



ACF LONG ISLAND CHAPTER



Long Island Culinary Challenge



★ ACF ★
SANCTIONED

SATURDAY
March 31, 2012
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 4th 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!!!
- We will also offer the new "E". LIVE showpiece categories.

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 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 and Chef Gerard Molloy at 516-330-3176 or 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: \$ _____

SIGNATURE: _____

COLD FOOD PER ENTRY: \$80 PER PROFESSIONAL; NON-ACF MEMBERS: \$90;

- | | |
|---|-----------------|
| 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 GASTONOMIQUE | |
| 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; \$50

- | | |
|--|------------------|
| 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 GASTONOMIQUE | |
| 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	K2- BONE IN PORK LOIN
K3- BONE IN VEAL LOIN OR RACK	K4- BONE IN LAMB LOIN OR RACK
K5- GAME BIRDS	K6- BONE IN GAME
K7- WHOLE RABBIT	K8- LIVE LOBSTER
K9- FISH	
P1- HOT/WARM DESSERT	P2- COMPOSED COLD DESSERT

STUDENT HOT FOOD/ PASTRY PER ENTRY: \$50

SK1- CHICKEN/DUCK/CORNISH HEN	SK2- BONE IN PORK LOIN
SK3- BONE IN VEAL LOIN OR RACK	SK4- BONE IN LAMB LOIN OR RACK
SK5- GAME BIRDS	SK6- BONE IN GAME
SK7- WHOLE RABBIT	SK8- LIVE LOBSTER
SK9- FISH	
SP1- HOT/WARM DESSERT	SP2- COMPOSED COLD DESSERT

LIVE SHOWPIECE PER ENTRY: \$100

E-1 – VEGETABLE CARVING (Mystery Basket)	E-3 -DECORATIVE CENTERPIECE
E-2 – CAKE DECORATION	3-4 – SUGAR CENTERPIECE

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

**** Entry Fees are due with the application and no refunds will be given after March 23rd.*

STUDENT CATEGORY SCHOLARSHIPS – \$750 TOTAL

*Applications must be submitted with a postal date stamp
Of March 19th 2012.*

**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) AND EMAIL TO THE SHOW CHAIR OR CO-SHOW
CHAIR**



“W” - CATEGORY WILDCARD

First Prize \$500.00
Second Prize \$250.00
Third Prize \$125.00

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 use a minimum of one of the Minor’s Mother sauces and one of the Minor’s “Ready to Use” sauces 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.



Creative Food & Beverage Solutions



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

Mandatory Elements

Choose one from each category:

MINOR'S NEW MOTHER SAUCES: (Frozen Pouch Ready to Use)

Beef Demi Glace
Hollandaise

AND

MINOR'S READY TO USE SAUCE

Red Thai Curry
Kung Pao

NESTLE CONTACT FOR COMPETITION:

**Chef Bridget McManus
Nestle Professional
Bridget.mcmanus@us.nestle.com
631-445-7150**

For additional product info visit the web site:

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 Monday, February 27th, 2012

Bridget.mcmanus@us.nestle.com

NAME:

DAY TIME PHONE:

EMAIL ADDRESS:

PRODUCTS NEEDED:

