

**ACF / CCAC Los Angeles Chapter
2004 Culinary Competitions The Culinary Art
Showpiece Competition. (D)
Professionals & Students
Hosted by the Southern California Gas Co.
Energy Resource Center in Downey, California.
Sept 01, 2004 - Deadline For Entry**

Check In Time 8.00 – 8.30am

Showpiece Competition. (D) Competition judging 12:00 - 1:30, Awards to be given away at 5:00pm

Award Ceremony scheduled for 5:00PM

ACF Medals _____

Culinary Diploma	24 - 37 Points
Bronze	28 - 31 Points Upwards of 60% of attainable points
Silver	32 - 35 Points Upwards of 75% of attainable points
Gold	36 - 40 Points Upwards of 90% of attainable points

Quick Notes: This competition will take place on Monday, Sept. 13, 2004 in its entirety. The competition fee is \$50 per Pro-Chef individual. \$10 for Students
Deadline to submit entries are Wednesday, Sept 01, 2004.
There will be a set limit of 10 individuals that will be allowed to compete.
Contact Show Chair Dennis Sheeler for sponsor's product information.
818-434-8645 or sheelerdandv@aol.com.

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 a **\$50 FEE, if Professional Chef, \$10 FEE if Student Chef.** (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 13, 2004 in its entirety.

This competition is open to all chefs (ACF and non-ACF). Medals will be presented after the competition that day. 10 Individuals will compete in this ACF Contemporary Competition.

ACF Judging guidelines will be followed for D Category: The exhibits in this category should demonstrate the difference between cookery and culinary art. The use of commercial molds is not permitted. Competitors will be notified of their selection, receive all documents for competition, time schedules and a map and entrances to the Energy Resource center.

Select one

- D-1 Tallow or Carving, a maximum display area of 30" x 30": no external supports are allowed.
- D-2 Saltillage – maximum display area is 30" x 30"; no external supports.
- D-3 Pastillage – maximum display area is 30" x 30"; no external supports.
- D-4 Chocolate – maximum display area is 30" x 30"; no external supports.
- D-5 Marzipan – maximum display area is 24" x 24" no external supports.
- D-6 Cooked Sugar – maximum display area of 30" x 30"; no supports are allowed.

All Centerpieces must be ready for display to be placed on table and labeled:

Competitor must display items and nameplate to participate.

Category D entries (showpieces) are supposed to display more creativity than practically but must also conform to certain standards. Showpieces must be made mostly of edible material, except structure; however, other materials are allowed for support. Showpieces are judged in four areas, each carrying a possible 10 points:

- Degree of difficulty
- Artistic achievement
- Work involved
- Originality

Check in time 8.00am.

Note: There will be no common table of ingredients.

CONSIDERATIONS WHEN DESIGNING A CENTERPIECE:

Size: When a centerpiece is being used to highlight the product on any platter, whether it is a food or dessert platter, it should not overpower or overshadow the items being served. Always design the centerpiece according to the platter size as well. A centerpiece too large or small on the wrong size platter will either take up too much space or lose its impact with the items being presented.

Time: To produce a quality product a certain amount of time is needed. Factors that will affect the amount of time needed are:

- * Size of the item
- * Degree of difficulty of detail
- * Skill level of the person making the product.
- * Material or composition of the item being made. Can it be made weeks ahead or does it have to be made the last minute?
Example: Pastillage items may need more time than a pulled sugar centerpiece.

Functional vs. Decorative: Depending on a platter design, a centerpiece is usually presented in one of two ways:

- * **Functional:** This type of centerpiece, besides being decorative, can serve a number of different functions, such as an intricate part of the service of the platter.

- * **Decorative:** Although all centerpieces are functional, some serve only as a function of highlighting or enhancing the food being presented with it. These centerpieces follow the platters theme, thereby making a more harmonious presentation. Examples include:

- * *Chocolate candy box on a chocolate platter:*
 - Decorative and functional
 - Holds some of the chocolates
 - At the end of the buffet the box could be used for a table centerpiece, or put on display with chocolates in it, which in some cases could be used as a marketing tool.
- * *Wine Bucket Made From Chocolate on a Dessert Platter:*
 - Can be used to hold the sauce for the platter
 - Decorative and functional.
- * *Pulled Sugar Flower Basket*
 - Purely decorative since the basket itself will not have any other function other than to enhance the platter.

Practicality: To keep pace with the constant changes in our industry, today's Pastry Chef faces the challenge of developing more efficient, simplified ways of production with high quality products sometimes using less manpower and limited space. For this reason, it is important that one also consider the practicality of an item being produced. Even well thought out centerpieces can be impractical to produce, so it is important to have an understanding of their make-up and assembly. Before the actual production of a pastry centerpiece begins, thoroughly evaluate its practicality in relation to the entire platter being displayed.

CENTERPIECE CHECKLIST:

- * Is the size of the centerpiece in proper proportion to the platter and its contents?
- * Is the centerpiece serving a function regarding the service of the platter? If not, can it be modified to do so, making it more practical to produce?
- * Is the most logical medium being used to produce the centerpiece?
- * Will it take longer to produce the centerpiece than it will to produce the food item it was meant to "enhance"?
- * Can the centerpiece be simplified or modified to make its production more efficient without sacrificing the quality of its workmanship?
- * Will climactic conditions (humidity, heat) or working conditions affect the practicality of the centerpiece?

