



Dallas / Fort Worth Food & Equipment Expo 2014

Wednesday, October 15, 2014

Dallas Market Hall, Dallas, Texas

A.C.F. Competition

Compart Family Farms Duroc Pork Culinary Cook-Off - Professional

Category K-2 Bone-In Pork Loin

Practical and Contemporary Hot-Food Cooking, Professional, Individual

- Competitors will fabricate and prepare 4 portions of a finished product based on the following main course category: **K-2 Bone-In Pork Loin**
- Fabricate and cook to specification. Other pork cuts may be included in the dish.
- Competitors have 15 minutes for set-up, 60 minutes to fabricate and cook, 10 additional minutes for plating & 15 minutes for clean-up.
- Of the four portions prepared, three are for judges' tasting and one is for display/critique.
- Competitors are required to be there for check in 1 hour prior to their start time.

General Guidelines for Category K

- Competitors must provide four judges packets that include: recipes, all ingredients and a complete diagram or a clear, close-up, color photograph of the signature dish. Packets are to be provided to judges on-site the day of the competition.
- Ingredients for the recipe are allowed to be pre-scaled and measured, however, no pre-mixing is allowed.
- No advance preparation or cooking is allowed.
- Cleaned and peeled mirepoix ingredients are acceptable. Chopped herbs, shallots and garlic are also acceptable.
- Vegetables can be peeled and salads may be cleaned and washed, but not cut or shaped in any form; beans may be pre-soaked.
- No finished soups or sauces are allowed. However, basic stocks may be brought in. No clarified consommés are allowed.
- The following ready-made dough may be brought in: bric, puff pastry and filo dough.
- All combinations of ingredients must be completed during the competitors allotted competition time.
- Competitors may also bring proteins pre-marinated, but will be required to demonstrate fabrication of protein and making of marinade during allotted time frame.
- Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes. However, judges may allow variances in amounts for products that require further preparation (whole fish, meats, etc.).
- Competitors must bring their own food, tools, cookware and china. **The bone-in pork loin will be provided by Compart at the competition. Competitors are responsible for all other ingredients.**

Chef Prize Money

Professional Chefs

Category K-2

1st \$750

2nd \$500

3rd \$250

A.C.F. Medals & Diploma

Recipe must be sent in with category K-2 applications.

There will be a refundable \$30.00 registration fee that will be refunded on the day of the show, after fulfilling your entry. Those who register and fail to participate will forfeit their registration fee and the entire \$30.00 will be donated to the local chapter of the TX Chefs Association. Your Registration Fee must be received by the deadline to reserve your space in the competition

Checks made payable to "Ben E. Keith Foods"

REGISTRATION DEADLINE IS SEPTEMBER 30, 2014. PARTICIPANTS WILL BE NOTIFIED BY OCTOBER 3RD.



Send Registration Forms and Fees to:

Patrick Mitchell CEC, AAC

A.C.F. Competition Chair

Ben E. Keith Foods

PO Box 901001

Fort Worth TX 76101-2001

Fax 817-759-6308



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A.C.F. Competition

Category C – Cakes, Professional, and Student

(Select One)

- C-1 Single – Tier Decorated Celebration Cake** – sugar paste, rolled fondant or royal icing. Minimum of three techniques must be displayed. Celebration cake can be any shape with a maximum display area of 15" x 15"; No dummy cakes permitted.
- C-4 Wedding Cake** – a wedding cake must be at least three tiers with a maximum display area of 36"x36". No dummy cakes permitted. Non-edible materials can be used to support each tier and a limited amount of wires can be used for gum paste flowers only.

Chef Prize Money

Category C & D

Professional

1st \$500

2nd \$250

3rd \$125

Student Chefs

Category C & D

1st \$300

2nd \$200

3rd \$100

A.C.F. Medals & Diploma

Category D – Showpieces, Professional, and Student

The exhibits in this category should demonstrate the difference between cookery and culinary art.

- Acceptable mediums are: ice, vegetables, fruits, tallow, saltillage, pastillage, chocolate, marzipan, and cooked sugar.
- Bases cannot exceed 30" x 30", height is unrestricted.
- Use of commercial molds are not permitted.
- No external supports are allowed.
- Showpieces are eligible to be entered in only one (1) ACF Competition.

Set-up is between 7:30 am – 9:30 am. Judging will begin at 9:30 am

REGISTRATION DEADLINE IS SEPTEMBER 30, 2014

There will be a refundable \$30.00 registration fee that will be refunded on the day of the show, after fulfilling your entry. Those who register and fail to participate will forfeit their registration fee and the entire \$30.00 will be donated to the local chapter of the TX Chefs Association.

Your Registration Fee must be received by the deadline to reserve your space in the competition

Checks made payable to "Ben E. Keith Foods"

Name: _____ Professional _____

School (if student) _____ Student _____
(Category C&D only)

Address: _____

City: _____ State _____ Zip _____

Phone () _____

Email : _____

Select Category _____

Select Number _____

**Send Registration Forms
and Fees to:**

*Patrick Mitchell,
A.C.F. Competition Chair
Ben E. Keith Foods
PO Box 901001
Fort Worth TX 76101-2001
972-877-9459
Fax 817-759-6308*