



Restaurant Association of Maryland
presents

3rd Annual Chesapeake Chefs Challenge
sponsored by



Monday, October 22, 2018

Hosted by:
ACF Greater Baltimore Chapter
&



HOTEL, CULINARY ARTS
AND TOURISM
INSTITUTE

Chair Information:

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Competition Description:

Categories:

The categories for the competition are:

KC Contemporary Hot Food Cooking (same proteins as SK 1-9)

KP 1: Hot Plated Dessert

SK – 1: Whole Bone-In Poultry

SK – 2: Game Birds

SK – 3: Bone – In Pork Loin

SK – 4: Bone-In Veal Loin or Rack

SK – 5: Bone-In Lamb Loin or Rack

SK – 6: Bone-In Game

SK – 7: Whole Rabbit

SK – 8: Live Lobster

SK – 9: Whole Flat or Round Fish

SP – 1: Hot Plated Dessert

W – Wildcard – **Chesapeake Chefs Challenge** will be sponsored by **Minor's – Nestle Foodservice**. The category will follow the K category cooking guidelines but the chef's competing will be required to feature one of the Minor's concentrates within the dish. This will be a single competitor, 60-minute category requiring 4 finished plates: 3 for the judges to taste and 1 for critique. They will be required as stated above to use a Minor's product from the following list below in the dish.

MINORS Fire Roasted Jalapeno Concentrate

MINORS Bacon Base

MINORS Herb de Provence

MINORS Roasted Mirepoix Flavor Concentrate

MINORS Roasted Garlic Flavor Concentrate

MINORS Cilantro Lime Flavor Concentrate

MAGGI Thai Style Red Curry Paste

MINORS Fire Roasted Poblano

MINORS Sautéed Veg Mirepoix

MINORS Sun Dried Tomato Pesto

MINORS Ancho Flavor Concentrate

MINORS Chipotle Flavor Concentrate

MINORS Red Chile Adobo Concentrate

MAGGI Thai Style Green Curry Paste

Competitors can request samples from their distributor or by following the link below where they can purchase single tubs if necessary. www.soupbase.com

For a complete description of each competition category, follow the link below:

http://www.acfchefs.org/download/documents/Competitions/Culinary_Competition_Manual.pdf

Chesapeake Chefs Challenge Awards:

1st place: \$1000 cash sponsored by Minor's - Nestle Foodservice

2nd place: 2 Day Getaway to Fager's Island Hotel – Ocean City, MD

3rd place: Professional Chef's knife set from Mercer Culinary

Student Awards: (Donated by Greater Baltimore Chapter's Michael Wagner Scholarship Fund)

1st place: \$500 scholarship

2nd place: \$250 scholarship

3rd place: \$100 scholarship

Competition Location:

Hotel Culinary Arts & Tourism Institute

7438 Ritchie Highway

Glen Burnie, Md 21061

Competitor Form
Please PRINT clearly

Name: _____

Address: _____

City, State & Zip: _____

Home Phone: _____ Cell Phone: _____

Email address: _____

I ___ am ___ am not a member of the ACF.

ACF Member #: _____ ACF Chapter: _____

Category Competing In: _____

Space is limited in the Contemporary & Chesapeake Chefs Challenge to the first 20 competitors that send in their payment. Applications are accepted on a first come – first serve basis. Your payment MUST be received to confirm your participation.

Professional entries (KC and W - Wildcard category) entry is \$100.00 each. Student categories (SK 1-9 & SP 1) are \$75.00 each. All competitor forms must include payment.

Mail application & check to:	Make checks payable to:
John Johnson	Greater Baltimore ACF
HCAT Institute	
7438 Ritchie Highway	
Glen Burnie, MD 21061	

Note: Once your application is processed and check deposited, a confirmation email will be sent to each competitor. A letter with start times and specifics regarding competition logistics, directions, equipment, etc. will be sent prior to the competition.