STEPS TO A SUCCESSFUL PASTRY DISPLAY:

- * Develop a theme (holiday, festive, etc.).
- * Decide what medium (bread, yeast-raised, chocolates, etc.).
- * Decide on varieties and portions (how many varieties and for how many portions).
- * Decide on a centerpiece, if required: functional vs. decorative.
- * Decide on what type of platter display technique will be used:
 - Silver platters, mirrors, plates, etc.
 - Sugar, chocolate or other edible bases, trays or plates.
 - Material covered boards or other types of display items.
- * Work out all details of display components:
 - Size, color, texture and shape of each item.
 - Size and shape of centerpiece.
 - Other decorations, etc.
 - Are there any custom made items that have to be made in advance?
 - Are all the food items (seasonal items) you need available at show time?
- * Develop a layout of the display:
 - Make templates of items and centerpiece (correct size).
 - Use templates to develop lines, flow, proportions and placement of centerpiece on your display (this will allow for no surprises later when setting up).
- * Organize your work time:
 - Develop a detailed schedule (weekly or even daily as it gets close to finish time) and set priorities and deadlines on what gets done first and by when (centerpieces made of materials that hold well may be done weeks ahead).
 - Experiment well ahead of time. Try out items so they can be perfected and you know how much time it takes to make them.
 - Collect needed equipment (molds, cutters, dishes, etc.).
 - Allow extra time for completion of a project to allow for unseen problems, adjustments or changes.

GENERAL GUIDELINES FOR PASTRY COMPETITORS AND JUDGES:

ACF / Chefs de Cuisine Association of California Chef of the Year 2004 Competitions

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Contact Dennis Sheeler, CCAC/ACFLA President, Chef of the Year Committee Chairman at sheelerdandv@aol.com or 818-434-8645

*Ingredients and garnishes should harmonize with the main theme of the display whenever possible.
*Proper techniques and accepted methods of preparation should be adhered to throughout the display.

COMPETITORS SHOULD CONCENTRATE ON:

- * Originality, new ideas.
- * Numerical harmonizing of dessert portions, garnishes and accompaniments.
- * Practical portion size.
- * Proper color, presentation and flavor combinations.
- * Clean crisp workmanship.
- * Presenting a natural, appetizing look.
- * Properly baked dough or crusts.
- * Proper thickness for various crusts.
- * Cleanly applied icings and glazes of the correct thickness and proper shine.
- * All chocolate work should be in the proper temperature and thickness.
- * All piping work should be thin, delicate and show accurate workmanship.
- * Presenting smooth, properly sanded pastillage work, free of visible cracks and seams.
- * Presenting sugar work having the proper shine, thickness and harmonious coloring.
- * Sugar work should be properly lacquered to preserve its appearance.
- *Coloring used should be soft, pastel and not excessive.

COMPETITORS SHOULD AVOID THE FOLLOWING:

- * Overcrowded platters.
- * Use of silverware or wine glasses (unless the glass contains a dessert preparation).
- * Serving creams, mousses or Bavarian creams bound with an excessive amount of gelatin. (The amount of gelatin used may slightly exceed normal quantities but not to the extent that the style of presentation is dependent on the extra gelatin content.)
- * Use of excessive amounts of couverture when coating chocolates and pralines.
- * Smudges and fingerprints on chocolate work.

COMPETITION SCORING/CRITIQUES:

In culinary competitions, there is the preparation of the display and the scoring. But it is the assessment of the work that lies at the heart of the purpose of competitions. There are two areas of assessment: the critique and the score.

In ACF-sanctioned culinary competitions, the critique is delivered by an experienced, trained, approved culinary judge. In the learning process, there is no substitute for a professional, constructive

critique, delivered in a manner of teacher to student and with the respect afforded a professional colleague.

Critique sessions are normally held immediately following the judging session and before the opening of the show for public viewing. This allows privacy for the judge and the competitor to discuss the display. Also, by having the critique as soon as possible after the viewing by the judges' panel, the display is still fresh in judges' mind and the critique can be more accurate and helpful. The best critiques are to the point, note both the strong and weak points, and are specific about each. In addition, the judge should offer guidance on what skills and techniques could be built on or further developed. If the competitor is a student, his or her instructor should be present during the critique.

The second area of assessment is the scoring. As the judges' panel reviews a display, points are awarded in several areas and averaged to yield a single score for the display. Based on a possible 40 points, displays are awarded gold, silver, or bronze medals.

The ACF scoring point scale is:

Gold medal	36-40 points
Silver medal	32-35.99 points
Bronze medal	28-31.99 points

Unlike most competitions that may have only one gold medal winner, in ACF-sanctioned competitions, the competitors compete against a standard and not each other. Since a competitor is judged on how his or her display measured up against the standard, there may be many competitors who win the same medal.

ACF medals are awarded to all competitors who score sufficient point levels. A permanent record of every medal awarded is maintained in the ACF national office.

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

**The Culinary Art Showpiece Competition. (D). Check ONLY ONE Option Below
D1__, D2__, D3__, D4__, D5__ D6__**

Professional and Student: Professional Entry Fee \$50, Student Entry Fee \$10.

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, Committee 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. The event sponsors in promoting their product may also use in connection with promoting this event or my likeness, voice, name and recipe.

Signature _____

Date _____