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Introduction

Welcome to the Professional Chefs Association Culinary Saloons of Excellence Competition guidelines. These guidelines will introduce you to the basic concept and rules.

Each of you is encouraged to familiarize yourself, with the content of the rules and regulations in this booklet. If you need additional information, you should call the PCA office.

General Rules and Guidelines

(Applies to all categories)

Open to all Hotels, Restaurants, Food establishments.

Only one entry per establishment, per category per show.

Each competitor is required to work alone.

Fee: \$ 50.00 non-refundable (Check made payable to: "PCA")

Mail entry fee along with resume to: PCA 1207 Hawkeye Court, Fort Collins, CO 80525

All entries will be notified by email within 7 days of received entry fee & resume.

PCA Medal, and Certificates will be awarded based on PCA official point system.

All entries to remain on display until the end of each show.

No call no show competitor will be banned from the next competition.

Pictures taken by PCA during this event will be the property of PCA and may be used for advertising purposes, etc at the discretion of PCA.

All recipes will be the property of PCA.

Decisions of judges are final.

Prize money is subject to change until all sponsorship is secured

Notes & Hints for Competitors

- When entering the competition area, look your best, clean and pressed uniform with necktie and toque. Wear clean black shoes. Hands and nails must be scrupulously clean and hair restrained.
- Set up the table and mise en place.
- Knives should be sharp and be appropriate for the jobs at hand.
- Cutting boards should be scrupulously clean.
- Keep the table clear of unnecessary equipment or debris.
- Keep the floor clean at all times.
- Keep your useable waste separated so that it can be re-used for different theoretical jobs.

Awards Presentation

Awards Ceromnies will be held at the end of the competition

The awards are presented by the sponsor if there is one, and the judges. (The show chair will introduce the lead judge, who will in turn introduce the sponsor, who will offer a few words of encouragement. The sponsor then gives the floor to the lead judge.)

The lead judge will announce the winners. The show chair is responsible for compiling the winners in order according to their score, from lowest to highest.

Note additional local sponsors and/or participating individuals who should be recognized.

Please allow enough time between score compilation and the awards ceremony. Keep in mind the time required to compile scores, resolve problems, assign medals into the medal registry, and stage awards at the presentation site. Ensure that a table is available on the stage.

The PCA Events Management team will bring medals to each regional conference, but must know the names of the competitors expected at least two weeks before the competition.

Ice Sculpture Salon of Excellence Rules:

- Artists bring their best work carved from one (40”x 20”x 8-10”) block of ice and carve a component/s of the sculpture from a 1/2 block (18”x18”x 8” Clinebell fragment) supplied to them at the competition site.
- Subject matter is open and is the artist’s choice.
- The design of the ice sculpture and overall display must have originated from the artist entered in the competition.
- The design of the ice display must be original and never before displayed in printed material, electronic media or at other ice competition.
- The artist’s 1 1/2 block design plan (showing which components were cut from what part of the block and half block) must be displayed at their Ice Sculpture Salon of Excellence table (preferably framed).
- Use any tools necessary (off premise). Electrical usage at Salon is limited to one 15 amp power supply per artist.
- Please, no gas chainsaws, jackhammers, flame throwers or bulldozers at the competition site.
- Each artist will be supplied with a “wet area” (approximately 10 ft x 8 ft) in which to demonstrate their carving skills to produce the final component/s of their ice sculpture.
- Each artist will be supplied one bare six foot table and one milk crate to utilize during the ice carving phase. (No tool damage to these supplied utilities, please. You are responsible for protecting them with some material, whether it be rigid foam, rubber mats, or wood, they can get wet, but not chewed up or scarred by your tools.)
- **Assembly of ice display and component creation is limited to one hour.**
- (This is only an example of the Los Angeles show’s schedule. Every other location will have different times, so call and get the schedule for the city that you will be attending.)
- **Table Set Up and Tool Preparation** (2 hours),
- **Timed Assembly/Creation Hour** (1 Hour),
- **Judging** (30 Minutes),
- **Ice Salon of Excellence Display** (2-3 Hours),
- **Awards**
- **Safety guidelines:** Clothing – protective and warm in nature, no loose scarves, etc..
- Safety glasses, Gloves (Cold weather protection), Non-skid boots, Proper lifting, moving of ice blocks and finished pieces weighing 300– 400 lbs. Adequate Water Containment.

