - *Tuesday-Thursday, September 27-29, 2016*



1st Course • Appetizer, Soup or Salad (Tapas Style) (Tasting Plate with 2 separate items)



**1st course MUST include Maple Leaf Farms duck** and it must be used in a way that truly showcases the use of Maple Leaf Farms duck and **MUST** be the **main component** of the dish.



**1st course MUST include Bar Harbor Seafood (either fresh cobia or sterling salmon)** and it must be used in a way that truly showcases the use of Bar Harbor Seafood and **MUST** be the **main component** of the dish.

2nd Course • Entrée - Sponsored by **Creekstone Farms**.  
**Must be prepared with Creekstone Farms beef. Any cut of beef can be used.**



3rd Course • Dessert - Sponsored by **Barry Callebaut**



**3rd course MUST include Cocoa Barry chocolate or Callebaut chocolate** and it must be used in a way that truly showcases the use of the **chocolate** and **MUST** be the **main component** of the dish.

## CHEFS' BE ADVISED: VERY IMPORTANT, PLEASE READ!



**One course (your choice) MUST include a Wisconsin made cheese** being used in a way that definitely showcases the flavor and application of the cheese. Any Wisconsin cheese may be used. Please visit [www.wisdairy.com](http://www.wisdairy.com) for a complete listing of all Wisconsin cheeses and include the full name of your Wisconsin Cheese in your menu description.

Once the applications and recipes are received, the head ACF judge will review. Thirty days prior to the competition, teams will be notified of their selection, receive all documents for competition, time schedules, and convention center maps. Teams will work in four identical kitchens (see below).

### Team Kitchen

1 each	Vulcan	6 Electric Burner Cook Top & Convection Oven	1 each	Metro Warmer
3 each		8'x30" Stainless Steel Tables	1 each	Vulcan Convection Oven (full size)
1 each	True	Double door Institutional Refrigerator	1 each	R-2 Robot Coup
2 each		8'x30" Utility Banquet Tables	1 each	3-Compartment Sink
1 each	True	Single Door Institutional Freezer		

# THE TWO MAN TEAM USA CULINARY CUP CHALLENGE TEAM COMPETITION

ENTRY DEADLINE - *August 22, 2016*

COMPETITION DATE - *Tuesday-Thursday, September 27-29, 2016*



Teams will be expected to arrive at the convention center a minimum of two hours prior to their start time.

1. All teams will enter Convention Center through loading dock at Culinary Competition Center. Teams will pick up show badges there.
2. Teams will be allowed to place all equipment in kitchen prior to competition and store perishables in team kitchen refrigerator. Final set up will begin one hour before competition time.
3. Teams will then have a 1/2 hour to set up and test all cooking equipment.
4. Teams will then begin preparation and cooking at the official starting time.
5. Teams will have 5 hours of preparation and cooking time.
6. At the end of 5 hours, teams will plate and serve four plates: one for judge critique, and three for judges tasting (this must be done in 20 minutes).
7. Remaining 24 portions will be used and served at 12:30pm at the Chef's Table Luncheon.
8. Twenty four guest portions must be exactly the same as what is given to judges.

**Note: All preparation and set-up must be done in the 5 hour window of time. Only final cooking will be allowed at the Chef's Table Luncheon plating time.**

**Note: Absolutely no open flame can be used in the Orange County Convention Center.**

## **INGREDIENTS:**

All ingredients should be brought in by each competing team (**INGREDIENTS MUST BE COMPLETELY UNPREPARED**). Remember **ONLY SPONSOR INGREDIENTS ARE ALLOWED!**

As an alternative to bringing ingredients, the Show Committee will work with each Team Captain in securing product locally, providing that a complete shopping list is supplied 30 days before the competition.

