



2024 ACF Atlanta Chefs Chicken Wing Showdown

Official Application & Competitors Competition Requirements

Students & Professions will compete together. There is only one category!

Full Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____

Cell Phone #: _____ ACF Member ID #: _____

ACF Chapter: _____ School or Work Location: _____

Signature: _____ Date: _____

Select your type:

Student ACF Member/ Non-member \$25 ACF Professional / Non- Member \$25

Students *Must* be registered in a Culinary School or Program (High School or Technical School)

We are limited to # 15 Competitors only

Registration ends on October 27th, or until all slots are full

Fee's to be paid via on line Payment link once application is received and approved!

Please email the application page 1 only to Director@ACFatlantachefs.org

Attn: Chicken Wing Showdown

1st Place - \$150 + an ACF Atlanta Chapter Medal

2nd Place - \$100 + an ACF Atlanta Chapter Medal

3rd Place - \$50 + an ACF Atlanta Chapter Medal



LOCATION ADDRESS:

The Hansen Group
1770 Breckinridge Pkwy #500
Duluth, GA. 30096

EVENT PARTNERS:





2024 ACF Atlanta Chefs Chicken Wing Showdown

ACF Atlanta Chapter Chicken Wing Showdown! Individual Competition – Student & Professional Hot Food Competition

Full Competition Details:

- Competitors are to arrive at the Hansen Group at 3:30pm
- Before the competition -the competitors will be randomly selected for starting sequence and kitchen assignments.
- A menu is to be submitted to the kitchen judge during the set-up time that includes a description of your wings including sauce, side or accoutrements.
- Allotted Service Time: 25 minutes – for 10 wings
- Competitors cannot bring any premixed spices or premade sauces, but need to bring all of their own ingredients minus the wings.
- Agrosuper wings must be used. Cooked and raw wings will be provided by Agrosuper.
- Each competitor must complete the assignment within the allotted cooking time.
- Competitors may bring only their tools, i.e., knives and bowls.
- Clean-Up: To start immediately at the end of your service time. To flip for the next competitor
- Kitchen Station Requirements While all competitors may be working in the same kitchen, each will have his or her own workstation.

Hot-Food competitions are those events in which competitors cook and present food to be judged on taste as well as execution of skills and presentation.

- Competitors are encouraged to use a variety of cooking methods (Baked or Fried) and ingredients.
- Use correct cooking, presentation and flavor combination should be displayed.
- Accoutrements such as vegetables must be cut or turned uniformly.
- Demonstrate clean, crisp workmanship.
- **Award Ceremony to follow stating at 7:30pm! The Judge's decision is final!**

Sample Timeline:

Competitor #1	Competitor #2	Competitor #3	Competitor #4	Competitor #5
4:30pm	4:40pm	4:50pm	5:00pm	5:10pm
Presentation Time	Presentation Time	Presentation Time	Presentation Time	Presentation Time
4:55pm	5:05pm	5:15pm	5:25pm	5:35pm