



2024 ACF Atlanta Chefs Peach State Mystery Basket Competition

Official Application & Competitors Competition Requirements

Student Competition Date: Saturday February 17th

Professional Competition Date: Sunday February 18th & Monday February 19th

Full Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____

Cell Phone #: _____ ACF Member ID #: _____

ACF Chapter: _____ School or Work Location: _____

Signature: _____ Date: _____

Select your category:

<input type="checkbox"/> Student ACF Member \$200	<input type="checkbox"/> ACF Professional Member \$300
<input type="checkbox"/> Student Non-ACF member \$250	<input type="checkbox"/> Non- ACF Professional Member \$350

Students Must be registered in a culinary school or Program (High School or Technical School) or graduated within 1 year.

We are limited to # 12 Students & 24 Professionals

Registration ends on February 10th, 2024

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: Peach State Mystery Basket Competition

Student 1 st Place - \$500 + an ACF Medal	Professional 1 st Place - \$1000 + an ACF Medal
Student 2 nd Place - \$350 + an ACF Medal	Professional 2 nd Place - \$500 + an ACF Medal
Student 3 rd Place - \$200 + an ACF Medal	Professional 3 rd Place - \$250 + an ACF Medal

<p><u>Location Details</u> The competition will be held at <u>Sprayberry High School</u> Located at: 2525 Sandy Plains Rd, Marietta, GA. 30066 Details on room will be sent closer to the competition date.</p>	<p><u>Hotels Accommodations nearby:</u></p> <ul style="list-style-type: none"> • Embassy Suites by Hilton Atlanta Kennesaw Town Center • Tru by Hilton Atlanta NW Kennesaw • Home2 Suites by Hilton Atlanta NW Kennesaw
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2024 ACF Atlanta Chefs Peach State Mystery Basket Competition

F-1 Mystery Basket: Professional, Individual – Professional

SW-Wild Card: Student, Individual – Following same rules as the Professional

The Mystery basket will contain one primary Protein, one supplementary protein, two vegetables, one starch or grain, plus one other miscellaneous item. Portion of all items are required to be used on the menu.

- Menu Format: 4 portions of a main course, 3 portions for the judges and 1 for display and critique.

Set-Up Time & Menu Writing:

- 15 minutes - The menu is to be submitted to the kitchen judge during or by the end of your 15-minute set-up time and preparation can begin immediately after the submission of the menu.
- Allotted Cooking/Service Time: 1 hour 20 minutes total - Service window opens at 1 hour and 10 minutes
- Allotted Service Time: 10 minutes - Serve 4 portions of your main course menu within 10 minutes.
- Clean-Up: To start immediately at the end of your service time. You will have 15 minutes to clean and clear the kitchen.

Sample Timeline:

Set-up/Menu Writing	Production	Service Opens	Service Closes	Station Exit
8:00 AM	8:15 AM	9:25 AM	9:35 AM	10:00 AM

Full Competition Details:

Category F — Hot-Food Mystery Basket Competition, Professional 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. Hot-food competitions that make use of the mystery basket are the best kind in determining the skills required of chefs and cooks. To achieve success in this F category competition, chefs are encouraged to have prior ACF competition experience in other hot food cookery categories (KC, KP-1, KP-2 &/or W). These competitions are somewhat larger in scope than cold-food competitions, in that kitchen space is required, raw products must be provided and monitored, and student ACF helpers, proctors and servers must be provided. It is expected that chef competitors will dress in full professional chef's whites, including hat, apron and kitchen towels during the competition. This is a "blind judging/tasting event." There are different judges to evaluate the kitchen

production process and finished food tasting. A minimum of 4 ACF sanctioned judges are required, depending on the number of F competitors. Three dedicated to blind tasting, a minimum of one for floor production, depending on the number of stations and competitors, more floor judges may be needed in the kitchen based on the number of total competitors. Ingredients for the mystery basket will vary in each competition, but they must always be the same for each competitor in any given competition, and must never be revealed in advance. The mystery basket must be approved by the lead judge prior to the competition and meet the category requirements. Baskets should be composed of “industry standard ingredients” and not constructed in a way to challenge the competitors with unfamiliar ingredients. The following comments will help lead judges/show organizers prepare a mystery basket: (Sample market baskets are available in the judge’s portal on the ACF website: acfchefs.org) The goal of F competitions is to challenge the culinarian without unnecessary trickery while exposing competitors to local, regional and customary ingredients for a diverse competitive experience.

