



ACADIANA CULINARY CLASSIC 2008

DEAR ACF Members,

This year's Classic will be held **Monday May 5th, 2008**

With our new administration in place and the expertise and help from our past administrations, we are pleased to announce our BEST OF SHOW winner for 2008 will receive \$10,000.00 Dollars (Ten Thousand Dollars).

*You can download the Classic entry package, **BUT YOU MUST MAIL-IN** your Entry PACKET Information. Submit your recipes in digital format (CD) in the event changes need to be made after packet submission.*

*I urge you to read over the entry package in its entirety at least **twice** in order to understand your responsibilities as an entrant. We must all work together as a team to make this classic one of the best ever, and to show our sponsors and our guests that we are professionals and are the best in our field .*

I'm honored to be a part of the Acadiana Chapter and Chairman of your 24th Annual Acadiana Culinary Classic. Feel free to contact me with any problems, questions or concerns that you may have.

*Chef Jude Tauzin
Acadiana Chapter President
E-Mail: chefjudet@hotmail.com*

ENTRY INFORMATION

FACT SHEET

DATE: Monday, May 5th , 2008

LOCATION: Cajundome Convention Center in Lafayette, Louisiana

CLASSIC CHAIRPERSON:

Jude Tauzin, Classic Chairman E-mail chefjudet@hotmail.com

Work (337) 662-2275 Cell (337) 258-4200

ACF - Acadiana Chapter c/o Culinary Classic

PO Box 224, Grand Coteau, LA 70541

I. ENTRIES: The Ten (10) categories of competition will include the following, with the Gold medal in each category competing for the BEST OF SHOW.

Soup
Salad
Vegetable
Meat & Veal
Wild Game, Pork, Lamb
Poultry
Shellfish
Finfish
Bread
Dessert

All recipes must be the creation of the entrant (previous medal winning recipes in the Acadiana Culinary Classic will be disqualified).

TWO COPIES of the recipe for each entry must be submitted on the **STANDARD RECIPE FORM A**. This completed recipe form **MUST** be Attached and submitted with the **ENTRY FORM B** to the entry chairperson, prior to April 25th, 2008.

Please note: A late entry fee of \$50.00 Per Entry **MUST** accompany entries Postmarked after April 25th, 2008. Metered mail will not be accepted.

II. ENTRY FORM:

The culinary classic committee reserves the right to review all entries and Recipes for originality and proper categorization. Entrants will be notified Immediately if a question arises. A maximum of thirty (30) entries per category Will be accepted on a first come first serve basis. A minimum of five (5) entries

Per category will be required or that category will be closed.

SPECIAL RULES GOVERNING SELECTED CATEGORIES

A. ALL MEAT, POULTRY, SEAFOOD, CRAWFISH CATEGORIES:

Entrants' recipe, judges' samples, and presentation plate must contain at least 75% protein by volume appropriate to the category in which it is entered.

Meat category example: A 3 oz. filet of beef served with a sauce containing a 2 oz. portion of seafood would not qualify; however, a sauce containing 1 oz. of seafood, served with a 3 oz. beef filet would be allowed.

B. SALAD CATEGORY

Entrants' recipe, judges' samples, and presentation plate must be limited to no more than 2 oz. of protein (i.e. meat, seafood, poultry, and crawfish) per serving, including the salad dressing.

C. VEGETABLE CATEGORY:

No entrants' recipe, judges' samples, and presentation plate may contain any protein. (i.e. meat, seafood, poultry, crawfish) sauces may be flavored with protein, but must be strained free of any protein solids.

PLEASE NOTE:

Violation of these rules (i.e. A, B, or C above) will result in disqualification of your entry.

IV. EQUIPMENT: All Categories

Each entrant must furnish all preparation equipment. Adequate space is available for on-site preparation. A covered outdoor area can be used for frying or grilling. (Entrants must provide frying/grilling equipment). Entrants are responsible for maintaining their areas clean and leaving it as they found it. Bring necessary material to cover flooring in case of spills.