**NOTE: The Show Committee will make no guarantees that all of the products will be available.**

## **APPRENTICE RULES**

Apprentices CAN perform any task *except*;

- Butchery of main protein
- Final cooking of main protein
- Slicing of main protein

*In the spirit of the competition we are asking that the assistant for the two man culinary team be a young culinarian (age limit 25 years old).*

*This will be a simple way to bring clarity to this and easy to check at the competition before starting so all assistants will need to bring proof of age to be reviewed by floor judge.*

# THE TWO MAN TEAM USA CULINARY CUP CHALLENGE TEAM COMPETITION

ENTRY DEADLINE - *August 22, 2016*

COMPETITION DATE - *Tuesday-Thursday, September 27-29, 2016*



## GENERAL RULES AND GUIDELINES

- Competitors must provide recipes, all ingredients and a complete diagram; or a clear close-up, color photograph of the signature dishes.
- Chefs, when composing your menu please incorporate sponsor's names wherever possible into the titles. Example: Wisconsin Cheese Turnover.
- No advance preparation or cooking is allowed. Vegetables and salads may be cleaned and washed, but not cut or shaped or peeled in any form. Meat, fish, or poultry may be cleaned, but no other preparation is allowed. No pre-portioning allowed.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, the judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.) No finished sauces are allowed: however basic stocks (beef, veal, chicken, vegetable or fish) may be brought in as necessary for the assignment. No clarified consommés are allowed to be brought in advance.
- Competitors will be allowed to bring his/her own tools, including small wares. **The Show Committee will supply NO kitchen small wares.**
- The following ready made dough may be brought in: Puff Pastry and Phyllo Dough.
- Basic nutritional balance in recipe development should be considered.
- All teams will present their signature dishes on the convention center china (see description below).
- Floor judges will inspect all teams equipment and food prior to competing.

## CONVENTION CENTER CHINA

### Tapas Plate

(you must use this plate)



4 1/4 square"

	Outside Rim	Inside Rim
*Tapas Plate	5 3/4" ea	4 1/4" ea square
Salad Plate	8"	6"
Entrée Plate	10"	7 3/4"
Bouillon Cup	4"	
*Soup (Pasta Bowl)	10 1/2"	9"
*Large Entrée Plate	12 1/4"	8 1/2"

\*Denotes that teams will be allowed to use tapas plate, pasta bowls and large entrée platter for one course each. This is due to a limited quantity of these plates.

# FLORIDA PASTRY CHALLENGE

ENTRY DEADLINE - *August 29, 2016*

COMPETITION DATE - *Tuesday-Thursday, September 27-29, 2016*



## CENTERPIECE PRIZES

<b>SUGAR &amp; CHOCOLATE COMBINED</b>	<b>STUDENT</b>	<b>Culinary Diploma: 69 or below</b>
1st Place \$2,000.00	1st Place \$500.00	<b>Bronze:</b> 70-79.99 points
2nd Place \$1,000.00	2nd Place \$300.00	
3rd Place \$750.00	3rd Place \$250.00	<b>Silver:</b> 80-89.99 points
4th Place \$500.00		
5th Place \$300.00		
	<b>WEDDING CAKE</b>	
	1st Place \$1,000.00	<b>Gold:</b> 90-100 points
	2nd Place \$750.00	Medals will be awarded to each individual, if warranted.
	3rd Place \$500.00	

*\*Prize money will be for the Top 5 Scores in both Chocolate and Sugar Combined.*

- QUICK NOTES:**
- This competition will take place **Tuesday-Thursday, September 27-29, 2016**
  - The competition fee is \$50.00 per entry
  - Deadline to submit entries is **Monday, August 29, 2016 (NO EXCEPTIONS)**
  - The Application Form and Application fees **MUST** be turned in by the deadline
  - In order to be considered to compete, individuals must submit the required information by the deadline - **ONE Application Form MUST be filled out per entry**
  - **There will be no limit on the centerpieces submitted**

### PLEASE READ ALL INSTRUCTIONS CAREFULLY!

This competition is open to all chefs and pastry chefs and will take place in conjunction with the Florida Restaurant and Lodging Association at the Orange County Convention Center. Centerpieces and cakes must be **set up by 8:00 a.m.** on **Tuesday, September 27, 2016** at the Chef's Table Luncheon dining area. Mail in the registration form, together with **\$50.00 PER SHOW PIECE** being entered. Awards will be given at approximately 3:00 p.m. on Tuesday, September 27 at the Chef's Table Dining Room Area.



