

Scope

The University of Massachusetts is hosting a Team Competition sanctioned by ACF during the 32nd Annual Chef Culinary Conference June 11th and 12th. The competition is classified as a Category W Market Basket Competition for teams of four.

Culinary Competition

All teams will be provided with the necessary equipment for the competition. If a team wishes to bring their own tabletop/handheld equipment, platters or plates, they may do so at their own responsibility. Each team will be required to prepare a three-course menu choice of appetizer/entree/dessert for 4 servings and one buffet platter for 10 servings plus one plated serving for the judges. Of the 4 servings to be prepared, 3 will be for the judges for tasting, one will be for a photo/critique/press and one for the team. Also, in the interest of promoting our plant-based focus, at least 1 non-dessert dish/platter must be vegetarian.

There will be a mandatory meeting on Thursday June 12th in the afternoon at 3:00pm. After going over the rules and order of the teams, the teams will be given the market basket containing a selection of materials. Each team will then have 1 hour to submit a menu to the competition proctor and set up their speed racks. No substitutions of items in the basket may be made. Each team will be allowed three hours of cooking time (2 hours for plated and 1 hour for buffet) and a 15 minute plating window. After plating, there will be 15 minutes for critique with the tasting judges followed by feedback from the floor judge. It is expected that all teams will be dressed in full professional chef's whites, including hat, apron, scarf; and kitchen towels during the competition, especially in consideration of the exposure to the trade and press that may be on-site to cover the competition.

Prizes

ACF MEDALS WILL BE AWARDED, BASED ON THE FOLLOWING POINT TOTALS:

ACF Gold medal (90-99.99 points)

ACF Silver medal (80-89.99 points)

ACF Bronze medal (70-79.99 points)

POINT CRITERIA

Service/Tasting Evaluation	60 points total
Service Methods & Presentation Fresh and Colorful Easy to eat Closely placed items for maintaining temperature Hot/cold serving plate Stylistic but practical	5 points
Portion Size and Nutritional Balance 35:65 balance of protein and carbohydrate Weight boundary within the tolerance of total meat Nutritional breakdown (optional team determines it)	5 points
Creativity, Menu and Ingredient Compatibility Do the recipe ingredients compliment each other in color, flavor and texture? Are the ingredients balanced in size and amounts?	15 points
Flavor, Taste, Texture and Doneness Do the specified major ingredients carry the dominant flavors? Do the components fit together? Are the temperatures correct? Do the textures reflect the cooking technique? Is the sauce the correct flavor for the meat/fish? Is the sauce the correct consistency and smooth?	35 points
Service/Floor Evaluation	40 points
Sanitation/Food Handling	5 points
Mise en Place/Organization	5 points
Culinary and Cooking Technique and Proper Execution	15 points
Proper Utilization of Ingredients	5 points
Timing/Work Flow	10 points

Please note:

Kitchen/Floor Evaluation Points will be deducted if the competitors do not clean up and break down work stations.

Also, this year, no half points or fractions will be used in Judges' scoring, as mandated by ACF guidelines.



ACF Culinary Competition Time Schedule

Station 1

Cooking Time	6:45-8:45
Plating Window	8:45-9:00
Critique	9:00-9:15
Buffet Prep	12-1pm
Buffet Presentation	1pm

Station 2

Cooking Time	7:00-9:00
Plating Window	9:00-9:15
Critique	9:15-9:30
Buffet Prep	12-1pm
Buffet Presentation	1pm

Station 3

Cooking Time	7:15-9:15
Plating Window	9:15-9:30
Critique	9:30-9:45
Buffet Prep	12-1pm
Buffet Presentation	1pm

Station 4

Cooking Time	7:30-9:30
Plating Window	9:30-9:45
Critique	9:45-10:00
Buffet Prep	12-1pm
Buffet Presentation	1pm

Station 5

Cooking Time	7:45-9:45
Plating Window	9:45-10:00
Critique	10:00-10:15
Buffet Prep	12-1pm
Buffet Presentation	1pm

Station 6

Cooking Time	8:00-10:00
Plating Window	10:00-10:15
Critique	10:15-10:30
Buffet Prep	12-1pm
Buffet Presentation	1pm

Station 7

Cooking Time	8:15-10:15
Plating Window	10:15-10:30
Critique	10:30-10:45
Buffet Prep	12-1pm
Buffet Presentation	1pm

Station 8

Cooking Time	8:30-10:30
Plating Window	10:30-10:45
Critique	10:45-11:00
Buffet Prep	12-1pm
Buffet Presentation	1pm

Station 9

Cooking Time	8:45-10:45
Plating Window	10:45-11:00
Critique	11:00-11:15
Buffet Prep	12-1pm
Buffet Presentation	1pm

Station 10

Cooking Time	9:00-11:00
Plating Window	11:00-11:15
Critique	11:15-11:30
Buffet Prep	12-1pm
Buffet Presentation	1pm

Station 11

Cooking Time	9:15-11:15
Plating Window	11:15-11:30
Critique	11:30-11:45
Buffet Prep	12-1pm
Buffet Presentation	1pm

Station 12

Cooking Time	9:30-11:30
Plating Window	11:30-11:45
Critique	11:45-12:00
Buffet Prep	12-1pm
Buffet Presentation	1pm

Community Store Room

Produce:

Carrots
Celery
Garlic
Baking Potatoes
Onions (Spanish & Bermuda)
Red Bliss Potatoes
Root Vegetable
Shallots
Lettuces, two varieties
Tomatoes

Fruits:

Minimum Three Seasonal
Lemons
Limes
Oranges

Staples:

Cornstarch
Barley
Bread Crumbs
Cornmeal
Bread

Mushrooms:

Minimum two species

Rice:

Rice (short & long grain)
White
Brown

Groceries:

Dijon Style Mustard
Gelatin (power and sheet)
Three Essential Oils
Sugar
Soy Sauce
Tabasco Style Sauce
Teriyaki Sauce
Tomato Paste or Puree

Worcestershire Sauce
Vinegar
Wines, red & white
Brandy

Spice and Seasoning: Selection

Flour:

All Purpose Flour/Bread Flour
Cornmeal Flour
Whole Wheat Flour

Dairy:

Butter
Cream
Cream Cheese
Milk
Sour Cream
Yogurt
Eggs
Margarine

Fresh Herbs: Minimum Five

Stocks:

Chicken
Fish
Brown Veal

Pastry Items:

Brown Sugar
Powder Sugar
Vanilla Beans
Cocoa Powder
Almonds
Corn Syrup
High Gluten Flour
Milk Chocolate
Dark Chocolate
Shortening



ACF Competition Menu

Team # _____

	Contains	
	Shellfish	Nuts
First course Category _____		
Name _____	<input type="checkbox"/>	<input type="checkbox"/>
Description _____		

Preparation Method _____		

Second course Category _____		
Name _____	<input type="checkbox"/>	<input type="checkbox"/>
Description _____		

Preparation Method _____		

Third course Category _____		
Name _____	<input type="checkbox"/>	<input type="checkbox"/>
Description _____		

Preparation Method _____		

Fourth course Buffet Service 12 Servings Category _____		
Name _____	<input type="checkbox"/>	<input type="checkbox"/>
Description _____		

Preparation Method _____		

Print all Descriptions, Culinary Dictionary will be available. This will be the official menu no changes will be allowed.