There will be **NO DUMPING** of any grease inside or outside of the CONVENTION CENTER. WE WILL FURNISH A GREASE BARREL FOR EVERYONE TO DUMP THEIR GREASE ONLY IN. **NO FOOD, WATER OR OTHER LIQUID OR SOLID MATTER IS TO BE DUMPED INTO THESE CONTAINERS.**

PROPANE TANKS MUST HAVE YOUR NAME ON THEM, so if there is a problem we can track you down A.S.A.P.

ALL PROPANE TANKS SHOULD HAVE A MINIMUM OF 50 FT. GAS LINE SHOULD THE FIRE MARSHALL REQUEST FOR YOU TO MOVE IT ELSEWHERE. ALL GAS LINES SHOULD HAVE A SHUT OFF VALVE WHERE IT IS CONNECTED TO YOUR COOKING EQUIPMENT. SMOKING IS PROHIBITED 20FT. FROM ALL PROPANE TANKS. WE SUGGEST THAT YOU GROUP ALL YOUR TANKS IN ONE AREA AND ASSIGN A PERSON TO MONITOR THEM FOR THE DURATION. TURN OFF AFTER USAGE FROM THE TANK VALVE.

PLEASE HELP US IN PROVIDING ALL SAFETY MEASURES AS POSSIBLE. IT ONLY TAKES ONE INCIDENT TO CAUSE MAJOR PROBLEMS IN PUTTING THIS CLASSIC IN JEOPARDY IN THE NEAR FUTURE.

Chafing dishes, serving pieces, sternos (no electric chafing dishes) must be supplied by each entrant. Each entrant is responsible for removal and security of their own property and cleanup immediately after the event. The classic will not be responsible for any personal property, including your equipment, that is lost or any other reasons misplaced.

Entrants will be provided "hot box" space to hold hot food (first come first serve basis).

ALL ENTRANTS WILL BE PROVIDED WITH AN INDOOR AIRCONDITIONED AREA TO DO THEIR PRESENTATION PLATES ONLY. IT WILL BE ON A FIRST COME FIRST SERVE BASES. THE AREA/AREAS WILL BE DETERMINED AT A LATER DATE.

V. HELPERS/RUNNERS:

Each Classic entrant is allowed to bring **one helper and/or one runner** per classic category. Their names must be submitted on entry form. Only these names will be used to prepare identification bracelets for security. **Helper or Runner with Identification Tags will be allowed on the Convention Center Arena Floor prior to the judging and during the service to the ticket patrons of the Culinary Classic.**

Runners will be responsible for replenishing entrees on the service line. **Helper or Runner with I.D. Tags are permitted only behind server table during the entry sampling by ticket patrons.** Please avoid sampling each others food until our paying ticket patrons have sampled first.

Helpers that have not purchased a \$75.00 Culinary Classic ticket may enter the **CONVENTION CENTER** Floor after 9:00 p.m. during the awards ceremony. Runners may enter the Convention Center floor after 9:00 p.m. during the awards ceremony.

NO ALCOHOLIC BEVERAGES AS PER ACF GUIDELINES WILL BE ALLOWED ON PREMISES OR CONSUMED BY ANY ENTRANT OR ENTRANTS HELPERS THROUGHOUT THE EVENT.

WE ARE A PROFESSIONAL COMPETITION AND WE EXPECT YOU TO BE PROFESSIONALS.

SERVERS:

Entrants must provide their service personnel or serve their own dish. The server should be one of their helpers or runners.

SANITATION:

ALL SANITATION FOR FOOD PREPARATION AND FOOD SAFETY HANDLING WILL BE STRICTLY ENFORCED THROUGHOUT THE ENTIRE EVENT. THIS INCLUDES FOOD TEMPERATURES AND PROPER HANDLING FOR ALL COOKED AND RAW FOODS.

WE WILL HAVE A BOARD OF HEALTH INSPECTOR ON HAND TO OVER SEE ALL SANITATION REQUIREMENTS.

Disqualification is a possibility, as well as, you will not be allowed to serve any of your food at the event.