# FLORIDA PASTRY CHALLENGE

ENTRY DEADLINE - *August 29, 2016*

COMPETITION DATE - *Tuesday-Thursday, September 27-29, 2016*



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## RULES AND REGULATIONS

- Competitors may compete in one or more category.
- Centerpieces & wedding cakes must be set up by **8:00 a.m. on Tuesday, September 27, 2016** at the Chef's Table Luncheon dining area. The show committee will skirt and top all display tables.
- Centerpieces and wedding cakes will remain on display from Tuesday-Thursday. *If you don't want to lose your centerpiece or cake, the show committee recommends that you be there no later than 3:00 p.m. on Thursday to claim your showpiece.*
- Centerpiece & wedding cakes will be judged by ACF Judges and certified cake judges using judging guidelines (attached). All decisions by the Judges are final.
- Each competitor competing in categories A and B and C must have over 3 years of professional experience in the pastry field (employees and relatives of the sponsors are ineligible to compete). The exception will be the Student/Young Talent Category E.
- Table space will be given with a number when checking in. All registered contestants will be able to pick up a show badge at the Chef's check in area at the loading dock for admittance onto the show floor.
- The Show Committee is not responsible for any lost equipment or breakage.
- In each category the competitor will have to use the brand of ingredients asked from the sponsors.
- All competitors should be in chefs uniform for the award ceremony. Awards will be given at approximately 3:00 p.m. on Tuesday, September 27 at the Chef's Table Dining Room Area.
- Category E is open to Students and Pastry Cooks only with less than 3 years of professional experience.
- Any centerpiece or cake can be finished on site before presentation, but competitors will be penalized on non-respect of cleanliness of the area.

## CATEGORIES RULES AND REGULATIONS:

THEME: The theme is **MANDATORY** to all categories. This year's theme will be . . .  
**"Steam Punk"**



# FLORIDA PASTRY CHALLENGE

ENTRY DEADLINE - *August 29, 2016*

COMPETITION DATE - *Tuesday-Thursday, September 27-29, 2016*



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## **CATEGORIES RULES AND REGULATIONS CONT:**

### CATEGORY A: THE SUGAR, PASTILLAGE, AND CAKED ENTREMET

- Each contestant must create one centerpiece of pastillage sugar, sugar or isomalt pulling or blowing presented on a non-edible base not to exceed 22" x 22" x 4".
- Included and incorporated within this centerpiece, the competitor must also prepare one cake entremet 8 to 10 portions large.
- One cake entremet for the tasting and one fake cake entremet included and incorporated into the showpiece that looks like the one for tasting.
- It is not recommended to encase the showpiece to keep it from the humidity.

### CATEGORY B: THE CHOCOLATE SHOWPIECE & BONBON

- Each contestant must create one chocolate showpiece presented on a non-edible base which should not exceed 22" x 22" x 4".
- Incorporated into the presentation of this showpiece the contestant must create 1 buffet platter of fancy bonbons.
- The platter must be composed of 2 types of bonbons, 10 portions of each. These bonbons should not exceed a weight of 15 grams.
- One selection of bonbons should be hand dipped and the other must have a fruit ganache filling.
- If carving applies it cannot exceed more than 50% of the project.
- This showpiece cannot be in a glass or plexiglass cage during the show and all parts of the showpiece have to be edible.
- Each type of bonbon will be randomly chosen to be tasted from the display.

