



Saturday, April 20, 2024

Professional & Student Cold Food, Ice carving & Pastry Salon

Professional Mystery Basket (F4)

Monte Dolce Spring Classic



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
- 8:00am Begin F4 Mystery Basket Competition
- 10:00am Show Work Displays Complete & Ready for Judging
- 11:30am Show Work Displays Critique
- 11:30am Lunch Buffet
- 3:30pm Medal Ceremony
- **Note:** *If the Mystery Basket Competition is not complete by the time of the medal ceremony, the mystery basket competitors will be presented with earned medals when the judges have completed the judging of the F-4 competition.*

**ACF Competition Manuals were recently updated. If you are a past competitor, make sure you thoroughly review the rules as they may have changed.*

Saturday April 20, 2024

Professional Culinary / Display

***New Update* Competitors are required to display A-4 and a choice of A-1, A-2 or A-3**

A-1 -----Meat- Cold Platter

A-2 -----Fish- Cold Platter

A-3 -----Poultry- Cold Platter

A-4 -----Four varieties of finger foods with six portions of each
Two hot, two cold all presented cold.



B-1----- Six different appetizer plates (3 cold & 3 hot all presented cold)

B-2-----Five course menu for one person prepared hot and presented cold.

B-3-----One Lacto-ovo vegetarian four course menu for one including a dessert.

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 four varieties, served with appropriate sauces and garnishes

SA-6----- Four varieties of tapas or finger foods, hot or cold, or combination of hot and cold--must be presented cold.

SB-1-----Three different cold appetizer plates

SB-2 -----Three different hot appetizer plates, presented cold

SB-3 -----One five-course menu gastronomique for one person, prepared hot and presented cold, comprising one appetizers, one consommé, one salad and one entrée and one dessert all within proper tasting portions and contemporary presentations

SB-4----- Three different main plates, each displaying one of the following cooking methods sauteing, roasting, braising, poaching and grilling.

Professional Pastry / Display

***New Update* All competitors are required to display their choice of two items in Category C.**

C-1 Buffet Platter of Fancy Cookies, Chocolates or petit fours

C-2 Four 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 (four varieties, six portions)

SC-3 Three 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 Buffet (moved to display table) One hour

H-2 Three Blocks, Two Member Team Buffet (moved to display table)– Two Hours

H-3 Single Block Individual Freestyle (judged at carving location) –One Hour

H-4 Three Blocks, Two Member Team, Freestyle (judged at carving location) Two 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



Mystery Basket

F-4



Mystery Basket: Professional, Individual

The Mystery basket will contain 2 primary Proteins (one of which to be seafood) and three supplementary proteins, four to 5 vegetables, two fruits, one starch and or grain, plus 4 other miscellaneous items.

-No substitutions of mystery basket items are permitted.

Menu Format:

4 portions each of a 4-course menu to include an appetizer course, a soup and/or salad and a main course (Dessert Course is optional but if included eliminate either the soup or salad course), 3 portions for the judges and 1 for display and critique.

Set-up Time:

-30 minutes.

-The menu is to be submitted to the kitchen judge during or by the end of your 30 minute set-up time and preparation can begin immediately after the submission of the menu.

Allotted Cooking/Service Time:

4 hours total - Service window opens at 3 hours 20 minutes.

Allotted Service Time:

40 minutes - Serve four portions of each course within 40 minutes allowing approximately 10 minutes per a course.

Clean-Up:

To start immediately at the end of your service time. You will have 30 minutes to clean and clear the kitchen.

Sample Timeline F-4:

Set Up/Menu Writing	Production	Service Opens	Service Closes	Station Exit
8:00 a.m.	8:30 a.m.	12:30 p.m.	1:10 p.m.	1:40 p.m.