The Salon Display Table:

- Each artist will be supplied one six foot table with linen and skirting for their Ice Sculpture Salon of Excellence display.
- You may bring and use your own table, instead of what is issued, to enhance your overall display:
- (8 ft x 30” rectangle table limit), or (4 ft x 4ft square table limit), or (60” diameter round table limit), or a custom shape (not to exceed 16 square feet of table top).
- You may bring and use your own linen and skirting instead of what is issued, to enhance your overall display.
- You may bring and use up to and no more than 2 dozen (24) flowers to enhance your display (flowers may be used anywhere on the ice sculpture, in the drip pan, on the table, as long as they enhance the display and are not used to hide important details of the ice sculpture).
- You may bring any display drip pan of your choice, the pieces will be on display for around 2 hours after judging and **WATER CONTAINMENT IS MANDATORY. (If your entry drips onto the table, you risk disqualification.)**
- The artist’s 1 1/2 block design plan must be displayed at their display table.
- Block design plan must be displayed on the table or on an easel provided at Salon

Display must include:

1. One Table with linen and skirting,
2. One Drip Tray or Water Containment System,
3. One Ice Sculpture Component created from 1 block (from off premise location),
4. One Ice Sculpture Component created from 1/2 block (on location),
5. 24 flowers and modest greenery may be brought and used, but it is not mandatory,
6. Any type of lighting may be brought and used, **but not mandatory** (limited to one 110 power supply),
7. 1 accurate 1 1/2 block design plan of your entry (preferably framed) No other props are to be used or displayed.

***Ice Sculpture Salon of Excellence Rules
Judging Criteria***

What I am looking for is the WOW factor, not in size, but the true purpose of an ice sculpture, it's ability to impress the viewer. Rather than have a competition that is timed and doesn't give you the time that is needed to produce a true example of your artistic abilities, we are giving you all the time that you need (within several weeks) to produce, and then display your masterpiece at the Salons of Excellence.

Design your ice sculpture to be the most dynamic, impressive thing that you have ever created before, then create it to the best of your abilities. Most of all, don't be concerned if it would last for a long event. This is a sculpture competition, your design only has to last long enough for someone to look at it and say WOW. How long does it have to last to achieve that?

Also, try not to let your end sculpture have that "trapped within a block" look to it. It's preferred that you cut your block into many different shaped components that go back together as a fascinating composition. Try to hide your seams within your composition and do your best NOT to flat stack pieces together unless the repetitive seams are integral to your composition.

Remember, Accuracy to subject matter and fine detail is much more impressive than size here. First impression is key, the overall look of the entire ice display and display table.

Overall, if yours is the best ice sculpture, but little attention was paid as to how it is presented to the viewing audience, you might win, but why risk it?

I am looking for that combination of creativity, ingenuity and presentation.

I will go down the line and choose those that WOW!

This will be the first Ice Sculpture Competition to give the artists the time they deserve to display their true talents.

Have Fun in the freezer!



LIABILITY WAIVER

Release and Affirmation of Condition

In consideration of your permitting my participation in the activity/function listed below, I hereby, for myself, my heirs, executors and administrators, assume all risk of injury, harm, or damage to myself or others or to any property arising from my participation in this activity and agree to indemnify, defend and hold harmless the Professional Chefs Association and the Host Hotel where this event is held, and their respective subsidiaries, and officers, and employees and agents, and any other persons and entities associated with this activity, against any and all liability, actions, claims, and damages of any kind whatsoever arising from my participation in this activity. I attest and verify that I am physically fit to participate, know how to use or operate the equipment, will use the appropriate protective gear, and have full knowledge of any risk involved in this activity.