### CATEGORY C: WEDDING CAKE

- Each contestant must create a wedding cake presented on a non-edible base which should not exceed 22" x 22" x 4".
- Contestants are allowed to use non edible interior structure (Styrofoam) to build Wedding Cake.
- Incorporated along with your wedding cake should be a separate small version for tasting.
- Any form of edible decorations are allowed (sugar, pastillage, marzipan, gum paste, rolled fondant, etc.)
- No non edible decorations allowed (flowers, plastic, etc.) All decorations are to be made of food product (gum paste, fondant, etc.)
- Entries are to follow the same theme as categories A and B which is "Steam Punk."

# FLORIDA PASTRY CHALLENGE

ENTRY DEADLINE - *August 29, 2016*

COMPETITION DATE - *Tuesday-Thursday, September 27-29, 2016*



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## **CATEGORIES RULES AND REGULATIONS CONT:**

### CATEGORY E: STUDENT

- This category is designed specifically for culinary students that are registered in either an ACF apprenticeship program or in a post-secondary or secondary culinary educational program. The goal of this category is to reinforce the basic execution of fundamentals by the students but not to force them to display advanced creativity during a period when learning and practicing basic skills are necessary. This category is also open to pastry cooks who have less than 3 years of professional experience.
- Competitors will be judged on one cake for a special occasion, such as a birthday, wedding or holiday. Skills in piping, marzipan, chocolate, icing application, proper slicing and layering should be employed. Cakes should be sliced for review by judging panel.
- Proper slicing and construction of layers, will be evaluated.
- Competitors must demonstrate proper baking and pastry skills with emphasis placed on the preparations and edibility. Preparations such as genoise sponge, chiffon sponge, high ratio cake, Bavarian creams, diplomat creams, and mousses are some examples of appropriate, but not limited to, construction materials. Outstanding baking and pastry is dependent on accuracy of measurements and proper handling of ingredients. Competitors should therefore focus on all the basic methods of preparation and handling techniques.
- Judges will slice and taste each cake, flavor, texture, and taste are 1/2 of the total score.
- Any ties will be decided by the taste score.
- Judges reserve the right to refuse tasting of any entry in this category, resulting in a score of "0" for taste and flavor categories.

# FLORIDA PASTRY CHALLENGE

ENTRY DEADLINE - *August 29, 2016*

COMPETITION DATE - *Tuesday-Thursday, September 27-29, 2016*



## Decorated Cake Score Sheet

CATEGORY	
<b>QUALITY OF WORKMANSHIP</b>	
Overall impact of display and appearance inside	/14
Rate the research on originality and technical degree	/14
Uniformity and symmetry	/12
Exactness of skills displayed	/12
<b>TASTE</b>	
Moisture and doneness and correct preparation of components	/12
Texture balance (crispy, creamy, mousse, etc.)	/12
How is the flavor pairing? Do they go well together?	/12
How the cake balanced on sweetness, bitterness, acidity, etc...?	/12
<b>TOTAL</b>	<b>/100</b>

### COMMENTS

# FLORIDA PASTRY CHALLENGE

ENTRY DEADLINE - *August 29, 2016*

COMPETITION DATE - *Tuesday-Thursday, September 27-29, 2016*



## Showpiece Score Sheet

Category flagged with a \* will be scored only a 0 or 12.

CATEGORY	
Has the theme been respected? Is there originality?	/14
* Have the general rules of the size of non-edible base been respected?	/12
<b>OVERALL IMPACT OF DISPLAY</b>	
How is the use and balance of colors?	/12
Rate the strength of the design	/12
Rate the overall cleanliness of the display	/12
<b>WORKMANSHIP</b>	
Rate the degree of difficulty involved with building the piece	/14
Rate the quality of the chocolate/sugar work	/12
How well have the bonbon/cake been incorporated into the piece?	/12
<b>TOTAL</b>	<b>/100</b>

### COMMENTS

# FLORIDA PASTRY CHALLENGE

ENTRY DEADLINE - *August 29, 2016*

COMPETITION DATE - *Tuesday-Thursday, September 27-29, 2016*



## Centerpiece Cake Scoring Sheet

Category flagged with a \* will be scored only a 0 or 14.

