

# ACF Washington State Chefs' Association Competition Entry Form for June 3-4 at The Art Institute of Seattle

## Competitor Information

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
Phone: \_\_\_\_\_  
Email: \_\_\_\_\_

Please submit entry form with entry fee (payable to ACF Washington State Chefs' Association). Entries must be received by May 29, 2006.

Mail or fax entries to:

Jim McGuire  
The Art Institute of Seattle - Career Services  
2323 Elliott Avenue  
Seattle, WA 98121

Fax: (206) 441-3475 (Attn: Jim McGuire)

Entry fees: \$75 professional, \$50 student/apprentice (up to 1 year after graduating school or completing apprenticeship).

## Which categories will you be entering?

### Category A - Cooking, Professional and Student:

Show platters need to be a minimum of 8 portions on the platter & 1 portion on a display plate. The competitor must demonstrate at least 2 protein items, 2 garnishes, 1 salad, and the appropriate sauce. All items must be properly glazed.

- A-1** Cold Platter of Meat, Beef, Veal, Lamb, or Pork
- A-2** Cold Platter of Fish and/or Shellfish
- A-3** Cold Platter of Poultry
- A-4** Cold Platter of Game
- A-5** One cold hors d'oeuvres selection, with a minimum of 8 varieties, served with appropriate sauces and garnishes

### Category B - Cooking, Professional and Student:

All items must be properly glazed.

- B-1** Six different cold appetizer plates
- B-2** Six different hot appetizer plates, presented cold
- B-3** One 5 course tasting menu gastronomique for one person, prepared hot and presented cold, comprising of 2 appetizers, 1 consomme, 1 salad and 1 entrée all within proper tasting portions and contemporary presentations
- B-4** One restaurant platter for 4 persons prepared hot but displayed cold, and one vegetarian platter for 2 prepared hot but displayed cold.

### Category C - Patisserie/Confectionery, Professional and Student:

All exhibited pieces must be made of edible materials

- C-1** Decorated Celebration cake - sugar paste, rolled fondant or royal icing. Celebration cake can be any shape with a maximum display area of 15"x15"; no dummy cakes are permitted.
- C-2** One buffet platter of fancy cookies, chocolates, or petit fours (platter must be made up of 8 varieties, 8 portions each) with 1 plate for tasting.
- C-3** Six different individual hot or cold desserts (must be prepared as an individual plated serving). All shown cold.
- C-4** Wedding cake - a wedding cake must be at least 3 tiers with a maximum display area of 36"x36"; no dummy cakes are permitted.
- C-5** Novelty Cake - an imaginative creation in shape and design; cake and decorations must be edible.

### Category D - Showpieces:

The exhibits in this category should demonstrate the difference between cookery and culinary art. The use of commercial molds is not permitted.

- D-1** Tallow or Carving, a maximum display area of 30"x30"; no external supports are allowed.
- D-2** Saltillage - maximum display area is 30"x30"; no external supports are allowed
- D-3** Pastillage - maximum display area is 30"x30"; no external supports are allowed
- D-4** Chocolate - maximum display area is 30"x30"; no external supports are allowed
- D-5** Marzipan - maximum display area is 24"x24"; no supports are allowed
- D-6** Cooked Sugar - maximum display area is 30"x30"; no supports are allowed

### Category K - Practical and Contemporary

#### Hot-Food Cooking:

Individual competitors fabricate and prepare a finished product based on the following main categories. Competitors are to prepare four portions on all K categories, with 60 minutes to fabricate and cook the menu and 5 additional minutes for plating.

- K-1** Rock Cornish Game Hen, Chicken or Duck
- K-2** Bone-in Pork Loin
- K-3** Bone-in Veal Loin or Rack
- K-4** Bone-in Lamb Loin or Rack
- K-5** Game Birds
- K-6** Bone-in Game
- K-7** Whole Rabbit
- K-8** Live Lobster
- K-9** Fish

### Category P - Practical and Contemporary Patisserie:

- P-1** Hot/Warm Dessert
- P-2** Composed Cold Dessert
- P-3** Cake Decoration
- P-4** Marzipan Modeling
- P-5** Decorative Centerpiece

Additional information about all of these categories can be found by downloading the ACF's Culinary Competition Manual from the ACF website at: <http://www.acfchefs.org/events/evtdownloads.shtml> or call Jim at 206.239.2302