

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.