CATEGORY	
Appearance of the cake inside and outside (coating, glaze, décor)	/14
Texture balance (crispy, creamy, mousse, etc.)	/12
How is the flavor pairing? Are they going well together?	/12
How the cake is balanced on sweetness, bitterness, acidity, etc...?	/12
Is the product served at the right temperature?	/12
What is the degree of difficulty and originality of this realization?	/12
* Have the general rules and theme been respected?	/14
Overall cleanliness and precision	/12
<b>TOTAL</b>	<b>/100</b>

### COMMENTS

# FLORIDA PASTRY CHALLENGE

ENTRY DEADLINE - *August 29, 2016*

COMPETITION DATE - *Tuesday-Thursday, September 27-29, 2016*



## Bonbon Scoring Sheet

Category flagged with a \* will be scored only a 0 or 14.

CATEGORY	
Appearance of the chocolate bonbons inside and outside (coating, glaze, décor)	/14
Texture balance	/12
How is the flavor pairing? Are they going well together?	/12
How are the bonbons balanced on sweetness, bitterness, acidity, etc...?	/12
Is the product served at the right temperature?	/12
What is the degree of difficulty and originality of this realization?	/12
* Have the general rules and theme been respected?	/14
Overall cleanliness and precision in the realization of the bonbons	/12
<b>TOTAL</b>	<b>/100</b>

### COMMENTS



# TASTE OF ELEGANCE PORK SIGNATURE RECIPE COMPETITION

ENTRY DEADLINE - *August 22, 2016*

COMPETITION DATE - *Thursday, September 29, 2015*



## PRIZES

**GRAND PRIZE \$1,000.00**  
and traveling trophy

2nd Place \$750.00  
3rd Place \$500.00

**Culinary Diploma:** 69 or below

**Bronze:** 70-79.99 points

**Silver:** 80-89.99 points

**Gold:** 90-100 points

Medals will be awarded to each individual, if warranted.

### QUICK NOTES:

- This competition will take place on **Thursday, September 29, 2016**
- The competition fee is \$100.00 per individual
- Deadline to submit entries is **Monday, August 22, 2015 (NO EXCEPTIONS)**
- Menus, Application, Chef's Waiver Form, and Application fees **MUST** be turned in by the deadline
- In order to be considered to compete, individuals must submit the required information by the deadline - **The Application Form MUST be filled out**
- There will be **only 20 individuals allowed** to compete

## PLEASE READ ALL INSTRUCTIONS CAREFULLY!

This competition is open to all chefs (ACF and non-ACF). Awards, medals, and cash prizes will be given away after the competition that day. Up to twenty **(20) individuals will compete** in this ACF Contemporary Competition.

### RULES AND GUIDELINES

Taste of Elegance is an annual chef's competition designed to encourage chefs to creatively prepare and feature fresh PORK on their restaurant non-commercial foodservice or catering menus. The competition will be held on **Thursday, September 29, 2016.**

- Each participating chef will develop a main entrée recipe utilizing whole muscle PORK. (Fresh pork, pork loins, pork shoulder, pork butt, pork belly, pork cheeks, and fresh ham are just a few).
- To participate, chefs must submit completed and signed applications and waiver forms and recipe.

