



Professional & Student Cold Food, Ice carving & Pastry Salon

Monte Dolce Spring Classic



Saturday, April 22, 2023

The Niagara Falls Culinary Institute



28 Old Falls St.
Niagara Falls NY, 14303

- Parking in the attached parking ramp. Enter - *Level 3*.
- The competition will be held on the second floor.

Schedule:

- 7:00am Continental Breakfast
- 7:30am Judges Meeting with Competitors
- 8:00am Begin live Ice Carving / Begin Show Work Set up
- 11:30am Lunch Buffet
- 12:00pm Show Work Displays Complete & Ready for Judging
- 3:30pm Medal Ceremony

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Professional Culinary / Display

- A-1 -----Meat- Cold Platter
- A-2 -----Fish- Cold Platter
- A-3 -----Poultry- Cold Platter
- A-4 -----Game- Cold Platter
- A-5 -----Cold Hors d'oeuvres (Four varieties)
- A-6 -----Finger Foods (Four varieties)
- B-1 -----Cold Appetizer Plates (Three different plates)
- B-2-----Hot Appetizer Plates Served Cold (Three different plates)
- B-3-----Five Course Menu Gastronomique
- B-4-----Four Course Lacto-Ovo Vegetarian



Student Culinary / Display

- SA-1----- Cold platter of meat, beef, veal, lamb or pork
- SA-2----- Cold platter of fish and/or shellfish
- SA-3----- Cold platter of poultry
- SA-4----- Cold platter of game
- SA-5 -----One cold hors d'oeuvres selection, with a minimum of eight varieties, served with appropriate sauces and garnishes
- SA-6----- Eight varieties of tapas or finger foods, hot or cold, or combination of hot and cold--must be presented cold
- SB-1 -----Six different cold appetizer plates
- SB-2 -----Six different hot appetizer plates, presented cold
- SB-3 -----One five-course menu gastronomique for one person, prepared hot and presented cold, comprising two appetizers, one consommé, one salad and one entrée, all within proper tasting portions and contemporary presentations
- SB-4 -----One nine-course degustation tasting menu (A degustation menu is a fine-dining tasting menu.)
- SB-5----- Five different main plates, each displaying one of the following cooking methods sauteing, roasting, braising, poaching and grilling.

Professional Pastry / Display

- C-1 Buffet Platter of Fancy Cookies, Chocolates or petit fours
- C-2 Six Different individual hot or cold plated desserts (Displayed Cold)
- C-3 Decorated or Sculpted Celebration Cake
- C-4 Wedding Cake
- C-5 Assorted Bread Display
- D-1 Fruit / Vegetable Carving
- D-2 Tallow and Saltillage
- D-3 Bread Dough
- D-4 Chocolate, Cooked Sugar, Pastillage & Marzipan



Student Pastry / Display

- SC-1 Single Tier Decorated or Sculpted Celebration Cake
- SC-2 Buffet Platter of Fancy Cookies, Chocolates or petit fours (five varieties, six portions)
- SC-3 Six Different individual hot or cold plated desserts (Displayed Cold)
- SC-4 Wedding Cake
- SD- Showpiece, Student, Individual
*Acceptable Mediums are Ice, Fruit / Vegetable Carving, Tallow and Saltillage
Bread Dough, Chocolate, Cooked Sugar, Pastillage & Marzipan*

Professional Ice Carving – Live Action

H-D One Block prepared prior and set up for display

H-1 Single Block Individual Freestyle –Three Hours

H-2 Two Blocks Individual Freestyle – Four Hours

H-3 Multiple Blocks, Two Member Team Freestyle Three Blocks – Three Hours

Student Ice Carving – Live Action

S-D Showpiece using Ice – made prior and set up for display

SH-1 Single Block Individual Freestyle –Three Hours

SH-2 Two man team, three Blocks Individual Freestyle – Three Hours

SH-3 Three Man Team Freestyle, Five Blocks – Three Hours

