



Dallas / Fort Worth Food & Equipment Expo 2019

Wednesday, March 20, 2019

Fort Worth Convention Center, Fort Worth, Texas



A.C.F. – “Texas Quail Farms” Quail Competition

Culinary Cook-Off Professional Category

Category KC - Quail

Practical and Contemporary Hot-Food Cooking, Professional, Individual

- Competitors will fabricate and prepare 4 portions of a finished Entrée Plate based on the following main course category: **KC- Quail**
- Competitors will be provided with 1 – 1 ½ lbs of Quail (4 birds, 6 oz each) at the competition from **Texas Quail Farms** .
- Protein must be fabricated in competition kitchen & portioned for (4) servings. The plates should have accompaniments & sauce.
- 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 check in one 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 **ALL** of their own food, tools, cookware and china.

Chef Prize Money

Professional Chefs

Category KC - Quail

1st \$750

2nd \$500

3rd \$250

A.C.F. Medals & Diploma

REGISTRATION DEADLINE IS February 25, 2019

****Participants will be notified on March 1, 2019**

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: _____

Address: _____

City: _____ State _____ Zip _____

Phone () _____

Email : _____

Questions? Contact Chef Patrick Mitchell (972) 877-9459

**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