

2007 AMERICAN CULINARY CLASSIC GUIDELINES

TEAM HOT FOOD COMPETITION

The hot food competition at the American Culinary Classic will be held in accordance with the World Association of Chefs Societies (WACS) guidelines.

Each day, 3 teams will participate in the hot food competition. Teams will be notified of their scheduled time of competition 2 months in advance.

EACH TEAM WILL BE REQUIRED TO PRODUCE THE FOLLOWING:

- A 3-course meal including dessert - 80 portions
- Maximum of five hours preparation time, excluding time for service.
- Team consists of six members, this includes a pastry chef plus a team manager.
- The team manager will be a working member of the team and may take part in any activity in the kitchen.
- One kitchen porter will be supplied for each hot kitchen by the competition organizers. The kitchen porter may not partake in any food preparation or presentation activities.
- Recipes must be supplied in a clearly written format no later than March 30, 2007 and must include color photos of each dish and a team black & white photo.

- The menu must be the same as is presented in Category B.
- Each team will be responsible for the procurement of their menu ingredients.

TEAM COLD FOOD COMPETITION

The cold food competition at the American Culinary Classic is based on the World Association of Chefs Societies (WACS) guidelines.

Each day, 3 teams will participate in the hot food competition. Teams will be notified of their scheduled time of competition 2 months in advance.

APPROVED DISPLAY TABLE

The organizers will provide each team with 12m²(3m x 4m) draped tables. These tables must be utilized. The Teams will be allowed to decorate their table displays with risers, flowers and linens of their choice.

The following will not be permitted:

- Any display requiring electricity, including lights
- Any display item/component weighing over 150 lbs (67.50 kilos)

* Note: Tables will not be braced

Each team will be provided with a drop-light over their competition table

The following is required to be presented in each category:

CATEGORY A

Finger foods and/or tapas suitable for evening cocktail service for six persons.

- Three different kind of finger foods and/or tapas, prepared cold and displayed cold.
- Three different kinds of finger foods and/or tapas, prepared hot and displayed cold.
- Six different starters, three hot and three cold, individually prepared for one person. One of the six different starters must be prepared twice and is designated for the tasting by the judges.
- A festive, cold display presentation platter for 8 persons.

In addition to the above one plate for one person from the festive platter must also be presented so an optical effect along with the relative proportions will be clearly apparent. Descriptions must be supplied.

CATEGORY B

Menu of the Day

This is an important discipline as it reflects what we do as chefs and cooks on a daily basis.

- A 3-course meal including dessert - this must be the same three course meal as is being presented in the hot kitchen under category R.

The total weight of the meal size should be around 500-600 grams (18-21 oz). Composition must be well balanced in correct proportion of fat, carbohydrates, proteins, vitamins and fiber. It is

also important that the colors harmonize and the dish must show practical application. Descriptions must be supplied.

Restaurant Platter

- One restaurant platter for two guests.

Every effort should be made to select a main piece of protein or vegetable item that reflects its total use on the platter and it is also important that all pieces such as ends should be presented on the platter.

Festive Menu or Four Main Course Dishes

- A menu for a festive occasion. This menu must be practical. In this section, it will be presented as a five courses menu and must include a dessert. The portion size should fall within 600-700 grams (21-25 oz) for the complete menu. The menu should show practical techniques for preparation as well as service. The menu should also be practical enough for a small banquet for 20 persons. It should also reflect a correct progression of flavor, style and preparation throughout the menu.

The main item is up to the competitor, however it should reflect a selection of the following:

- Fish
- Seafood
- Poultry
- Fowl
- Vegetable
- Game
- Beef
- Lamb
- Veal

- Pork

The main course must be balanced and include carbohydrate and vegetables.

Category C

Pastry

- 2 different cakes (gateaux, maximum 20 cm diameter) for 8 persons, one slice cut and presented. One of the two cakes has to be presented twice (2 times) to allow one to be tasted by the jury.
- 1 platter with sweet biscuit or chocolates or petits fours or cheese fours or friandises, 5 differ sorts for 6 persons. Additionally, one further piece of each variety must be presented separately for the tasting by the jury.
- 4 different desserts - prepared hot or cold for 1 person, individually served. One of the 4 different desserts for 1 person has to be prepared twice (2 times) for the tasting by the jury.

One showpiece of choice from the competitor made of only edible pastry materials.

2007 AMERICAN CULINARY CLASSIC JUDGING GUIDELINES

Cold Food Judging

All cold food displays must be completely ready, and all team members must be out of the display area by 8:00 a.m. No unauthorized visitors, observers, competitors, or guests will be permitted in the area while the judging is taking place. However,

the team captain/manager or team representative should be on hand to respond to any questions by the judges. Each team is responsible for breakdown at 5:00 p.m. on their respective day of competition.

Overall Judging and Awards

The judges will follow the (WACS) International Culinary Guidelines and will be conducted by a panel of international judges.

The WACS 100-point scoring system will be used in both cold food competition & hot kitchen. Results will be posted daily on the official scoreboard as medal range... **GOLD, SILVER OR BRONZE.**

American Culinary Classic medals will be awarded in both the hot & cold food categories.

Special **American Culinary Classic** medals will be awarded for 1st, 2nd and 3rd places in both the hot and cold categories as well as overall.

The total points awarded in both hot and cold will be averaged and the **American Culinary Classic 2007 Grand Champion** will be named along with 2nd and 3rd places.

The awards presentation will take place on Tuesday, May 22 at 3:00 p.m. at the competition site.