

JUNIOR NATIONAL TEAMS CONDITIONS OF PARTICIPATION

August 7th, 2019 – Orlando World Center Marriott

Awards Ceremony – the announcement of medals and awards of the day take place at 4:30PM on center stage.

All members of all Junior National Teams are required to wear and be in their appropriate culinary uniform and toque during all ceremonies. Program requires that all junior national teams prepare a hot kitchen program of 20 portions of an appetizer, entrée and dessert for service.

All goods and raw materials required for the preparation of the meals are available at the best quality in Florida. All participants can be provided with a list of special shops upon request. The teams must produce all products by themselves.

Total Menu composition:

1st dish: A hot or mainly hot preparation of fish/and or shellfish and/or seafood with side dishes. The first dish must be predominantly hot (more than 50 %).

2nd dish: A hot preparation of meat and/or poultry and/or game with side dishes and decorations in accordance with modern nutritional standards.

3rd dish: A dessert of different textures and temperatures.

Teams not completing their tasks within the allowed time or delays during service will have up to 10 points penalty deduction by the lead judge from their final mark of that section.

All junior national teams have a total of 2.5 hours for preparation, cooking and service from their service kitchens.

Team Composition:

- Five (5) team members (chefs/pastry chefs) and one (1) helper under six (6) in total.
- The team manager is only allowed to stay outside the kitchen and is not permitted to participate in any way. The total of five (5) chefs/pastry chefs must not be exceeded in the kitchen.
- When the service starts, the team manager can do the announcing. The team manager is only allowed to wipe/polish the plates, and is not permitted to place any garnishes/decorations or sauces on the plates.
- The helper is allowed to carry goods but not place in fridge or freezer.
- The helper is not allowed to wear a chef jacket.
- The helper is allowed to polish plates outside the kitchen box.
- The helper is allowed to act as dishwasher.

Time schedule: **TBA.**

The kitchen will be available to the team at:

Mise en place and control:

Start for the practical preparations:

Service starts at:

Last order:

Teams not completing their tasks within the allowed time or delays during service will have up to ten (10) points penalty deduction by the lead judge from their final mark of that section.

A picture of each dish composing the menu has to be sent to acfcchefs@acfcchefs.net in the prescribed time by March 31st, 2019 at the very latest. The minimum size of each photo must be 2560 x 1920; minimal resolution 200 dpi. If not sending photos in time the team will get a penalty of 10 points from total.

5 recipe sets of each junior team competition hot menus with pictures must be submitted to the jury at the beginning of the competition.

Judging points:

Mise en place	10 points
Correct professional preparations	25 points
Hygiene	
Working skills/techniques	
Kitchen organization	
Service	5 points
Presentation	10 points
Taste	50 points
TOTAL:	100 points

Sub-totals

1 st dish	100 points
2 nd dish	100 points
3 rd dish	100 points
Total	300 / 3 = 100 points

For Hot kitchen program – Permitted food to be brought into the kitchen at the start of the competition.

- Basic stock – can be brought in, but not reduced, seasoned or thickened Samples for tasting
- Salads - cleaned, washed but not mixed or cut
- Vegetables, fruits, potatoes, onions - cleaned, peeled, washed, raw, not cut (exception for vegetables where seeds have to be removed). For example squash, but only allowed to be cut in halves - onions can be halved to check quality - vegetables like tomatoes may be blanched and peeled - broad beans may be shelled - vegetable/fruit purées can be brought in, but not reduced, seasoned or thickened. Final sauce or coulis must be prepared on site.

- Fish - gutted, scaled not filleted
- Shells - cleaned, raw in their shells
- Crustaceans - raw or boiled, not peeled
- Meat/Poultry - deboned, not portioned, meat not trimmed, minced or ground - sausages have to be made on site - raw liver and sweetbread can be soaked in milk or cream when brought into the competition kitchen but not seasoned or marinated
- Pastry sponge, biscuit, meringue - can be brought in, but not cut, sliced or chopped - macarons cannot be brought in - meringue as a décor has to be dried on site
- Fruit/vegetable pulps and fruit/vegetable purees - can be brought in, but not reduced, seasoned or thickened. Final sauce or coulis must be prepared on site. Samples provided for tasting.
- Decor elements - 100 % done on site
- Bones for stock - bones (including extra) can be brought in cut into small pieces
- Eggs - can be separated and pasteurizes, but not processed in any other way
- Dry ingredients - can be weighed and measured

Equipment and service:

- A completely equipped preparation kitchen listing and cooking utensils will be provided by the organizing instance and detailed list of the provided utensils and a kitchen plan will be sent out upon payment prior to the competition.

Awards:

100 points gold medal with diploma and distinction

99,99 – 90,00 points gold medal with diploma

89,99 – 80,00 points silver medal with diploma

79,99 – 70,00 points bronze medal with diploma

69,99 – 60,00 points diploma

59,99 – 0 points confirmation of participation

American Classic Cup Award - will be awarded to the Junior National Team with the highest score.

Team Trophy Award - will be awarded to the Junior National Team with the second highest score.