**NOTE: DO NOT USE PORK TENDERLOINS for your signature recipe. Recipes using this cut will NOT BE ACCEPTED!**

# TASTE OF ELEGANCE PORK SIGNATURE RECIPE COMPETITION

ENTRY DEADLINE - *August 22, 2016*

COMPETITION DATE - *Thursday, September 29, 2016*



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## **RULES AND GUIDELINES CONT.**

### ***Deadline for applications is August 22, 2016.***

ACF Judging guidelines will be followed. Each competitor will be responsible to create four (4) portions of a signature entrée recipe. The competitor must submit signature recipe of a main entrée utilizing whole muscle PORK, and a complete diagram, or color photograph to the Show Committee for review. Once the application and recipe is received, the Head Judge shall review. Thirty days before the competition, competitors will be notified of their selection, receive all documents for competition, time schedules, map of entrances to the convention center.

### **Competitors will work in identical kitchens, which will consist of:**

- One 4-burner electric stove/with an oven below (large enough only for 1/2 size sheet pans)
- Two 8' x 30" banquet tables
- One single door institutional refrigerator
- One 3-compartment sink will be shared by all competitors
- One institutional freezer which will be shared by ALL COMPETITORS

1. All competitors will enter through loading dock at Culinary Show Center where they will be checked in and receive show badge.
2. Approximately 45 minutes before official starting times, the competitors will be escorted into the competition kitchen area.
3. Competitors will then have a 1/2 hour to set up and test all cooking equipment.
4. Competitors will then begin preparation and cooking at the official starting time.
5. Competitors will have 1 hour and 50 minutes of preparation and cooking time.
6. At the end of 1 hour and 50 minutes, in a 10 minute time limit the competitor will plate and serve all four portions: 3 for tasting, 1 for display.
7. Competitors must bring all cooking equipment, tools and food to participate.
8. No advanced preparation or cooking is allowed. Vegetables and salads may be cleaned and washed, but not cut or shaped in any form. Simple stocks are allowed.
9. Competitors may bring in their own china to display their final presentation, or they may use the Convention Center China (see page 4 of the USA Culinary Cup Challenge Packet for the description of china).

**NOTE: Absolutely no open flame can be used in the Orange County Convention Center.**

**NOTE: There will be no common table of ingredients.**

**TASTE OF ELEGANCE  
PORK SIGNATURE RECIPE COMPETITION**

ENTRY DEADLINE - *August 22, 2016*

COMPETITION DATE - *Thursday, September 29, 2016*



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## CHEF'S WAIVER FORM

**FOR VALUE RECEIVE**, the undersigned participants in the promotion entitled "Taste of Elegance" that is sponsored by the National Pork Board and the Iowa Pork Producers on *September 29, 2016*, at the Orange County Convention Center.

1. The Sponsor is authorized to use the name and likeness of the undersigned for advertising, promotion or any other lawful purpose as desired by the Sponsor.
2. All recipes, food products, methods and procedures utilized or produced by the undersigned, while participating in the promotion shall become the product of the Sponsor for use in advertising, promotions or any other lawful purpose, as desired by the Sponsor.
3. The undersigned waives any right to inspect, approve or review any advertising copy, promotion or other lawful use that may be utilized in connection with this promotion.
4. The undersigned releases, discharge and agrees to hold harmless the Sponsor, their nominees or agents, from any liability by virtue of any advertising, promotion or other lawful use whatsoever, whether intentional or otherwise, that may be utilized by the Sponsor unless it can be shown in a court of competent jurisdiction that the Sponsor was negligent.
5. The undersigned waives any claims or demands for compensation from any of the above, except for any prize, which the undersigned might win from the promotion.

Chef: \_\_\_\_\_

Chef's Employer: \_\_\_\_\_

By: \_\_\_\_\_  
Owner/Manager

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

**Please return with Application by the Deadline of August 22, 2016**

# FRESHPOINT AND HARVILL'S PRODUCE FARM TO TABLE VEGETARIAN SIGNATURE RECIPE COMPETITION

ENTRY DEADLINE - *August 22, 2016*  
COMPETITION DATE - *Wednesday, September 28, 2016*



## PRIZES

**GRAND PRIZE \$1,000.00**

2nd Place \$750.00  
3rd Place \$500.00

Medals will be awarded to each individual, if warranted.

