



## ACF LONG ISLAND CHAPTER



**Long Island Culinary Challenge**



★ ACF ★  
SANCTIONED

SATURDAY  
March 9th, 2013  
Wilson Tech BOCES  
17 Westminster Road  
Dix Hills NY 11746  
631-667-6000

Nancy Kombert CEC CSCE Show Chair  
Gerard Molloy, CEPC Show Co-Chair; Chapter President  
Chris Neary, CEC, CCA, AAC; Chairman of the Board



Dear Fellow Culinarians,

As show chairs of the Minor's Long Island Culinary Challenge it gives us great pleasure to welcome all of you back to the 5th annual Minors Long Island Culinary Challenge competition held here at the Wilson Tech BOCES in Dix Hills.

The competition for this year will include:

- Traditional Cold Food (A-D) and Student Cold Food (SA-SD)
- Contemporary Cooking and Pastry (K1-K9, P1-2)
- Student Individual Contemporary Cooking and Pastry
- (SK1-SK9, SP1 & SP2)
- Minor's Culinary Challenge "Wild Card - W" category with cash prizes!!!

Since this is the first local ACF Sanctioned competition of the spring and with the available slots limited, we anticipate the competition filling up quickly. Please review the following information and refer to the ACF Competition Manual ([acfchefs.org](http://acfchefs.org) go to "Resources" then to "Forms and Applications" and scroll down to the manual)

If you have any questions please feel free to contact Chef Nancy Kombert at 1-631-667-6000 or [nkchefacf@gmail.com](mailto:nkchefacf@gmail.com) and Chef Gerard Molloy at 516-330-3176 or [gmtmpastry@gmail.com](mailto:gmtmpastry@gmail.com).

Regards,

Nancy Kombert, CEC CSCE – Show Chair

Gerard Molloy, CEPC; Chapter President –Show Co-Chair

Chris Neary, CEC, CCA, AAC- Chairman of the Board



**COMPETITOR APPLICATION**

COMPETITOR NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY: \_\_\_\_\_ ST.: \_\_\_\_\_ ZIP: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_ EMAIL(Mandatory): \_\_\_\_\_

CHAPTER AFFILIATION: \_\_\_\_\_ MEMBER NO. \_\_\_\_\_

CATEGORIES ENTERING: \_\_\_\_\_ TOTAL COST: \$ \_\_\_\_\_

CREDIT CARD # \_\_\_\_\_ EXP. DATE \_\_\_\_\_

CVV SECURITY CODE \_\_\_\_\_ Billing Zip Code \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

**COLD FOOD PER ENTRY: \$85 PER PROFESSIONAL; NON-ACF MEMBERS: \$95;**

- |   |                 |
|---|-----------------|
| A1- COLD PLATTER OF MEAT/ BEEF/ VEAL/ LAMB OR PORK      | D1- TALLOW      |
| A2- COLD PLATTER OF FISH AND OR SHELLFISH               | D2- SALTILLAGE  |
| A3-COLD PLATTER OF POULTRY                              | D3 – PASTILLAGE |
| A4- COLD PLATTER OF GAME                                | D4 – CHOCOLATE  |
| A5 COLD HORS D’ OEUVRE SELECTION 8X8                    | D5 – MARZIPAN   |
| B1- SIX DIFFERENT APPETIZER PLATE                       | D6 - SUGAR      |
| B2- SIX DIFFERENT HOT APPETIZER PLATES PRESENTED COLD   |                 |
| B3- FIVE COURSE TASTING MENU GASTONMIQUE                |                 |
| B4 -HOT RESTAURANT PLATTER FOR FOUR; PRESENTED COLD     |                 |
| C1- DECORATED CELEBRATION CAKE                          |                 |
| C2 -BUFFET PLATTER, PETIT FOUR, CHOCOLATES 8X8          |                 |
| C3 -SIX INDIVIDUAL HOT OR COLD DESSERTS; PRESENTED COLD |                 |
| C4 – WEDDING CAKE                                       |                 |
| C5 – NOVELTY CAKE                                       |                 |

**STUDENT COLD FOOD ENTRY; \$55**

- |  |                  |
|--|------------------|
| SA1- COLD PLATTER OF MEAT/ BEEF/ VEAL/ LAMB OR PORK      | SD1- TALLOW      |
| SA2- COLD PLATTER OF FISH AND OR SHELLFISH               | SD2- SALTILLAGE  |
| SA3-COLD PLATTER OF POULTRY                              | SD3 – PASTILLAGE |
| SA4- COLD PLATTER OF GAME                                | SD4 – CHOCOLATE  |
| SA5 COLD HORS D’ OEUVRE SELECTION 8X8                    | SD5 – MARZIPAN   |
| SB1- SIX DIFFERENT APPETIZER PLATE                       | SD6 - SUGAR      |
| SB2- SIX DIFFERENT HOT APPETIZER PLATES PRESENTED COLD   |                  |
| SB3- FIVE COURSE TASTING MENU GASTONMIQUE                |                  |
| SB4 -HOT RESTAURANT PLATTER FOR FOUR; PRESENTED COLD     |                  |
| SC1- DECORATED CELEBRATION CAKE                          |                  |
| SC2 -BUFFET PLATTER, PETIT FOUR, CHOCOLATES 8X8          |                  |
| SC3 -SIX INDIVIDUAL HOT OR COLD DESSERTS; PRESENTED COLD |                  |
| SC4 – WEDDING CAKE                                       |                  |
| SC5 – NOVELTY CAKE                                       |                  |



