



Dallas / Fort Worth Food & Equipment Expo 2018

Wednesday, March 28, 2018

Fort Worth Convention Center, Fort Worth, Texas

A.C.F. Professional Pastry & Centerpiece Competition

Category C — Patisserie/Confectionery, 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.

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 of 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 desserts

- Each plate 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
- Minimal 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" x 15"
- 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
- 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

- Exhibits in this category should demonstrate the difference between cookery and culinary arts.
- Showpieces are eligible to be entered in only one ACF competition.

Choice of the following mediums:

D-1

Vegetable/Fruit

- Base may not exceed 30" x 30."
- No height restrictions
- 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.
- Demonstrate a variety of techniques

D-2

Tallow and Saltillage

- Base may not exceed 30" x 30."
- No height restrictions
- Basic internal structures may be used.
- Demonstrate a variety of techniques.

Professional Chefs

1st \$500

2nd \$300

3rd \$200

A.C.F. Medals & Diplomas

Must have 20 or more entries before prize money will be given

D-3

Bread Dough

- Base may not exceed 30" x 30."
- No height restrictions
- The use of non-edible materials is not allowed.
- Edible Lacquer can be used.
- Demonstrate a variety of techniques.

D-4

Chocolate, Cooked Sugar, Pastillage, and Marzipan

- Base may not exceed 30" x 30."
- No height restrictions
- 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.
- Demonstrate a variety of techniques.

General Guidelines for Category D

The following list provides a good beginning checklist of what is considered general guidelines for both competitors who are developing displays and the judges who will evaluate them.

- Use a variety of techniques within each medium.
- Use of commercial molds is not permitted unless otherwise noted.
- No external supports are allowed.
- Proper techniques and accepted methods of preparation should be adhered to throughout the display.
- Avoid all non-edible items unless otherwise noted.
- Demonstrate clean, crisp workmanship.
- No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- The punctual presentation of each exhibit at the appointed time is urgent.
- Although table decorations and lighting are not part of the actual judging, a well presented and attractive table will add to the high-quality image that the competitor attempts to project.

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

REGISTRATION DEADLINE IS MARCH 15, 2018

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. The entire \$30.00 will be donated to the TX Chefs Association. Your Registration Fee must be received by the deadline to reserve your space in the competition

Name: _____

Address: _____

City: _____ State _____ Zip _____

Phone () _____

Email: _____

Circle Category **C-1** **C-2** **C-3** **C-4** **C-5**

D-1 **D-2** **D-3** **D-4**

**Send Registration Forms
and Fees to:**

**A.C.F. Culinary Competition
c/o Ben E. Keith Foods**

PO Box 901001

Fort Worth TX 76101-2001

Fax (817) 759-6308

Checks made payable to "Ben E. Keith"

Show Chair

Patrick Mitchell, CEC, AAC

(972) 877-9459 or pdmitchell@benekeith.com