

**1. Category F-5 – International 2-Chef Culinary Competition, Mystery Basket**

**Professional:** Each Nation / Country will nominate only two competitors to enter irrespective of rank. Professional, Two Member Team. The Mystery basket will contain 2 primary proteins (one of which to be seafood) plus three supplementary proteins, four to five vegetables, two fruits, one starch and or grain, plus four other miscellaneous items. Portions of all items are required to be used in the menu. No substitutions of mystery basket items are permitted.

2. Menu Format: 10 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), 4 portions for the judges, 1 for display and critique, and 5 for plated service.

3. 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.

4. Allotted Cooking/Service Time: 4 hours total. Service window opens at three hours and 20 minutes.

5. Allotted Service Time: 40 minutes. Serve ten portions of each course menu within 40 minutes allowing approximately 10 minutes per a course.

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

7. International Teams should review the ACF Culinary Competition Manual, Category F, for further clarification on rules and expectations. Translation of the rules are available upon request to the Show Chair. [http://www.acfchefs.org/download/documents/Competitions/Culinary\\_Competition\\_Manual.pdf](http://www.acfchefs.org/download/documents/Competitions/Culinary_Competition_Manual.pdf)

**Additional Instructions:**

1. International chefs competing in this event are encouraged to report to the Fort Lee area on or about 9 March 2015.

2. The International Competition will be held on 15 March 2015.

3. International competitors will have an opportunity to compete in live cooking categories K and P, static platter displays and also conduct live cooking demonstrations.

4. The awards ceremony and rehearsal is scheduled for 13 March 2015 from 0800-1200.

5. All other pertinent information, including the detailed schedule, will be emailed.