

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