

ACF CULINARY TEAM USA 2012 YOUTH TEAM

GENERAL

Each team member must not be older than 25 years on the qualifying date, December 30, 2012. The international jurors will check passports and a certificate of health issued no longer than 30 days before the IKA competition begins.

Teams must provide written agreement to fund 100% of the cost for round trip all related practice expenses.

HOT FOOD REQUIREMENTS

Each team will produce a four-course meal for four persons in the standard ninety-minute time frame used for regional student team competition (menu of your choice , **no classical dish will be required**. Refer to the ACF Student Team Competition Manual for information.

Three portions of each course will be delivered to the judges, and one complete meal of four courses will be displayed for photographs and critique.

ALLOWED PROTEINS FOR HOT FISH COURSE

Refer to student tem manual for further details. No lobster. Dover sole or foie-gras are allowed.

ALLOWED PROTEINS FOR MAIN COURSE

Chicken, duck, Cornish game hens, turkey or pork (Proteins fabricated on site). A minimum of two different cooking methods on protein are needed. No foie-gras is allowed.

Teams will have 30 minutes to set up for the cooking phase.

Teams will have 90 minutes to prepare and serve the four courses. At 75 minutes into the competition, the 15-minute serving period will begin.

After the 90-minute period has ended, half a point per minute will be deducted for any lateness.

At the end of the 90-minute period, each team will be allowed 30 minutes to break down and clean their station, leaving it in the same condition as found. Failure to observe this will result in a point(s)

All ACF rules from student team competition (refer to competition manual) will apply.



COLD FOOD REQUIREMENTS

1- COLD BUFFET PLATTER FOR 8

Each team will present a cold buffet platter as stated in student competition manual. Teams are to display a minimum of eight portions on their buffet platter and one portion on a display plate. All items must be properly glazed. Teams must demonstrate the following:

- At least two protein items
 - One piece must be free of any stuffing and contain minimal if any forcemeat preparation
 - One piece must display a modern presentation that is creative but sensible using inlays or forcemeat preparations
- Two garnishes
- One salad
- Two sauces / relishes

No additional points will be awarded for extra items included on the platter

Hints for the cold platter:

- Keep slices even and in proper sequence.
- Apply glaze evenly and properly.
- Make sure your platter arrangements and decorations are practical yet appealing.
- Avoid non-edible items.
- Use proper plates and platters.
- Ingredients and garnishes must harmonize with the main part of the dish in flavor, seasonality and color.
- Ingredient colors should harmonize.
- Ingredient amounts are correctly portioned to give a perfect harmonization.
- Have any of the ingredients been duplicated?

2- THREE DIFFERENT PLATED DESSERTS

Three different individual hot or cold desserts (must be prepared as an individual plated serving). All shown cold.

- The above plated desserts must display a variety of techniques (at least one plate must contain fine chocolate piping and décor), flavor and texture combinations as well as modern presentation.
- New use of techniques and flavors is welcomed, as well as classical pastries that have a modern presentation while focusing on classical flavors