A portion of every item in the mystery basket must be used in the menu.

- Use of whole items with bone and utilization of bones and protein scraps is encouraged to show the fundamental skills of the competitors.
- In addition to the main items, there should be some salad ingredients if greens are not included in the kitchen staples.
- Items suitable for a dessert should also be included if a dessert is a required part of the menu.
- Competitors are allowed to begin cooking as soon as their menu is submitted to the lead judge.
- No cooking is allowed during the set-up and menu writing stage UNTIL the menu has been submitted to the lead judge.
- F- Competitors will start at a minimum of 30-minute intervals to allow for proper tasting of courses by the judges.
 - Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards and nutritional values. Unnecessary ingredients should be avoided. and practical, acceptable cooking methods should be applied.
 - Competitors are encouraged to use a variety of cooking methods and ingredients.
 - Use correct cooking, presentation and flavor combination.
 - Dressing the rims of plates results in an unacceptable appearance.
 - Meat should be carved properly and cleanly.
 - Fruits and vegetables must be cut or turned uniformly.
 - Use practical portion size. In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
 - Proper color, presentation and flavor combinations should be displayed.
 - Demonstrate clean, crisp workmanship.

Procedures:

1. Before the competition and during the judges' meeting, competitors will draw for starting sequence and kitchen assignments.
2. Kitchen assignments should follow the starting sequence, i.e., the competitor who starts first should have kitchen #1, and so forth.
3. While competitors are waiting to begin, they should be kept away from the kitchen area so they do not gain an unfair advantage by seeing the contents of the market basket.
4. Competitors may bring only their tools, i.e., knives and cutters.
5. Organizers must specify the number and type of small appliances that will be allowed to be brought in by competitors.
6. No substitutions for items in the basket can be made. After submitting the recipe menu, each competitor must complete the assignment within the allotted cooking time

Kitchen Station Requirements While all competitors may be working in the same kitchen, each must be provided with his or her own workstation. Each station must include the following.

- Adequate worktable
- Four-to-six-burner stove with oven
- Sink with running water, may be shared
- Access to refrigeration and freezer space, may be shared
- Power supply, four outlets per station
- Cubed ice, ice supply
- Generic white China plates, various shapes and sizes (if available)
- Garbage receptacles
- Hot and cold-water sanitation station in immediate vicinity
- To maintain sanitation, brooms, mops, paper towels, plastic wrap, foil, bleach and buckets
- Competitor is allowed to bring in an additional burner cooking unit.
- Large digital clock in competition area for accurate timekeeping

Community Kitchen The community kitchen should include small appliances, such as meat slicers, pasta machines, food processors and blenders that will be shared by all competitors. All competitors must receive an exact list of items available in the community kitchen at least two weeks before the competition.

Apprentice Apprentices Can

- Help set up and tear down, and assist in placement of ingredients and equipment
- Place things in the refrigerator or freezer and deliver the finished plates to the judges' table
- Physically open the oven and insert or remove products as instructed by the chef

- Use basic knife skills (peeling, dicing and cutting), basic kitchen skills, separating eggs, etc, for the duration of the competition. Function as a timekeeper to enable the chef to remain on track
- Keep the chef 's equipment washed and stored in a sanitary manner
- For clarification purposes all finish work should be executed by the competitor Apprentices

Can Not

- Physically combine any of the ingredients once the mise en place stage is completed
- Finish or decorate any of the plates Note: An apprentice is not eligible to receive a competition medal for their participation.

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Community Storeroom The community storeroom, from which all competitors may draw, will include, but is not limited to, the items below. All competitors must receive an exact list of items available in the community storeroom at least two weeks before the competition. In no case should items in the mystery basket duplicate items available in the community storeroom. Minimum mandatory requirements are as follows:

- Organizers have the ability to increase the current common kitchen. This increase must be approved by the ACF Competition Committee upon submitting of the competition application.
- Competitors may bring own spice rack.

PRODUCE	DAIRY	STAPLES	STOCKS
Onion Celery Carrots Garlic Tomatoes Spice Rack Fresh Herbs (4 varieties) Lemons	Butter Cream Eggs Milk	Four Cornstarch Sugar Kosher Salt Powdered Gelatin 2 types of Vinegar White & Red Wines Liquors	Chicken Brown



American Culinary Federation
Atlanta Chefs Association, Inc.