**HOT FOOD/ PASTRY PER ENTRY: \$95 PROFESSIONAL \$105 NON ACF MEMBERS**

K1- CHICKEN/DUCK/CORNISH HEN  
K3- BONE IN VEAL LOIN OR RACK  
K5- GAME BIRDS  
K7- WHOLE RABBIT  
K9- FISH

K2- BONE IN PORK LOIN  
K4- BONE IN LAMB LOIN OR RACK  
K6- BONE IN GAME  
K8- LIVE LOBSTER

P1- HOT/WARM DESSERT

P2- COMPOSED COLD DESSERT

**STUDENT HOT FOOD/ PASTRY PER ENTRY: \$55**

SK1- CHICKEN/DUCK/CORNISH HEN  
SK3- BONE IN VEAL LOIN OR RACK  
SK5- GAME BIRDS  
SK7- WHOLE RABBIT  
SK9- FISH

SK2- BONE IN PORK LOIN  
SK4- BONE IN LAMB LOIN OR  
RACK  
SK6- BONE IN GAME  
SK-8 LIVE LOBSTER

SP1- HOT/WARM DESSERT

SP2- COMPOSED COLD DESSERT

**LIVE SHOWPIECE PER ENTRY: \$110**

E-1 – VEGETABLE CARVING (Mystery Basket)  
E-2 – CAKE DECORATION

**Mystery Basket : Please call**

F/2 2 Man Culinary Mystery Basket  
F/5 1 Man Pastry Mystery Basket

**“W” CATEGORY - MINOR’S CUSTOMIZED COMPETITON:  
\$145 PER ENTRY PROFESSIONAL \$195 NON-ACF MEMBERS**

***\*\*\* Entry Fees are due with the application and no refunds  
will be given after March 2nd.***

**STUDENT CATEGORY SCHOLORSHIPS – \$750 TOTAL**

***Applications must be submitted with a postal date stamp  
Of March 1st 2013.***

**MAKE ALL CHECKS PAYABLE TO:  
ACF LONG ISLAND CHAPTER  
PO BOX 1833  
MASSAPEQUA, NY 11758**



**IF SUBMITTING VIA EMAIL PLEASE SCAN THE APPLICATION  
(INCLUDING A CREDIT CARD NUMBER, EXPIRATION DATE & SECURITY CODE  
NUMBER) AND EMAIL TO THE SHOW CHAIR OR CO-SHOW CHAIR**



## **“W” - CATEGORY WILDCARD**

**First Prize \$500.00  
Second Prize \$250.00  
Third Prize \$150.00**

The “Wild Card” W category at the “Minors Long Island Culinary Classic” will be sponsored by the MINOR’S Brand of Nestle Professional.

The category will follow the K category cooking guidelines but the Chef’s competing will be required to feature one of the Minors Flavor Concentrate listed below.

This will be a single competitor 60 minute category requiring 4 finished plates. 3 for the Judges to taste and 1 for critique. You will be required as stated above to use a Minor’s product from the categories below in the dish.

*The winning recipes become the property of Minor’s / Nestle Food Service.*



**ACF METRO**  
**CULINARY COMPETITION**  
**MINOR'S PRODUCT LIST**

**Mandatory Elements – Flavor Concentrate**

**Roasted Garlic**  
**Roasted Mirepoix**  
**Sun Dried Tomato**  
**Herbs de Provence**  
**Cilantro Lime**  
**Ancho Pepper**  
**Chipolte**

**NESTLE CONTACT FOR COMPETITION:**

**Chef Bridget McManus**  
**Nestle Professional**  
**[Bridget.mcmanus@us.nestle.com](mailto:Bridget.mcmanus@us.nestle.com)**  
**631-445-7150**

**For additional product info visit the web site:**

**[www.nestleprofessional.com](http://www.nestleprofessional.com)**



**Creative Food & Beverage Solutions**



**TO REQUEST AND ARRANGE PICKUP OF SAMPLES FOR W CATEGORY**  
**(The following is required to obtain samples)**

**Please complete the following and email back to Chef Bridget McManus.**

**No Later than , February 24th, 2013**

**[Bridget.mcmanus@us.nestle.com](mailto:Bridget.mcmanus@us.nestle.com)**

**NAME:**

**DAY TIME PHONE:**

**EMAIL ADDRESS:**

**PRODUCTS NEEDED:**