VI. CHECK-IN ON May 5th , 2008

ALL ENTRANTS, HELPERS AND RUNNERS MUST CHECK-IN AT THE CONVENTION CENTER, FRONT ENTERANCE, SOUTH LOBBY BY GATE 12. THERE WILL BE A PERSON IN THE FRONT LOBBY BETWEEN THE HOURS OF 8AM TO 12 NOON IN ORDER TO CHECK-IN AND RECIEVE YOUR I.D. TAGS. THE CHEF ENTRANT **MUST COME BETWEEN THESE HOURS AND CHECK-IN. PARKING FOR CHEFS AND THEIR TEAMS WILL BE AVAILABLE ON THE CONGRESS STREET SIDE OF THE CONVENTION CENTER.**

The cooking AREA outside of the Cajundome Convention Center will be open by 7:00AM. **Please leave the area clean. No grease on concrete. Any one disposing food in unapproved areas will be disqualified. Bathrooms are not for food disposal.** Only entrants that are pre-registered & with proof of registration will be allowed to enter. Entrants will be allowed on the Convention Center floor **No Earlier Than 12:00 Noon** to set up Stations.

VII. ATTIRE:

Each entrant, helper and runner must wear appropriate professional attire. Entrants must wear white chef's coat and appropriate pants/skirt (no jeans) and a professional chef's hat. Runners and helpers should have professional kitchen

attire. BASEBALL HATS ARE NOT ACCEPTABLE AND ARE NOT APPROPRIATE CHEF HEADWEAR, THEREFORE, THEY WILL NOT BE ALLOWED ON THE ARENA FLOOR. **THESE STANDARDS WILL BE ENFORCED; WE WILL GIVE TWO (2) WARNINGS, THEN DISQUALIFICATION.**

VIII. JUDGING GUIDELINES (2008):

Each entrant must provide one plate for presentation (hot food presented cold) of each category entered. The plate should be prepared as served to a customer and will be considered by the judges for creativity, presentation, and composition. Entrants must provide their own china plates. Each entrant must also provide for judging an appropriate serving piece (i.e. chafing dishes, platters) and serving utensil(s) (i.e. spoon, fork) for each category entered and (10) portions for the judges to taste.

The judges shall not be able to identify the entrant from his entry display. Any identifying material will cause disqualification. An assigned number will identify entries.

The presentation plate and (10) portions of each category entered must be completed promptly at 3:00 p.m. at which time all entrants and helpers must leave the Convention Center arena floor. Only judges and Acadiana Culinary Classic officials will be allowed in the judging area from 3:00 p.m. until judging is complete. **Any entrant or his personnel still in the arena after 3:00 p.m. will be disqualified.**

Entrants must use designated table space (2 feet in length) identified by category and entrant number assigned. The two-foot space will be marked on the table cover for each entrant.

Entrants are responsible for providing sternos that will last throughout the judging. (i.e. 6 hour Sternos)

IX. SCORING:

Each entry is judged separately by the judges using the following criteria:

1. **Recipe:** a typed recipe must accompany **each** item entered. (See Standard Recipe Form). The recipe will be judged by the following criteria:

Neatness (legibility)

Completeness (All ingredients & amounts are evident).

Accuracy

Logical sequence of preparation.

2. **Presentation:** Overall appearance of the entry; method of presentation. Freshness, proper serving dish, appropriate (see ACF guidelines) serving size, harmonizing product with garnish. A natural and appetizing appearance. Sensible colors, no repetition, clean and pleasing layout,

attractive to customer.

3. **Taste:** Flavor characteristics of main ingredient are apparent, sufficient seasoning should enhance the typical flavor of the dish not overpower it. Fresh taste qualities; pleasing combination of flavors; palatability; interesting texture.

4. **Creativity:** New Ideas*. A degree of difficulty with a proper balance. New Combinations, new shapes, different garnishes, innovation.

*An excessive degree of difficulty could represent an inappropriate balance, as could oversimplification.

X. ACADIANA CULINARY CLASSIC MEDALS AND CASH AWARDS:

Winners in the TEN (10) categories, (SOUP), (SALAD), (VEGETABLE), (MEAT & VEAL), (WILD GAME, PORK, AND LAMB), (SHELLFISH), (FINFISH), (POULTRY), (BREAD), AND (DESSERT), will be awarded Acadiana Culinary Classic medals of gold, silver and bronze, according to the judges' scores. Cash awards of , **\$800, \$500, AND \$300** respectively will be presented Judges will break ties.