Activity/Function: Ice Carving

Name: (Please Print): _____

Signature:

Date: _____

Plated Desert and Decorated Cake

1. Open to all Pastry Professionals (Domestic and International) Pastry Chefs and Assistant Pastry Chefs, Pastry Cooks (must have recommendation signature of their Pastry Chef)
2. Only one entry per establishment
3. Each competitor is required to enter the following items -
 - One 10 inch decorated Cake maximum height 12 inches. Focus on artistic presentation and originality, and quality of skills executed
 - One plated dessert – The competitor must apply one 10” cake component into a plated dessert format, but will not be limited to a “slice of cake” – they may improvise and use flexi pans, other molds, making an individual presentation – if they so desire. Focus on all five of the judges criteria listed below.
 1. Artistic Presentation and Originality
 2. Quality of Skills Executed
 3. Do the ingredients complement each other
 4. Taste, Flavor and Texture of Dessert
 5. Quality of Recipe and description
 - Four portions, on separate plate for judges to taste
 - Recipe (3copies)
2. Although table decorations are not part of the actual judging, a well presented and attractive table will add to the high quality image which the competitor attempts to project.
3. Competitors will be supplied with one six foot table with white table cloth
4. All competitors will be allowed 2 hours before the show opens for set-up
5. All entries to remain on display until the end of show

Pastry – Wedding Cake Competition

1. Open to all Pastry Professionals (Domestic and International) Pastry Chefs and Assistant Pastry Chefs, Pastry Cooks (must have recommendation signature of their Pastry Chef)
2. Only one entry per establishment
3. Each competitor is required to enter the following items -
 - All entries will be notified by email within 7 days of received entry fee & resume.
 - Each competitor to make wedding cake, with all the tiers identical in flavor, layers, and components.
 - Height - not to exceed 60"
 - Base for plate to be non - edible, but food safe material and should not exceed 36". No decorations on cake to extend past the 36" diameter of base plate.
 - Supports may be used for cakes. All other components must be edible and made by individual contestant. No bought decorations allowed, including silver pearls, candied flowers, gum paste decorations, etc.
 - No fountains or motorized parts are to be presented on final display.
 - No fresh flowers will be permitted on the table.
 - Rolling Fondant may be used.
 - All competitors will be given 4 hours to set up before the show opens
 - Competitors may choose to bring an assistant to help with transportation of products to and from the table. However, each contestant will be responsible for their own set up. All work must be completed by actual participant. No coaching permitted.
 - All cakes will be displayed on a 5 foot round table, skirted in white linen. Contestants are not to bring their own linen for presentation purposes.
 - Each contestant may bring one speed cart to hold components. No speed carts will be provided.
 - Each contestant will be given a 6 foot work bench for set up purposes and assembly. All trays, boxes, components shall be on the table or in the speed cart. No products are to be placed on the floor during set up. Work benches are to be kept clean and organized to avoid deductions. All work benches must be free of product for removal before the opening of the show.
 - Each contestant to provide a 6 - inch wedding cake on a base not to exceed 10 - inches. This cake should have the identical ingredients as the larger cake on display. The presentation of this cake should match the style and flow of the original cake. The judges will slice this cake for tasting.
 - At their own discretion, the judges may choose to slice any of the tiers on the original cake on display for comparison with the smaller cake.
 - All cakes to remain on display for the entire duration of show.
 - Each contestant will be responsible for removing their own displays at the end of the show. Any left over items may be discarded.

Pastry – Masterpiece Competition

Official Rules

1. Open to all Pastry Professionals (Domestic and International) Pastry Chefs and Assistant Pastry Chefs, Pastry Cooks (must have recommendation signature of their Pastry Chef)
2. Only one entry per establishment
3. Each competitor is required to enter the following items (Theme) Mardi Gras

- All work must be done by competitor only
- Each competitor is required to enter the following items:
- A Centerpiece created with any edible pastry ingredients (Chocolate, Sugar, Pastillage, Marzipan, etc.)
- A brief description of Centerpiece (5 copies)
- The Centerpiece must fit on a base no larger than 16" X 24" There will be no height requirements
- Two identically decorated 8" Chocolate Cakes One cake to be displayed with your centerpiece and One cake for the judges to taste Each cake must consist of 50% chocolate and other ingredients of your choice.
- Detailed recipe of cake (5 copies) description should be in 5 binders for judging.
- All competitors will be allowed 3 hours before the show opens for set-up.
- One person with lower position could help in set-up within the 3 hours
- Competitors will be supplied a table with white cloth and skirting.
- Competitors are responsible for all other display needs.