**Culinary Diploma:** 69 or below

**Bronze:** 70-79.99 points

**Silver:** 80-89.99 points

**Gold:** 90-100 points

### QUICK NOTES:

- This competition will take place on **Wednesday, September 28, 2016**
- The competition fee is \$100.00 per individual
- Deadline to submit entries is **Monday, August 22, 2016 (NO EXCEPTIONS)**
- Menus, Application, and Application fees **MUST** be turned in by the deadline
- In order to be considered to compete, individuals must submit the required information by the deadline - **The Application Form MUST be filled out**
- There will be **only 16 individuals allowed** to compete

## PLEASE READ ALL INSTRUCTIONS CAREFULLY!

This competition is open to all chefs (ACF and non-ACF). Awards, medals, and cash prizes will be given away after the competition that day. Up to **sixteen (16) individuals will compete** in this ACF Contemporary Competition.

### RULES AND GUIDELINES

FreshPoint produce company and Harvill's produce company signature recipe competition is a chef's competition designed to encourage chefs to creatively prepare and feature a fresh farm to table vegetarian entrée on their restaurant, non-commercial foodservice or catering menus. The competition will be held on **Wednesday, September 28, 2016**.

- Each competitor will be responsible to create 4 portions of a signature recipe using fresh farm to table ingredients including vegetables, fruit and grains from your locally grown farm.
- The entrée must be a hot entrée.
- No meat, poultry or seafood are allowed in this competition.
- Proteins may be choices of beans and grains.
- Any type of dairy may be used.
- FreshPoint produce company and Harvill's produce company will offer select items from small ingredients farms. You may contact them to purchase and secure these items.

# FRESHPOINT AND HARVILL'S PRODUCE FARM TO TABLE VEGETARIAN SIGNATURE RECIPE COMPETITION

ENTRY DEADLINE - *August 22, 2016*

COMPETITION DATE - *Wednesday, September, 2016*



## RULES AND GUIDELINES CONT.

*Deadline for applications is August 22, 2016.*

ACF Judging guidelines will be followed. Each competitor will be responsible to create four (4) portions of a signature entrée recipe. The competitor must submit signature recipe of a main entrée utilizing **fresh farm to table ingredients** and a complete diagram, or color photograph to the Show Committee for review. Once the application and recipe is received, the Head Judge shall review. Thirty days before the competition, competitors will be notified of their selection, receive all documents for competition, time schedules, map of entrances to the convention center.

### **Competitors will work in identical kitchens, which will consist of:**

- One 4-burner electric stove/with an oven below (large enough only for 1/2 size sheet pans)
- Two 8' x 30" banquet tables
- One single door institutional refrigerator
- One 3-compartment sink will be shared by all competitors
- One institutional freezer which will be shared by ALL COMPETITORS

1. All competitors will enter through loading dock at Culinary Show Center where they will be checked in and receive show badge.
2. Approximately 45 minutes before official starting times, the competitors will be escorted into the competition kitchen area.
3. Competitors will then have a 1/2 hour to set up and test all cooking equipment.
4. Competitors will then begin preparation and cooking at the official starting time.
5. Competitors will have 1 hour and 50 minutes of preparation and cooking time.
6. At the end of 1 hour and 50 minutes, in a 10 minute time limit the competitor will plate and serve all four portions: 3 for tasting, 1 for display.
7. Competitors must bring all cooking equipment, tools and food to participate.
8. No advanced preparation or cooking is allowed. Vegetables and salads may be cleaned and washed, but not cut or shaped in any form.
9. Competitors may bring in their own china to display their final presentation, or they may use the Convention Center China (see page 11 of the USA Culinary Cup Challenge Packet for the description of china).

**NOTE: Absolutely no open flame can be used in the Orange County Convention Center.**

**NOTE: There will be no common table of ingredients.**