

APPLICATION FOR ACF-APPROVED CULINARY COMPETITION

HOST CHAPTER: _____

CHAPTER ID: _____ SHOW DATES: _____

Submit completed application package to the ACF national office at least four months prior to the first day of the competition. The application package includes:

- Completed application form; signed by both chapter president and show chair
- Letters of commitment from three ACF-approved judges.
- Judges protocol letter.
- Check or credit card for application fee, currently \$200. (Applications received less than 45 days prior to competition will incur an additional \$100 rush fee.)

Send completed applications to: American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32095

General information

The mailing address below will be used for all competition-related correspondence.

Only those phone numbers indicated will be made available to the public (*The National Culinary Review*, ACF Web site, press releases, etc.)

Show chair name: _____

Mailing address: _____

City: _____ State: _____ Zip: _____

Daytime phone: _____ Cell phone: _____

Fax: _____ E-mail: _____

Indicate which phone numbers can be released: Day Cell Fax

Web site link for online rules/applications: _____

Secondary contact name: _____

Phone: _____ E-mail: _____

(phone number will not be released)

Show information

Show site: _____

Mailing address: _____

City: _____ State: _____ Zip: _____

Contact name: _____ Daytime phone: _____

Fax: _____ E-mail: _____

Set up date: _____ Time: _____

Break down date: _____ Time: _____

Categories

COLD FOOD

- A - Cookery
- B - Cookery
- C - Pastry/confections
- D - Culinary Art (showpieces)
- SA - Student Cookery
- SB - Student Cookery
- SC - Student Pastry/confections
- SD - Student Culinary Art (showpieces)

LIVE SHOWPIECE (PROFESSIONAL ONLY)

- E/1 - Vegetable Carving, Mystery Basket
- E/2 - Cake Decoration
- E/3 - Decorative Centerpiece
- E/4 - Sugar Centerpiece

HOT FOOD (PROFESSIONAL ONLY)

- F/1 - Mystery Basket, individual
- F/2 - Mystery Basket, two-man team
- F/4 - Nutritional Hot Food
- F/5 - Pastry Mystery Basket, individual
- F/6 - Pastry Mystery Basket, two-man team

EDIBLE COLD FOOD

- G - Edible Cold Food
- SG - Student Edible Cold Food

STUDENT TEAM CHAMPIONSHIP

- ST/1 - Local (city)
- ST/2 - State Competition

PRACTICAL AND CONTEMPORARY HOT FOOD

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

PRACTICAL AND CONTEMPORARY PATISSERIE

- P/1 - Hot/Warm Dessert
- P/2 - Composed Cold Dessert
- SP/1 - Student Hot/Warm Dessert
- SP/2 - Student Composed Cold Dessert

ICE CARVING

- H/1 - Single Block, individual
- H/2 - Three Blocks, two-man team
- H/3 - Five Blocks, three-man team
- H/4 - Exhibition Carving
- SH/1 - Student Single Block, individual
- SH/2 - Student Three Blocks, two-man team
- SH/3 - Student Five Blocks, three-man team
- SH/4 - Student Exhibition Carving

WILD CARD—CUSTOMIZED CATEGORY

- W - Professional
- SW - Student

In the space below, describe any non-ACF categories that may be included in the competition. (Description must include: whether it's an individual or team category, if a team category indicate how many team members; number of portions; number of courses; time frame; and use of any special or required ingredients)

ACF-approved judges (minimum of three)

Verification

To the best of my knowledge, all information in this application is true and accurate. Our chapter agrees to meet all financial obligations related to this competition and distribute awards in a timely manner.

Signature of show chair

Date

Signature of host chapter president

Date