

Signature Duck Recipe Competition Sponsored by Maple Leaf Farms

ENTRY DEADLINE – *September 8th, 2019*

COMPETITION DATE – September 15, 2019

ACF Competition Category - KC



PRIZES

GRAND PRIZE: \$1000.00 & 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 **Sunday morning and afternoon, September 15th**
- The Competition fee is \$100.00 per entry
- Deadline to submit entries is **September 8th, 2019 (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 18 individuals allowed to compete**

----- PLEASE READ ALL INSTRUCTIONS CAREFULLY -----

- **Maple Leaf Farms will provide each competitor with a Whole Bone-in Duck, 5-6 pounds**

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 eighteen (18) individuals will compete in this ACF Contemporary Hot Food Cooking Competition. For competition rules go to the ACF website (acfchefs.org), then, Home, then Events, then Competitions, and lastly ACF Professional Competition Manual, pages 26 and 27.

(https://www.acfchefs.org/download/documents/Competitions/Culinary_Competition_Manual.pdf)

Registration is completed through our website (<https://www.eventbrite.com/e/2019-acf-culinary-arts-competition-registration-62899701701>) which will also accept your application Fee of **\$100.00**. Awards will be given after the conclusion of the competition, September 15th at the Culinary Arts Competition Tasting Arena.

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RULES AND REGULATIONS

The ACF Sanctioned Hot Food Duck Competition is an annual chef's competition designed to encourage chefs to creatively prepare and feature fresh Maple Leaf Farms Whole Bone-in Duck–5-6 pounds cooked with non-commercial ovens, which could be featured on menus. The competition will be held on Sunday, September 15, 2019

- Each participating chef will develop a main entrée recipe utilizing the sponsor provided Whole Bone-in Duck–5-6 pounds
- To participate, chefs must submit completed and signed applications and waiver forms and recipe.
- Each competitor will be responsible to create four (4) portions of a signature entrée recipe.
- ACF Judging guidelines will be followed.

The competitor must submit signature recipe of a main entrée utilizing the provided duck and a complete diagram, or color photograph to the Show Committee for review. Fifteen 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)
- One 8' x 30" table
- One Shared institutional refrigerator (Space will be designated)
- One 3-compartment sink will be shared by all competitors

ACF Competition Category - KC Contemporary Cooking

- Competitors are required to prepare four portions of a finished entrée plate based on the protein choice.
- The protein must be fabricated in the kitchen and portioned for four servings.
- The entrée plate should have the appropriate accompaniments, garnishes, and sauces.
- The competitors have 15 minutes for set-up, 60 minutes to fabricate and cook, 10 minutes for plate-up and 15 minutes for clean-up.
- Of the four portions, three are for the judges, and one is for display and critique.

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

NOTE: There will be no common table of ingredients.

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CHEF'S WAIVER FORM

The Chef's Waiver Form page needs to be **SUBMITTED DIGITALLY ONLY!** Please send your completed form to marketingchefs@acfcfc.com

FOR VALUE RECEIVE, the undersigned participants in the competition entitled ACF CFC "Duck Signature Recipe Competition" that is sponsored by Maple Leaf Farms on September 15, 2019, 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 31, 2019