

Category F — Professional Hot Food Competition

Hot food competitions are events in which competitors prepare and present food to be judged on taste, execution of skills, and presentation.

These competitions are different from cold food competitions, as kitchen space is required, raw products must be provided and monitored, and student helpers, proctors and servers must be provided.

Hot food competitions involving a mystery basket are the best for demonstrating the skills required of chefs. Ingredients for the mystery basket will vary in each competition, but they must always be the same for each competitor, and must never be revealed in advance.

Category F-1 — Mystery Basket, Professional, Individual

- Competitors will prepare four servings of a four-course menu. (Dessert course is optional.) Of the four servings, three are for judges tasting and one is for display/critique.
- Total time for competition is 4 hours, not including set-up and clean-up.
- Menu must be submitted/picked up within first 30 minutes. Cooking may begin immediately upon submission of menu.
- Service window opens at 3 hours 20 minutes.
- All items in the mystery basket must be utilized in the menu. No substitutions are permitted.

Category F-5 — Pastry Mystery Basket, Professional, Individual

- Competitors will prepare one 8" decorated torte/cake, any shape, and four portions each of one hot and one cold dessert. Of the four servings, three are for judges tasting and one is for display/critique.
- Total time for competition is 4 hours, not including set-up and clean-up.
- Menu must be submitted/picked up within first 30 minutes. Cooking may begin immediately upon submission of menu.
- Service window opens at 3 hours 20 minutes.
- All items in the mystery basket must be utilized in the menu. No substitutions are permitted.
- The torte/cake should be presented whole.