

**Chef of the Year 2004
The Best Tacos or Best Burgers Recipes Competition
Hosted by the Southern California Gas Co.
Energy Resource Center in Downey, California.
Sept 01, 2004 - Deadline For Entry**

Prizes

Gold	Prize TBA
Silver	Prize TBA
Bronze	Prize TBA

Award Ceremony scheduled for 4:45PM

Quick Notes: This competition will take place on Monday, Sept. 13, 2004 in its entirety.
The competition fee is \$10 per individual.
Deadline to submit entries are Wednesday, Sept 01, 2004.
There will be a set limit of 5 individuals that will be allowed to compete.
Click here to Download Products Spec Guide (Coming soon)

Send in your applications as soon as possible! Please read the rules, regulations and explanations carefully before completing the application. Fill in all information requested. If more space is needed, attach a separate page. The form may be photocopied. Mail the registration forms & menus, together with \$10 FEE (Payable to **Chefs de Cuisine Association of California**)

Mail to:

Dennis Sheeler, (Chapter President and Show Chairman)
284 N. Florence St,
Burbank Ca. 91505

This competition will take place on Monday, September 01, 2004 in its entirety.

This competition is open to all chefs (ACF and non-ACF). Awards, will be given away after the competition that day. 5 participating individuals will compete in this Honorary Competition. 5 in the Best Taco Recipe and 5 in the Best Burger Recipe.

The competitor must submit signature recipe and a complete diagram or color photograph to the Show Committee for review. Honorary judges will taste evaluate and decide on Best "Burger or Taco" for the following criteria. Competitors need to prepare one portion of the (burger / taco) using one or two ingredients from the purveyor / sponsor list. TBA

Competitors will work in identical kitchens, which will consist of:

- One 6ft table
 - One Single Burner
 - One Table Top Stove
1. All competitors will report to the Culinary Show Committee Area where they will be required to check in. (Feed Cold/ Cold / Hot / Hot)
 2. Time schedule arrival 10.00am – Set up 10.00am – 12.00am
 3. Competitors will need to be ready for "judging" promptly at 12.00am. No late entries.
 4. Competitors will plate and serve entry for tasting.
 5. Competitor must bring all tools and food to participate.
 6. Advanced preparation is a must. Vegetables and salads must be cleaned and washed. Competitors may bring proteins pre-marinated. Last minute cooking of major component recommended.
 7. Competitor must bring in their own china to display their final presentation.

Note: There will be no common table of ingredients.

TASTING JUDGES EVALUATE..

1. SERVING METHODS AND PRESENTATION. Hot food Hot! And Cold Food Cold! (including plates) Food is fresh and colorful, visibly seasoned, presented with some height, easy to eat, and pleasing to the eye. Items are closely placed together to help maintain temperature.

2. PORTION SIZE AND NUTRITIONAL BALANCE. Components of the meal are balanced so that the main item is complemented in size/amount by the accompanying garnish(es) and/or sauce. The necessary nutritional standards are being adhered to. The protein weight is within the set limits.

3. INGREDIENT COMPATIBILITY. Ingredient colors harmonize. Ingredients amounts are correctly portioned to give a perfect harmonization.

4. CREATIVITY AND PRACTICALITY. The dish shows a difficult and creative flair rather than something copied and overused. If using an old or classical idea, new, creative ideas have been used to transform the dish.

5. FLAVOR, TASTE, TEXTURE AND, DONENESS. The stated flavor in the menu and recipe are profound. Doneness temperatures are correct. The stated cooking techniques have been applied correctly. The textures correspond to what was implied in the recipe. The flavor of the sauce or vinaigrette reflects what the recipe stated and are of the correct consistency. The correct degrees of caramelization have been shown. It tastes great!

6. MENU COMPOSITION. Menu has a thread or a theme running throughout; for example, it could be a regional, seasonal, or celebration item.

FLOOR JUDGES EVALUATE..

1. ORGANIZATION. Table is kept clear of nonessentials. Working systematically on one job at a time. The table is free of debris. An organized withdrawal from the kitchen, leaving it as clean as it was found.

2. SANITATION. The cutting boards are scrupulously clean. Knives are sharp. The toolbox/knife bag is clean and sanitary. Towels are used correctly, for example, not wiping debris off a table and then wiping a knife or a plate with the same towel. You should not use your aprons as a hand wipe. Products are stored at the correct temperature. Gloves are being used when the last contact with food is occurring, for example, plating up. Areas are kept sanitized. Frequent hand sanitizing.

3. COOKING TECHNIQUES AND SKILLS. The competitor should be using the technique as the recipe stated.

Mail in the below Application along with your Check, Menus and Photo to: Chapter President and Show Chairman, Dennis Sheeler, 284 N. Florence St, Burbank Ca. 91505

Competition Chef of the Year Los Angeles 2004

(Please check ONE ONLY) **Best Burger**__ / **Best Taco**__

PLEASE PRINT OR TYPE THE FOLLOWING INFORMATION:

Total Amount Submitting:\$_____

Checks or money orders will be accepted, sorry no cash or credit cards accepted.

NOTE: Entry fees are 100% refundable if applicant is not chosen to compete.

Entry fees are non-refundable if applicant cancels after deadline.

E-mail address: (personal / business)_____:

Name:_____ Local Chapter:_____ (Optional)

ACF ID #:_____

Address:_____ City:_____ State:_____

Zip Code_____

Home Number:_____ Work Number:_____

If you have an e-mail address, please put it down. Your competition information will be e-mailed to you rather than being mailed.

I, the undersigned, do hereby pledge myself to observe the rules, and regulations, of the competition, and to abide by the decisions of the judges. Furthermore, I acknowledge that the ACF/CCAC, Salon Director, Show Chairmen, Commette and their agents, are not responsible for breakage or loss of property before, during, or after the competition. All recipes become the property of the ACF/CCAC and the event sponsors. My likeness, voice, name and recipe may also be used in connection with promoting this event or by the event sponsors in promoting their product.

Signature_____

Date_____