**2018 ACF Honolulu Culinary Salon**

**Date:** Hot Food Competition: Dec. 13th ,Thurs Cold Food Competition: Dec. 14th, Fri  
Critique: December 15th, Sat

**Location:** Kapiʻolani Community College

**Application Deadline:** November 12, 2018

**Salon Chairperson:** Jenny Malone Moss

**E-mail:** jmalonemoss@gmail.com

**Phone:** (808)225-1143

**Fax:** (808)734-9212

***\*During the judging, all displayed entries must have a written description or menu posted and the category competing in. No name(s) or property affiliation should be present until judging of entries are completed.***

**Professional Categories**

**Category A – Cooking, Professional, Individual (Dec. 14th, Fri)**

* Competitors are required to display their choice of one of the categories A-1 to A-4 AND category A-5 or A-6
* All displays must have a menu and description of the platter, hors d’ oeuvres, or finger foods, without a name or property affiliation

A-1 Cold buffet platter of meat, beef, veal, lamb or pork

A-2 Cold buffet platter of fish and/or shellfish

A-3 Cold buffet platter of poultry

A-4 Cold buffet platter of game

* Cold buffet platters need to be a minimum of eight portions on the platter and one portion on a display plate
* The competitor must demonstrate at least three proteins items, three garnishes, one salad (served on the side) and at least one appropriate sauce and one condiment, relish, etc. In addition, the end piece of each protein must be displayed on the platter

A-5 Four varieties of cold hors d’ oeuvres with six portions of each, served with appropriate sauces and garnishes and one presentation plate containing 1 piece of each variety and related accompaniments

A-6 Four varieties of finger foods with six portions of each, two hot and two cold varieties all presented cold and one presentation plate containing 1 piece of each variety and related accompaniments. Finger foods must weigh between 10 to 20 grams each and should be able to be eaten in one bite.

**Category B – Cooking, Professional, Individual (Dec. 14th, Fri)**

* Competitors are required to display their choice of category B-1 or B-2 AND category B-3 or B-4.
* All displays must have a description or menu of all items displayed without any name or property affiliations.

B-1 Three different cold appetizer plates

B-2 Three different hot appetizer plates, presented cold

B-3 One five course menu gastronomique for one person, prepared hot and presented cold, comprising two appetizers, one consommé, one salad and one entrée, OR one appetizer, one consommé, one salad, one entrée and one dessert, all with proper portions and contemporary presentations

B-4 One lacto-ovo vegetarian four course menu for one including dessert

**Category C- Patisserie/Confectionery, Professional, Individual (Dec. 14th, Fri)**

* All Competitors are required to display either Category C-1 and C-2, OR their Choice of C-1 or C-2 AND their Choice of C-3, C-4 or C-5
* All displays must have a description or menu of all items displayed without any name or property affiliations.

C-1 One buffet platter of fancy cookies, chocolates, or petit fours

* Five varieties, six portions each and one presentation plate with one of each variety for the judges inspection
* Individual weight of each to be 6 – 14 grams

C-2 Six different individual hot or cold plated

* Each must be prepared as an individual plated serving
* All displayed cold

C-3 Decorated or sculpted celebration cake

* Minimum of one tier
* Choice of medium such as sugar paste, rolled fondant, royal icing, chocolate, marzipan, buttercream and sugar
* Minimum of three techniques displayed
* Minimum use of non-edible materials can be used to support tiers internally
* A limited amount of wires can be used for gum paste flowers
* Can be any shape with a maximum display area of 15”x15”
* No dummy cakes are permitted

C-4 Wedding Cake

* Minimum of three tiers with a maximum display area of 36” x 36”
* Choice of medium such as sugar paste, rolled fondant, royal icing, chocolate, marzipan, buttercream and sugar
* Non-edible materials can be used to support each tier and a limited amount of wires can be used for gum paste flowers only
* No dummy cakes are permitted

C-5 Assorted Bread Display

* Three different types of dough with two products from each dough type for a total of six different items
* Should be freshly baked without any spray lacquer
* Please have one of each product sliced or cut in half for the judge’s inspection
* Dough choices
  + Laminated Dough-Danish, Croissant, etc.
  + Lean Dough-French Bread, Italian Bread, Sourdough, Hard Roll, etc.
  + Rich Dough-Challah, Brioche, Stollen, Kugelhopf, etc.
  + Soft Dough-Parker House, Clover Leaf, Mixed Grain, etc.
  + Quick Bread-Muffin, Biscuit, Scones, etc.
* Product Requirements-One product is considered as:
  + One dozen of rolls or individual items such as dinner rolls, croissant, muffins, Danish, or etc.
  + Two loafs or two each of the same item such as baguette, country loaf, Stollen, Kugelhopf, or etc.

