**2018 ACF Honolulu Culinary Salon**

**Date**: Competition: December 14th, Fri
Critique: December 15th, Sat

**Location**: Kapiʻolani Community College

**Application Deadline:** November 12th, 2018

**Salon Chairperson:** Jenny Malone Moss

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

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**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.***

**Student Categories**

**Category SA – Cooking, Student, Individual (Dec 14th, Fri)**

* Show platters need to be a minimum of eight portions on the platter and one portion on a display plate.
* Show platters must demonstrate at least two proteins, two garnishes, one salad and the appropriate sauce

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

SA-2 Cold platter of fish and/or shellfish

SA-3 Cold platter of poultry

 SA-4 Cold platter of game

SA-5 One cold hors d’oeuvres selection, with minimum of 8 varieties, served with appropriate sauces and garnishes

SA-6 Eight varieties of tapas or finger foods, hot or cold, or combination of hot or cold – must be presented cold

**Category SB – Cooking, Student, Individual (Dec 14th, Fri)**

SB-1 Six different cold appetizer plates

SB-2 Six different hot appetizer plates, presented cold

SB-3 One five course menu gastronomique for one person, prepared hot and presented cold, comprising two appetizers, one consommé, one salad and one entrée, all within proper tasting portions and contemporary presentations

SB-4 One nine course degustation tasting menu (a degustation menu is a fine dining tasting menu)

SB-5 Five different main plates, each display one of the following cooking methods sautéing, roasting, braising, poaching and grilling

**Category SC- Patisserie/Confectionery, Student, Individual (Dec 14th, Fri)**

* All requirements must be displayed
* All exhibited pieces must be made of edible materials

SC-1 Single-tier, decorated celebration cake - sugar paste, rolled fondant, royal icing, chocolate, marzipan, or sugar

* Minimum of three techniques displayed
* Can be any shape with a maximum display area of 15” x 15”
* No dummy cakes are permitted

SC-2 One buffet platter of fancy cookies, chocolates, or petit fours (platter must be made up of five varieties, six portions each) with one presentation plate

SC-3 Six different individual hot or cold desserts (must be prepared as an individual-plated serving), all displayed cold

SC-4 Wedding Cake

* Minimum of three tiers with a maximum display area of 36” x 36”
* 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

**Category SD – Showpieces, Student, individual (Dec 14th, Fri)**

SD Exhibits in this category should demonstrate the difference between cookery and culinary art

* Acceptable mediums are: ice, vegetable, fruits, tallow, saltillage, pastillage, chocolate, marzipan and cooked sugar
* Bases cannot exceed 30” x 30”, Height is unrestricted
* Use of commercial molds is not permitted
* No external supports are allowed
* Show pieces are eligible to be entered in only one ACF competition

**Category SK – Practical and Contemporary Hot – Food Cooking, Student, Individual (Dec 14th, Fri)**

* Competitors will fabricate and prepare TWO portions of a finished product based on the following main course categories
* 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 TWO portions prepared, ONE are for judges’ tasting and ONE is for display/critique

SK-1 Rock Cornish hen, chicken or duck

* Fabricate and cook a 1 – 1 ½ lb. Rock Cornish game hen, a 2 – 2 ½ lb. chicken or a 5 – 6 lb. duck, using the whole or part of the bird.

SK-2 Bone in pork loin

* Fabricate and cook to specification. Other pork cuts may be included in the dish

SK-3 Bone-in veal loin or rack

* Fabricate either choice and cook to specification. Other veal cuts may be included in the dish. Chine bone only may be removed from the rack before the competition

SK-4 Bone-in lamb loin or rack

* Fabricate either choice and cook to specification. Other lamb cuts may be included in the dish. Chine bone only may be removed from the rack before the competition

SK-5 Game birds

* Choices of game birds can be 1 – 1 ½ lb. pheasant, quail(s), squab(s), partridge(s) or up to 2 ½ lb. guinea fowl. Game birds must be fabricated during the competition and cooked as the recipe states

SK-6 Bone-in game

* Venison and antelope, racks or loin: Fabricate either choice and cook to specification. Other game cuts may be included in the dish. Chine bone only may be removed from the rack before the competition

SK-7 Whole rabbit

* Fabricate and cook to recipe specifications, using the leg and at least one other cut.

SK-8 Live Lobster

* Using 1-2 lb. lobsters, fabricate and cook to recipe specifications. Other crustaceans/mollusks may be incorporated with this, or other categories, also.

SK-9 Fish

* Fabricate a 2-2 ½ lb. flat or round fish. Fish can be eviscerated and scaled, but the head must remain on when brought in. Prepare as recipe specifies.

**Category SP-Practical and Contemporary Patisserie, Student, Individual (Dec 14th, Fri)**

SP-1 Hot/Warm Dessert

* Competitors will prepare two portions of a hot/warm dessert of their choice
* Competitors have 15 minutes for set-up, 60 minutes to cook, 10 additional minutes for plating and 15 minutes for clean-up
* Of the TWO portions prepared, ONE are for judges’ tasting and ONE is for display/critique

A REFUNDABLE DEPOSIT of $25 PER ENTRY, either check (paid to “KCC Culinary Arts”) or cash will be required. Once participants have successfully completed the competition, refunds will be provided. Deposits must be turned in with applications otherwise applications will be considered incomplete.

\* Participation in all “SK” & “SP” categories will be limited.

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

**ACF Student Culinary Competition Manual**

[**http://www.acfchefs.org/download/documents/Competitions/StudentTeamManual.pdf**](http://www.acfchefs.org/download/documents/Competitions/StudentTeamManual.pdf)

**Application Deadline: November 12, 2018**

**2018 ACF Honolulu Culinary Salon Application**

**(Please Type or Print Legibly)**

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

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

Deposit: [ ] Cash [ ] Check

**AFFILIATION**:
 [ ] Kapiʻolani CC [ ] Kauai CC [ ] Leeward CC [ ] Maui Culinary Academy

 [ ] Hawaii CC [ ] West Hawaii CC [ ] Gros Bonnet

 [ ] High School Culinary Academy:

 [ ] Other:

**STUDENT CATEGORIES**: Place a check next to the category you wish to compete in.

Category SA – Cooking, Student, Individual [ ]SA-1 [ ]SA-2 [ ]SA-3 [ ]SA-4 [ ]SA-5 [ ]SA-6

Category SB – Cooking, Student, Individual
[ ]SB-1 [ ]SB-2 [ ]SB-3 [ ]SB-4 [ ]SB-5

Category SC – Patisserie/Confectionery, Student, Individual [ ]SC-1 [ ]SC-2 [ ]SC-3 [ ]SC-4

Category SD – Showpieces, Student, Individual[ ]SD

Category SK – Practical and Contemporary Hot – Food Cooking, Student, Individual[ ]SK-1 [ ]SK-2 [ ]SK-3 [ ]SK-4 [ ]SK-5 [ ]SK-6

 [ ]SK-7 [ ]SK-8 [ ]SK-9