



Gulf Coast Food & Equipment Expo 2018

Wednesday, September 26, 2018 – 9:00 A.M.

NRG Park Center, Houston, TX

Ben E. Keith 14th A.C.F. Competition

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.
- All displays must have a menu and description of the platter, hours d'oeuvres or finger foods, without a name or property affiliation

All items must be properly glazed

- 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 protein items, three garnishes, one salad (served on the side) and at least on appropriate sauce and one condiment, relish, etc. In addition, the end piece of each protein must be displayed on the platter.
- A-5 One cold hors d'oeuvres selection, with minimum of 8 varieties, served with appropriate sauces and garnishes.
- A-6 Eight varieties of tapas or finger foods, hot or cold, or combination of hot and cold – must be presented cold.

Category B – Cooking, Professional, Individual

- Competitors are required to display their choice of one of the categories B-1 to B-4 AND category B-3 or B-4.
- All displays must have a menu and description of the platter, hours d'oeuvres or finger foods, without a name or property affiliation

All items must be properly glazed

- B-1 Three different cold appetizer plates
- B-2 Three different hot appetizer plates, presented cold
- B-3 One 5 course menu gastronomique, for one person, prepared hot and presented cold, comprising of two appetizers, one consommé, one salad and one entrée and one dessert, all within proper tasting portions and contemporary presentations.
- B-4 One lacto-ovo vegetarian four course menu for one including dessert

Category C – Patisserie / Confectionary, Professional, Individual

- All Competitors are required to display either Category C-1 or 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, butter cream 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" x36"
 - Choice of medium such as sugar paste, rolled fondant, royal icing, chocolate, marzipan, butter cream 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.
 - 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.

Chef Prize Money

Professional Chefs

Category A+B+C

1 st	\$600
2 nd	\$300
3 rd	\$150

Category D Show Pieces

1 st	\$600
2 nd	\$300
3 rd	\$150

Student Chefs

Category A+B+C+D

1 st	\$350
2 nd	\$250

REGISTRATION DEADLINE IS September 19, 2018

Set-up 7:00 A.M. to 9:00 A.M. - Judging will be at 9:00 A.M.

Only One Entry per Contestant

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 toothpicks 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.
- D-3 Bread Dough
 - Base may not exceed 30" x 30."
 - No height restrictions
 - Basic internal structures may be used.
 - Demonstrate a variety of techniques
 - 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 nonedible 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

Send Registration Forms to:

Adam Heath
10709 Memorial Dr.
Houston, TX 77024
281-636-2951
713-646-1364 Fax

Name _____

Professional _____ Student _____

Address _____

City _____ State _____

Zip _____

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Select Category _____
 Select Number _____