



American Culinary Federation, Big Apple Chapter



Big Apple Culinary Challenge

Saturday

October 26, 2019

New York City College of Technology

Brooklyn, New York

ACF Approved Competition

Robert Walljasper, CEC, CCE, AAC, Show Chair

Dear Competitors,

Culinary competitions are great opportunities for chefs to grow professionally and display their creativity. The ICA-ACF Big Apple Chapter looks forward to welcoming you to the 2nd Big Apple Culinary Challenge being held at New York City College of Technology.

This competition will feature several ACF Categories:

Professional Hot Food

KC – Contemporary Cooking

KP1 – Contemporary Patisserie

Professional Cold Food

A – A-1 to A-6

C – Patisserie/Confectionary

B – B-1 to B-4

D – Showpieces

Student Hot Food:

SK – Contemporary Hot Food

SP1 – Contemporary Hot/Warm Pastry

Student Cold:

SA – Student Cookery

SC – Student Pastry/Confections

SB – Student Cookery

SD – Student Culinary Art (Showpiece)

There are limited slots available, sign up early. The ACF Culinary Competition Manuals (Professional & Student) provide extensive detailed information. Including complete guidelines for each category with specifications for proteins and more.

Please review the following information and refer to the ACF Competition Manual (www.acfchefs.org go to "Resources" then to "Forms and Applications" and scroll down to "Competitions" to see the new and updated professional manual and the student manual).

We look forward to hosting a great competition and seeing your culinary creations.

You can sign-up online at: <https://bacc-2019.cheddarup.com>

If you have any questions, please feel free to contact Chef Robert Walljasper at bacc.competition@gmail.com

Regards,

Robert Walljasper, CEC, CCE, AAC Show Chair & Chapter President

Big Apple Culinary Challenge 2019 - Competitor Application

Competitor Name: _____

Address: _____

City: _____

State: _____

Zip: _____

Phone Number: _____

Email (mandatory): _____

Chapter Affiliation: _____

Member Number: _____

Categories Entering: _____

Total Cost: \$ _____

Signature: _____

Entry Fees

Professional ACF Members \$120

Professional Non-ACF Members \$140

Students \$ 85

Professional Individual Contemporary Hot Food / Pastry

Entry Fee: \$120 Professional / \$140 Non ACF Members

** See ACF Competition Manual for proteins specifications & additional details on each category.

Category KC – 60 Minute Contemporary Cooking

Competitors prepare 4 portions of a finished entrées that includes appropriate accompaniments, garnishes and sauces.

Entrant selects protein* ranging from whole bone-in Rock Cornish Game Hen to Whole Flat or Round Fish. See manual for selections.

Category KP-1 – 60 Minute Contemporary Pastry –Hot/Warm Dessert

Competitors prepare 4 portions of hot/warm desserts of their choice.

Professional Individual Contemporary Pastry – Presented Cold

Entry Fee: \$120 Professional / \$140 Non ACF Members

** See ACF Competition Manual for requirements & additional details on each category.

Category A

A-1 Buffet Platter of Meat, Beef, Veal, Lamb, or Pork

A-2 Buffet Platter of Fish and/or Shellfish

A-3 Buffet Platter of Poultry

A-4 Buffet Platter of Game

A-5 Cold Hors d’oeuvres

Category B

A-6 Finger Foods

B-1 Cold Appetizer Plates

B-2 Hot Appetizer Plates

B-3 Five Course Menu Gastronomique

B-4 Four Course Lacto-Ovo Vegetarian

Category C – Patisserie/Confectionery

C-1 One Buffet Platter of Fancy Cookies, Chocolates, or Petit Fours

C-2 Six Different Individual Hot or Cold plated Desserts

C-3 Decorated or Sculpted Celebration Cake

C-4 Wedding Cake

C-5 Assorted Bread Display

Category D – Showpiece

D-1 Vegetable/Fruit

D-2 Tallow and Saltillage

D-3 Bread Dough

D-4 Chocolate, Cooked Sugar, Pastillage, and Marzipan

Student Individual Contemporary Hot Food / Pastry

Entry Fee: \$85 per entry

** See ACF Student Competition Manual for proteins specifications & additional details on each category.

Category SK-1 to SK-9 – 60 minute Hot Food, Competitors prepare 2 portions of signature dish.

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

Category SP1 – 60 minute Hot / Warm Dessert

Competitors prepare 2 portions of hot/warm desserts of their choice.

Student Individual Contemporary Cold Food / Pastry

Entry Fee: \$85 per entry

** See ACF Student Competition Manual for additional details on each category.

Category SA-1 – Cold platters

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| SA-1 Cold Platter of meat, beef, veal, lamb, or pork | SA-4 Cold platter of game |
| SA-2 Cold platter of fish and/or shellfish | SA-5 One cold hors d’oeuvres selection |
| SA-3 Cold platter of poultry | SA-6 Eight varieties of tapas or finger foods. |

Category SB – Cold platters

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|--|---|
| SB-1 Six different cold appetizer plates | SB-4 One nine-course degustation tasting menu |
| SB-2 Six different hot appetizer plate, presented cold | SB-5 Five different main plates. |
| SB-3 One five course menu gastronomique | |

Category SC – Student Pastry/Confections

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|--|--|
| SC-1 Single-tier decorated celebration Cake | SC-3 Six different individual hot or cold desserts |
| SC-2 One buffet platter of fancy cookies, chocolates, or petit fours | SC-4 Wedding Cake |

Category SD – Student Culinary Art | Showpieces *(note, NO ICE)*

Mediums: Vegetables / Fruits / Tallow / Saltillage / Pastillage / Chocolate / Marzipan / Cook Sugar.

To register online for the competition go to:

<https://bacc-2019.cheddarup.com>

Entry Fees are due with application, and no refunds will be given after October 10th, 2019

No Slots will be held without payment!

To mail applications contact Show Chair for mailing address and make checks payable to ICA-ACF Big Apple Chapter.