ALL DECISIONS OF THE JUDGES ARE FINAL.

XI. BEST OF SHOW:

Specific judges will be used for best of show. The Best of Show judges may judge from both the original samples & those supplied for the guests. After first round of judging , ENTRANTS (OPTIONAL) will be allowed to replenish their portions for the "BEST OF SHOW" Judging.

**WE WILL ANOUNCE WHEN YOU WILL BE ABLE TO COME BACK INTO THE COMPETING AREA TO DO SO.
ALL SAMPLES FOR PUBLIC MUST BE IN PLACE BY 7:00 PM.**

The Best of Show Winner will be selected from the gold medal winners of the TEN classic categories.

Best of Show Winner receives an **\$10,000.00 DOLLAR award.**
(TEN THOUSAND DOLLARS)

Ties will be broken and the decision of the judges is final.

XII. SERVING OF ENTRIES:

The general public servings should be set up by 7:00 p.m. Because of anticipated crowds this year, each Entrant Must supply 250 servings of their entry. WE will be checking your portions this year. As entries are brought to the **CAJUNDOME CONVENTION CENTER** arena for serving, each entry will be checked for accuracy and number of servings. Entrants that fail to provide 250 appetizer size servings or make substitutions to their original recipes will be disqualified. Listed below are recommended serving sizes: (Please remember these are appetizer size servings - not a meal).

Soups	2 oz. serving
Salads	1/3 cup serving
Vegetables	1 oz. cooked weight/serving
ALL MEATS	1 oz. cooked weight/serving
Poultry	1 oz. cooked weight/serving
Shellfish	1 oz. cooked weight/serving
Fin fish	1 oz. cooked weight/serving
Dessert	1 small serving (1 oz. serving)
BREAD	1 oz. serving

PLEASE ADVISE YOUR SERVERS THE CORRECT PORTIONS TO SERVE EACH GUEST, SO THAT WE WILL NOT RUN OUT OF FOOD. WE ARE EXPECTING 1000 ATTENDANTS THIS YEAR.

Paper and plastic ware will be provided for all entry sampling. A server will man each entry at 7:00 p.m. until approximately 9:00 p.m. Entries will be manned the entire time food is being served. Each entrant must provide a runner to replenish food samples from 7:00 p.m. until 9:00 p.m. The food service tables should be cleaned and cleared of all food utensils immediately after the awards are announced.

XIII. REIMBURSEMENT:

The Acadiana Culinary Classic is a charity event with proceeds going to local Charities, therefore, there will be no reimbursements to entrants.

Following are the Standard Recipe Forms:

Please use these as a guide. Fill out the name of the recipe and the category entered on this sheet. Then write see attached in the recipe section and I will place this on your exhibit area. A typed or word processed recipe looks better than trying to write everything on this sheet. **Please do not put your name or name of restaurant anywhere on the recipe.**

Please attach TWO copies of each recipe submitted.

A copy is needed for the exhibit and our recipe archives.

Submit all your information on a CD so it will be easy for us to make any changes that you might have later on.

Next page is used for basic explanation of your dish.

6) METHOD: (Keep as simple as possible)



THE 24th ANNUAL ACADIANA CULINARY CLASSIC

ENTRY FORM B

DATE: Monday, May 5th, 2008

WHERE: Lafayette Cajundome Convention Center, Lafayette, LA

TIME: Doors open at 7:00 p.m.; Serving Begins 7:30 p.m.

JUDGING: 3:00 p.m. – 6:00 p.m.

APPLICATION DEADLINE: April 25th, 2008.

NAME: _____

TITLE: _____

SOCIAL SECURITY NUMBER: _____

PLACE OF EMPLOYMENT: _____

WORK ADDRESS: _____

FAX: _____ **PHONE:** _____

HOME ADDRESS: _____

FAX: _____ **EMAIL:** _____

PHONE: _____ **ACF CHAPTER & ID # :** _____

Entries are limited to **one dish per category** per entrant. Please indicate "formal" or "menu" name for each entry, as well as, a generic name, which can be given to the judges. The generic name should be indicative of the ingredients such as: Duck in Orange Sauce, or Veal with Mushrooms, etc. In addition, include helper and runner's names for each entry.

