

A man with glasses and a dark suit over a light blue patterned shirt is smiling and holding a wine glass filled with red wine. He is standing in front of a list of items, which includes "MEMBERSHIP IS FREE", "GET 20% OFF WINE AND EPIC MERCHANDISE", "UP TO 6 MEMORABLE SHIPMENTS TO YOUR DOOR EACH YEAR", "FUN NEW WINE SHIPMENTS", "MEMORABLE WINE SHIPMENTS", "COMING SOON TO US AND", and "WANTED". There is also a sign that says "ALL COMING TO THE".



Sunday, April 23, 2023



- Parking in the attached parking ramp. Enter - *Level/ 3*.
- The competition will be held on the second floor in Lab 208.
- One entire side of the lab has windows for family and friend viewing.

- 7:00am Continental Breakfast
- 7:30am Judges Meeting
- 8:00am Competitions Begin (Staggered by 15 minutes)
- 11:30am – 1:00pm Lunch Buffet
- 3:30pm Medal Ceremony

Sunday April 23, 2023

Student Competitions:

(SK) 1 - 9

Student Contemporary Hot Food

The competitors have 15 minutes for set-up,
60 minutes to fabricate and cook,
10 minutes for plate up and 15 minutes for clean-up.

(SP) 1

Hot / Warm Dessert

Competitors have 15 minutes for set-up,
60 minutes to cook, 10 additional minutes for plating
And 15 minutes for clean-up.



(SP) 2

Composed Cold Dessert

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and
15 minutes for clean-up.

Professional Competitions:

(KC)

Contemporary Hot Food

The competitors have 15 minutes for set-up,
60 minutes to fabricate and cook,
10 minutes for plate up and 15 minutes for clean-up.



(KP) 1

Contemporary Patisserie

Hot Warm Plated

Competitors have 15 minutes for set-up,
60 minutes to cook, 10 additional minutes for plating
And 15 minutes for clean-up.

(KP) 2

Contemporary Patisserie

Cold Plated

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and
15 minutes for clean-up.