**Category D – Showpieces, Professional, Individual (Dec. 14th, Fri)**

* Exhibits in this category should demonstrate the difference between cookery and culinary art
* Show pieces are eligible to be entered in only one ACF competition
* Bases cannot exceed 30” x 30”, Height is unrestricted
* Demonstrate a variety of techniques

D-1 Vegetable/Fruit

* Basic internal structures may be used
* The minimal use of tooth picks and skewers are allowed
* Do not use any non-edible floral items or foliage

D-2 Tallow and Saltillage

* Basic internal structures may be used

D-3 Bread Dough

* The use of non-edible materials is not allowed
* Edible lacquer can be used

D-4 Chocolate, cooked Sugar, Pastillage, Marzipan

* Competitors may use a basic non-edible base or platter to mount or display the centerpiece on
* No internal structures are allowed
* The centerpiece must be 75% of the primary medium and the remaining 25% is a choice of medium including the primary medium
* Use of commercial molds is not permitted with the exception of basic geometric shapes like spheres, cubes, etc. and the use of silicon noodles or metal bars
* All chocolate work should be properly tempered and the correct thickness
* Present smooth, properly-sanded pastillage work, free of visible cracks and seams
* Present sugar work having the proper shine, thickness and harmonious coloring

**Category H – Ice Carving, Professional (Dec. 14th, Fri)**

HD Ice Carving Showpiece

“Ice Carving” showpiece will be prepared prior to the competition and brought to the competition area for display

* One block (300 lbs. each)
* Must provide own ice pan
* 6 foot display table with adequate support
* Please keep safety in mind during assembly and display time

**Category K – Contemporary Hot Food, Professional, Individual (Dec. 13th ,Thurs)**

KC **–** Contemporary Cooking

* Competitors are required to prepare four portions of a finished entrée plate base on the protein choice.
* The protein must be fabricated in the kitchen and portioned for four servings
* The entrée plate should have the appropriate accompaniments, garnishes, and sauces
* Competitors have 15 minutes for set-up, 60 minutes to fabricate and cook, 10 additional minutes for plating and 15 minutes for clean-up
* Of the four portions prepared, three are for judges’ tasting and one is for display/critique

Protein options (choose one):

* Whole Bone-in Rock Cornish hen - 1 – 1 ½ lbs
* Whole Bone-in Chicken – 2 ½ - 3 lbs
* Whole Bone-in Duck – 5 – 6 lbs
* Game birds - 1 – 1 ½ lb pheasant, quail(s), squab(s), partridge(s) or up to 2 ½ lb guinea fowl using the whole or part of the bird
* Bone in pork loin (chine bone may be removed before competition) – other pork cuts may be included in the dish
* Bone-in veal loin or rack (chine bone may be removed before competition) – other cuts may be included in the dish
* Bone-in lamb loin or rack (chine bone may be removed before competition) – other cuts may be included in the dish
* Bone-in game (Venison rack, loin, chine bone may be removed before competition) – other cuts may be included in the dish
* Whole rabbit - using the leg and at least one other cut.
* 1 – 2 pound Live Lobster. Other crustaceans/mollusks may be incorporated with this
* Whole Flat or Round Fish (2 ½ to 4 pounds) Fish can be eviscerated and scaled, but the head must remain on when brought in.

PROFESSIONAL APPLICATION FEE: A $125 application fee is required. Please pay by check (to “ACF Honolulu”) or provide cash payment. Fee is non-refundable.

\* Participation in “KC” & “KP” categories will be limited.

\*Refer to website for detailed description of categories and guidelines to competition:

**ACF Professional Culinary Competition Manual**

[**https://www.acfchefs.org/download/documents/Competitions/Culinary\_Competition\_Manual.pdf**](https://www.acfchefs.org/download/documents/Competitions/Culinary_Competition_Manual.pdf)

**Application Deadline: November 12, 2018**

**2018 ACF Honolulu Culinary Salon Professional Application**

**NAME: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Contact Phone #:**

**E-MAIL ADDRESS:\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Deposit: [ ] Cash [ ] Check**

**AFFILIATION:   
[ ] Army [ ] Marines [ ] Navy**

**[ ] Air Force [ ] Coast Guard [ ] National Guard**

**[ ] Other:**

**PROFESSIONAL: Place a check next to the category you are competing in.**

[ ] Category A – Cooking, Professional, Individual (Competitors are required to display their choice of one of the categories A-1 to A-4 AND category A-5 or A-6)

[ ] Category B – Cooking, Professional, Individual (Competitors are required to display their choice of category B-1 or B-2 AND category B-3 or B-4)

[ ] Category C – Patisserie/Confectionary, Professional, Individual (All Competitors are required to display either Category C-1 and C-2, OR their Choice of C-1 or C-2 AND their Choice of C-3, C-4 or C-5

Category D – Showpiece, Professional, Individual

[ ] D-1 – Vegetable/Fruit [ ] D-2 - Tallow and Saltillage

[ ] D-3 - Bread Dough [ ] D-4 - Chocolate, cooked Sugar, Pastillage, Marzipan

Category H – Ice Carving, Professional

[ ] HD – Ice Carving Showpiece

Category K – Practical and Contemporary Hot – Food Cooking, Professional, Individual

[ ] KC **–** Contemporary Cooking [ ] KP-1 – Hot / Warm Plated Dessert