



*American Culinary Federation
Washington State Chefs Association*

REGISTRATION PACKAGE
FIRST ANNUAL SALON COMPETITION
SATURDAY, JUNE 19



LE CORDON BLEU
COLLEGE OF CULINARY ARTS

360 Corporate Drive North
Tukwila, WA 98188

FULL DAY OF ACTIVITIES OPEN TO ALL

CATEGORY COMPETITIONS
Category Competitions open to all

CHEF OF THE YEAR
PASTRY CHEF OF THE YEAR
STUDENT CHEF OF THE YEAR
The following winners will go on to compete
2011 Western Regional ACF Conference

DEMOS BY CHEF EDUCATORS

CERTIFICATION TESTING

**CATEGORY COMPETITIONS - \$50.00 per Entry for members
\$75.00 per Entry for non-members**

A packet for the signature dish is required containing a photo, recipes and mise en place list. Four copies are required for the judges.

**Category K – Practical & Contemporary Hot-Food Cooking
(Professional)**

Category K1 – Rock Cornish Game Hen, Chicken or Duck

Category K2 – Bone in Pork Loin

Category K3 – Veal Loin or Rack

Category K4 - Bone in Lamb Loin or Rack

Category K5 – Game Birds, Pheasant, Quail, Squab, Partridge, Guinea Fowl

Category K6 – Bone in Game: Venison and Antelope, Racks or Loin

Category K7 – Whole Rabbit

Category K8 – Live Lobster

Category K9 - Fish

**Category SK – Practical & Contemporary Hot-Food Cooking
(Student)**

Category SK1 – Rock Cornish Game Hen, Chicken or Duck

Category SK2 – Bone in Pork Loin

Category SK3 – Veal Loin or Rack

Category SK4 - Bone in Lamb Loin or Rack

Category SK5 – Game Birds, Pheasant, Quail, Squab, Partridge, Guinea Fowl

Category SK6 – Bone in Game: Venison and Antelope, Racks or Loin

Category SK7 – Whole Rabbit

Category SK8 – Live Lobster

Category SK9 - Fish

Category C – Patisserie/Confectionary

Category C1 – Decorated Celebration Cake

Category C2 – One Buffet platter of fancy cookies, chocolates or petite fours
(platter must be made up of 8 varieties, 8 portions each)

Category C3 – Six different individual hot or cold desserts (must be prepared as
an individual plated serving)

Category C4 – Wedding Cake

Category C5 – Novelty Cake

Category G – Edible Cold Food

Category G – Cold Food Platter for eight/Professionals and Students

Category P – Practical and Contemporary Patisserie

Category P1 – Hot Warm Dessert

Category P2 – Composed Cold Dessert

Category P3 – Cake Decoration

Category P4 – Marzipan Modeling

Category P5 – Decorative Centerpiece

Category F – Mystery Basket

Category F1 – Mystery Basket, professional, individual

Category F2 – Mystery Basket, professional, two man team

Category F5 – Pastry Mystery Basket

**ARE YOU THE BEST OF THE BEST?
PROVE IT HERE AND CLAIM THE FAME**

**CHEF OF THE YEAR COMPETITIONS - \$100 Entry Fee for members
\$125 Entry Fee for non members**

These will be mystery basket competitions. You must prepare 4 plates and winner will be chosen based on cooking skills, menu taste and professionalism.

CHEF OF THE YEAR

To compete candidate should have extremely high standards, possess a high degree of culinary skill and be known for the cooking of American regional cuisine. You must:

- be based in one location with a minimum of 50% hands on cooking responsibility
- hold equivalent of sous chef or higher in full service dining operation (ie. restaurant, private, public or country club, hotel or resort, cruise line restaurant, culinary school fine dining room)
- be United States citizen or permanent resident(green card)
- past national winners cannot reapply

PASTRY CHEF OF THE YEAR COMPETITION -

To compete candidate should have extremely high degree of talent and passion and creativity and be well versed in the disciplines of the pastry profession. You must:

- be based in one location with a minimum of 50% hands on hands on production and display
- hold equivalent of pastry cook or higher in full service pastry shop (ie. restaurant, private, public or country club, hotel or resort, cruise line restaurant, culinary school baking pastry shop)
- be United States citizen or permanent resident(green card)
- past national winners cannot reapply

**STUDENT CHEF OF THE YEAR - \$50 Entry Fee for members
\$75 Entry Fee for non members**

To compete you should be a student who is capable of cooking with a good skill level and a focus on solid cooking fundamentals based on a classical foundation. You must:

- Be 21 years of age or younger at time of application deadline
- Be an ACF student culinarian member in good standing
- Be enrolled in a degree granting culinary program

You will compete in a Category K or P1 and provide four portions of your dish. A full packet of recipe, photo and mise en place must be provided for each judge (4 copies).

CHEF EDUCATOR DEMO

Do you have an interesting idea for an educational demonstration that you would like to present to colleagues, students and food lovers. Please present your idea for a one hour presentation and demonstration. You may be entered for the Washington State Chefs Association ACF Chef Educator of the Year.

DEMONSTRATION TITLE:

DEMONSTRATION BRIEF DESCRIPTION

PREFERRED TIME OF DAY _____AM_____PM

CERTIFICATION

\$175 Member

\$200 Non Member

Certification practical testing will take place in conjunction with the competition. This would be a perfect chance to add to your culinary experience. Remember that certified chefs receive higher salaries on average than non- certified chefs.

For more information contact John Fisher at jfisher@rtc.edu

COMPETITION OFFICIAL ENTRY FORM
2010 SALON COMPETITION
Saturday, June 19, 2010
Le Cordon Bleu College of Culinary Arts
360 Corporate Drive North, Tukwila, WA 98188
APPLICATION DEADLINE – JUNE 1, 2010

Please Print

Name _____ ACF Member # _____

Address _____

City, State, Zip _____

Company/School _____ Position _____

Phone _____ E-mail _____

I, the undersigned do hereby pledge myself to observe the rules and regulations of the Culinary Salon and to abide by the decision of the judges. Further, I acknowledge that the American Culinary Federation and the Salon Director are not responsible for breakage or loss of property, before, during or after the Culinary Salon

Signature of Applicant _____ Date _____

CATEGORY	ENTRY FEE
_____	_____
_____	_____
_____	_____
_____	_____

TOTAL ENCLOSED: \$ _____

Your registration fee must accompany this form. Please make check payable to Washington State Chefs Association and send to:

Dan Lewark CEC - Show Chair
25846-185th Pl SE
Covington, WA 98042

Lewark45@comcast.net
206-631-9968

COMPETITION/CERTIFICATION SLOT IS NOT SECURE UNTIL
APPLICATION FEE HAS BEEN RECEIVED. ALL APPLICATION FEES ARE NON-REFUNDABLE.