

ACF LONG ISLAND CHAPTER



Long Island Culinary Challenge

SATURDAY
March 19th, 2016
Barry Tech BOCES
Westbury, NY

ACF Approved Competition
World Chefs Assoc. Approved Competition

Andrew Whitcomb CEC Show Chair, President Elect
Gerard Molloy, CEPC AAC 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 7th annual Minors Long Island Culinary Challenge competition held here at the Barry Tech BOCES in Westbury, site of the original LICC.

We are excited to announce that again this years LICC will be a co-sanctioned ACF and World Chefs Assoc. local competition.

The competition for this year will include:

- Traditional Cold Food (A-D) and Student Cold Food (SA-SD)
- Contemporary Cooking and Pastry (CK & KP 1)
- Student Individual Contemporary Cooking and Pastry
- (SK1-SK9 & SP1)
- Minor's Culinary Challenge "Wild Card - W" category with winner takes all cash prize!!!

Please review the following information and refer to the ACF Competition Manual (acfcchefs.org go to "Resources" then to "Forms and Applications" and scroll down to the new and updated professional manual and the student manual)

If you have any questions please feel free to contact Chef Andrew Whitcomb at ACFLIAN-drewW@gmail.com and Chef Gerard Molloy at 516-330-3176 or gmtmpastry@gmail.com.

Regards,

Andrew Whitcomb, CEC – 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: \$ _____

FULL NAME ON CC _____

CREDIT CARD # _____ EXP. DATE _____

SECURITY CODE _____ Billing Zip Code _____

SIGNATURE: _____

COLD FOOD PER ENTRY: \$100 PER PROFESSIONAL; NON-ACF MEMBERS: \$125;

- | | |
|--|------------------------|
| A1- COLD PLATTER OF MEAT/ BEEF/ VEAL/ LAMB OR PORK | D1- VEG./ FRUIT |
| A2- COLD PLATTER OF FISH AND OR SHELLFISH | D2- TALLOW &SALTILLAGE |
| A3-COLD PLATTER OF POULTRY | D3 – BREAD DOUGH |
| A4- COLD PLATTER OF GAME | D4 – CHOC/PASTILLAGE |
| A5 - COLD HORS D' OEUVRE SELECTION | COOKED SUGAR/MARZIPAN |
| A6 FINGER FOODS 4 VARIES (2 HOT 2 COLD) | |
| B1- THREE DIFFERENT APPETIZER PLATE | |
| B2- THREE DIFFERENT HOT APPETIZER PLATES PRESENTED COLD | |
| B3- FIVE COURSE TASTING MENU GASTONOMIQUE | |
| B4 -LACTO OVO FOUR COURSE MENU; PRESENTED COLD | |
| C1- BUFFET PLATTER FANCY COOKIES, PETIT FOUR, CHOCOLATES | |
| C2 - SIX INDIVIDUAL HOT OR COLD DESSERTS; PRESENTED COLD | |
| C3 - DECORATED OR SCULPTED CAKE | |
| C4 – WEDDING CAKE | |
| C5 – ASSORTED BREAD DISPLAY | |

STUDENT COLD FOOD ENTRY; \$75

- | | |
|--|------------------|
| 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 | |

CONTEMPORARY HOT FOOD/ PASTRY PER ENTRY: \$115 PRO \$140 NON ACF MEMBERS

KC - 60 MINUTE CONTEMPORARY COOKING

Choice of proteins - Bone-in Rock Cornish Game Hen, Bone-in Chicken, Bone-in Duck, Game Birds, Bone-in Pork Loin, Bone-in Veal Loin or Rack, Bone-in Lamb Loin or Rack, Bone-in Game, Whole Rabbit, Live Lobster and Whole Flat or Round Fish.

*****Please see the Competition Manual for specs. on each item.**

KP1- 60 MINUTE CONTEMPORARY PASTRY - HOT/WARM DESSERT

STUDENT HOT FOOD/ PASTRY PER ENTRY: \$75

SK1- CHICKEN/DUCK/CORNISH HEN
SK3- BONE IN VEAL LOIN OR RACK

SK2- BONE IN PORK LOIN
SK4- BONE IN LAMB LOIN OR
RACK

SK5- GAME BIRDS
SK7- WHOLE RABBIT
SK9- FISH

SK6- BONE IN GAME
SK-8 LIVE LOBSTER

SP1- HOT/WARM DESSERT

“W” CATEGORY - MINOR’S CUSTOMIZED COMPETITON:

“Winner Takes All - \$500 prize”

\$200 PER ENTRY PROFESSIONAL \$250 NON-ACF MEMBERS

****** Entry Fees are due with the application and no refunds
will be given after May 10th.***

No Slots Will be held WITHOUT PAYMENT!!!!

STUDENT CATEGORY SCHOLARSHIPS – \$750 TOTAL

***Any applications submitted by mail with must be have a date
stamp dated no later than March 10th.***

MAKE ALL CHECKS PAYABLE TO:

ACF LONG ISLAND CHAPTER

PO BOX 1833

MASSAPEQUA, NY 11758

**IF SUBMITTING VIA EMAIL PLEASE SCAN THE COMPLETED APPLICATION
AND EMAIL TO GMTMPASTRY@GMAIL.COM**



“W” - CATEGORY WILDCARD

Winner Takes All \$500.00

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 Maggi Curry Pastes.

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

This Years Featured Product will be...

The Maggi Curry Pastes

Red Curry

Green Curry

TO REQUEST AND ARRANGE PICKUP OF SAMPLES FOR W CATEGORY

Chef Gerard M. Molloy CEPC AAC
at
gmtmpastry@gmail.com