Entries will be judge on the following criteria -

- Artistic Presentation and Originality Representation of the theme
- Quality of skills executed Taste, flavor and texture of the cake
- Quality of recipe and description

Vegetable Carving Competition

Mystery Basket – you will receive:

- Variety of Fruit, Vegetables and Leaves

Each competitor is required to BRING the following items:

- Wooden sticks (6, 12, and 18 inch) and tooth picks
- Vegetable Whitener and Water
- One 12 inch Dinner Plate
- Cutting Board and Tools

Each competitor is required to enter the following items:

1. One Free Style Combo Vegetable and Fruit Show piece
2. One portion of Vegetable and Potato Garnish displayed on Dinner plate
3. One piece Thai style Vegetable Carving
4. Although table decorations are not part of the actual judging, a well presented and attractive, clean table will add to the high quality image which the exhibitor attempts to project

Entries will be judge on criteria:

- First Impression
- Design Composition
- Artistic Impression
- Attention to detail

Set up time

- Competitors will have 2 hours
- Competitors will be supplied with one half 6 foot table
- Competitors are responsible for own tools (no power tools please)

All entries to remain on display until the end of show.

Decisions of judges are final.

Cold Food Platter Competition - Student Category

1. Open to all Culinary Students only

2. **Each competitor is required to enter the following items.**
 - a) One Platter serve eight portions
 - b) One portion displayed on Dinner plate
 - c) Centerpiece created with any edible ingredients (part of the Cold Food Platter)
 - d) Recipe of all Food items displayed
 - e) Cold Food Platters may be displayed on: Mirrors, Formica, Stainless Steel, Silver, polished wood, China and any other approved food surface
 - f) Although table decorations are not part of the actual judging, a well presented and attractive table will add to the high quality image which the exhibitor attempts to project

3. **Entries will be judge on criteria:**
 - a) Artistic Presentation and Originality
 - b) Quality of Food items
 - c) Quality of skills executed
 - d) Taste and flavor
 - e) Quality of recipe

4. **Set up time**
 - a) Competitors will have 2 hours to set up (No KITCHEN AVAIAABLE)
 - b) Competitors will be supplied with one half 6 foot table with white cloth and skirting.
 - c) Competitors are responsible for all other display needs

5. **All entries to remain on display until the end of show.**

6. **Decisions of judges are final.**

Ice Carving Judging Score Sheet

Competitor: _____

Judge: _____

Show: _____

Date: _____

CRITERIA	Points	Judge #1	Judge #2	Judge #3
First Impression <i>a>Stylistic</i> <i>b>Is it creative</i> <i>c> Does the sculpture excite or stimulate at first sight?</i> <i>d> Does each item fit together?</i>	40			
Design & Composition <i>a>Properly composed and organized to convey the sculpture</i>	10			
Artistic Impression <i>a>Does the sculpture have artistic merit?</i>	25			
Attention to Detail <i>a>In relation to the available time, has the sculptor utilized and maximum of detail?</i>	25			
Total Points	100			

Total _____

Comments: _____

First Impression: _____

Design & Composition: _____

Artistic Impression: _____

Attention to Detail: _____

Judge's Signature: _____

Plated Dessert, Decorated Cake - Judging Score Sheet

Competitor: _____

Judge: _____

Show: _____

Date: _____

CRITERIA	Points	Judge #1	Judge #2	Judge #3
Artistic Presentation and Originality	20			
Quality of Skills Executed	20			
Do the ingredients complement each other	10			
Taste, Flavor and Texture of Dessert	40			
Quality of Recipe and description	10			
Total Points	100			

Total _____

Comments: _____

First Impression: _____

Design & Composition: _____

Artistic Impression: _____

Attention to Detail: _____

Judge's Signature: _____

Pastry -Wedding Cake Competition - Judging Score Sheet

Competitor: _____

Judge: _____

Show: _____

Date: _____

CRITERIA	Points	Judge #1	Judge #2	Judge #3
Artistic Presentation and Originality	20			
Quality of Skills Executed	20			
Do the ingredients complement each other	10			
Taste, Flavor and Texture of Dessert	40			
Quality of Recipe and description	10			
Total Points	100			