***One helper can assist with more than one category.**

Soup:

FORMAL NAME: _____

GENERIC NAME: _____

SERVER/RUNNER _____ / _____

Salad:

FORMAL NAME: _____

GENERIC NAME: _____

SERVER/RUNNER _____ / _____

Vegetable:

FORMAL NAME: _____

GENERIC NAME: _____

SERVER/RUNNER _____ / _____

Meat & Veal:

FORMAL NAME: _____

GENERIC NAME: _____

SERVER/RUNNER _____ / _____

Wild Game, Pork, Lamb :

FORMAL NAME: _____

GENERIC NAME: _____

SERVER/RUNNER _____ / _____

Shellfish:

FORMAL NAME: _____

GENERIC NAME: _____

SERVER/RUNNER _____ / _____

Finfish:

FORMAL NAME: _____

GENERIC NAME: _____

SERVER/RUNNER _____ / _____

Poultry :

FORMAL NAME: _____

GENERIC NAME: _____

SERVER/RUNNER _____ / _____

Bread :

FORMAL NAME: _____

GENERIC NAME: _____

SERVER/RUNNER _____ / _____

Dessert :

FORMAL NAME: _____

GENERIC NAME: _____

SERVER/RUNNER _____ / _____



I have read the entire entry information and agree to abide by the rules set by the Executive Board of Directors of the Acadiana Culinary Classic, Inc.

I agree that all recipes become the property of the Acadiana Culinary Classic, Inc. and can be duplicated. I agree that all decisions of the judges and the Executive Board of Directors of the Acadiana Culinary Classic, Inc. are FINAL.

ENTRANT SIGNATURE: _____

DATE : _____

Dear ACF Member/Chef:

Thank you for your interest in competing in the 24th Annual Acadiana Culinary Classic in Lafayette, Louisiana. The event will be held **Monday May 5th, 2008** at the Cajundome Convention Center. The Classic Committee members have donated a lot of time and effort into making this the best Louisiana Culinary Classic ever. In order to insure this, certain rules need to be implemented and followed by all participants.

The rules are:

1. Cutoff for entries will be **10:00 p.m. April 25th, 2008**. This means I should have received your recipes and entry information by that date. A penalty of **\$50** per entry assessed, if the entry packet is received after **April 25th, 2008**.
The fee must be enclosed with entry. There is a possibility that entries received after April 25th, 2008 may not appear in the Culinary Classic Program.
2. **No entries** will be accepted after **May 1st, 2008**. This is necessary due to the logistics in setting up an event of this nature. A number of chefs in the past have submitted entry information late; this **will not** be allowed this year. **NO EXCEPTIONS**.
3. Truth in food product. The product called for in the recipe is the product expected in the judge's samples and Culinary Classic portions.
4. Portions and recipes must be followed.
5. Portions to be served to the public will be policed this year. If portions are not according to guidelines set in package, that entry will be disqualified from competition.
6. Everyone needs to be out of the arena by (3:00 PM) judging time. No exceptions. Disqualification from competition would make all that hard work useless.
7. Be extremely careful of all flammable materials being used around display near Sternos. Help prevent chafers fires.
8. Proper attire of all participating chefs and their helpers are required. This means white chef coat, checkered or black pants and chef hat or toque.
9. You **MUST** Check-In Between the hours of 8:00 am thru 12:00 Noon on May 5th, 2008. This includes your helpers and runners. All Chef Entrants will be required to sign in... **you will not be allowed to have a helper sign for you.**

Report to Front Entrance of Convention Center, South Lobby by Gate 12.

10. NO ALCOHOLIC BEVERAGES ARE ALLOWED ON PREMISES OR TO BE CONSUMED BY ENTRANTS, HELPERS OR RUNNERS.

11. After first round of judging is complete, Entrants (optional) will be allowed to replenish their portion for "BEST OF SHOW" Judging. We will announce when you will be able to enter the competition area to replenish your entries..

Thank you in advance for following the rules to make sure that the 2008 Culinary Classic is the best ever.

Enclosed is the entry information requested.

Sincerely yours,

Jude D. Tauzin

2008 Acadiana Culinary Classic Committee Chairman