Total _____

Comments: _____

First Impression: _____

Design & Composition: _____

Artistic Impression: _____

Attention to Detail: _____

Judge's Signature: _____

Pastry - Masterpiece Competition - Judging Score Sheet

Competitor: _____

Judge: _____

Show: _____

Date: _____

CRITERIA	Points	Judge #1	Judge #2	Judge #3
Artistic Presentation and Originality	20			
Quality of Skills Executed	20			
Do the ingredients complement each other	10			
Taste, Flavor and Texture of Dessert	40			
Quality of Recipe and description	10			
Total Points	100			

Total _____

Comments: _____

First Impression: _____

Design & Composition: _____

Artistic Impression: _____

Attention to Detail: _____

Judge's Signature: _____

Vegetable Carving - Judging Score Sheet

Competitor: _____

Judge: _____

Show: _____

Date: _____

CRITERIA	Points	Judge #1	Judge #2	Judge #3
Show Piece – Free Style 1. 1st Impression and <i>creativity</i> 2. <i>Colorful, stylistic</i> 3. <i>Does the sculpture excite or stimulate at first sight?</i> 4. <i>Does each item fit together?</i> 5. Artistic Impression 6. <i>Properly composed and organized to convey the sculpture</i> 7. <i>Workman Ship - Attention to Detail</i>	10 5 10 5 5 5 10			
Thai Carving – must be carved out of one solid piece 1. <i>Quality and Skills Executed</i> 2. <i>Does the sculpture have artistic merit?</i> 3. <i>Level of difficulty</i>	20 10 10			
Vegetable and Potato Garnish 1. Creativity 2. Practicality	5 5			
Total Points	100			

Total _____

Comments: _____

First Impression: _____

Design & Composition: _____

Artistic Impression: _____

Attention to Detail: _____

Judge's Signature: _____

Student Cold Food Platter Competition - Judging Score Sheet

Competitor: _____

Judge: _____

Show: _____

Date: _____

CRITERIA

	Points	Judge #1	Judge #2	Judge #3
Presentation	25			
<i>a>Fresh & colorful, stylistic but practical</i>				
<i>b>Is the cold food platter creativity?</i>				
<i>c> Does the menu have a theme?</i>				
<i>d> Does each item of the platter fit together?</i>				
Centerpiece	25			
<i>a>Size in proper proportion to the platter</i>				
<i>b>Does the centerpiece complement the main food item</i>				
Recipe –	10			
<i>a>Do the recipe ingredients complement each other</i>				
<i>b>well written and easy to understand</i>				
Texture & doneness	25			
<i>a>Do the specified major ingredients carry the dominant flavors?</i>				
<i>b>Do the components fit together?</i>				
<i>c>Are the temperatures correct?</i>				
<i>d>Do the textures reflect the cooking technique?</i>				
<i>e>Does the sauce have the correct flavor and correct consistency?</i>				
<i>f> Are the ingredients balanced in size and amounts?</i>				
<i>g>Proper glazing techniques utilized?</i>				
Platter composition and display of skills shown in the progression of courses and flavors. <i>Is there a flavor progression through? How many basic cooking skills & techniques have been shown?</i>	15			
INDIVIDUAL SCORES	100			

Total _____

Comments: _____

First Impression: _____

Design & Composition: _____

Artistic Impression: _____

Attention to Detail: _____

Judge's Signature: _____

Competitor/ Coach Critique of Judges

This critique is an option that any competitor or coach may undertake to provide constructive remarks regarding the competition event.

This critique is designed for valuable feedback on the performance of the judging team and will be helpful for future adjustments by the culinary competition committee. In addition, your remarks should be balanced in relation to the current guidelines and, with thoughtfulness, provide a remedial suggestion to the issue you have in question.

Your comments should be addressed to
PCA, Office 1207 Hawkeye Court, Fort Collins, CO 80525

Your Name _____

Address _____

Name of Show _____

Date of Event _____

Category _____

Judging Team *Lead Judge* _____

Judge 2 _____

Judge 3 _____

Event Facility: Were all facilities outlined on of the competition manual provided?

Was the facility available early enough for you to set up before entering the competition area?

General Comments: