



American Culinary Federation of Greater Baton Rouge

Dear Chef,

We are proud to announce that the 25th Annual Baton Rouge Culinary Classic will be held on October 5, 2009 at the Sheraton Baton Rouge Convention Center Hotel, 103 France Street in beautiful downtown Baton Rouge, Louisiana. The Culinary Classic is an educational and charity benefit sponsored by the American Culinary Federation of Greater Baton Rouge. It was organized with the intent of promoting the culinary arts and our profession as chefs by giving the public the opportunity to sample some of our finest creations. This is one of the most popular competitions in our region, drawing an audience of about 800 guests and featuring approximately 100 entries in ten different categories.

You are invited to enter the competition and accept the challenge of the 2009 Culinary Classic. Join your colleagues in the opportunity to make new friends, display your ability as a chef, win medals and cash prizes, and have a great time regardless. Your participation in this year's event will provide culinary scholarships for the Greater Baton Rouge area.

STUDENT CULINARY SCHOLARSHIP PROGRAM COMPETITION

The scholarships will be granted the night of the event to the first place, second place and third place winners as follows.

**The scholarship monies must be used to attend only the following schools
Louisiana Technical College – Baton Rouge, Lafayette or New Orleans Campuses
Nichols State University – School of Culinary Arts
Louisiana Culinary Institute – Baton Rouge**

1. GOLD MEDAL - \$1000.00
2. SILVER MEDAL - \$ 500.00
3. BRONZE MEDAL - \$ 250.00

The competitor will receive two tickets to the event valued at \$100.00. The purpose of the ACF of Greater Baton Rouge Culinary Scholarship Program is to provide tuition money to deserving individuals who compete and demonstrate their culinary abilities.

The prerequisites are as follows:

1. If you are under the age of 16 you must have parental or legal guardian permission.
2. Will write recipes with original content
3. All recipes must be prepared by the student the day of the event following the base rules described by the Culinary Classic. Any recipe that cannot be read will be disqualified.
4. Recipes must be written in a standard format with the ingredients and procedures listed in chronological order. Please include the yield.
5. The competitor will include an entrée, with accompanying starch and vegetable.
6. Presentation of the entry is very important.
7. There should be no pre-made products used. Competitors should use only fresh, unprocessed ingredients.
8. Students cannot enter any soups, gumbos, jambalayas, casseroles, or court bullions.
9. Seafood (not raw), meats and poultry are acceptable.
10. Students must be present during the serving time for the patrons of the event to answer any questions about their dish.

Enclosed are the following documents:

1. Judging Guidelines
2. Entry Form
3. Cookbook release Form
4. Standard Recipe Form

**ALL FORMS MUST BE RECEIVED BY THE ACF of GBR NO LATER THAN
MONDAY, AUGUST 31, 2009
LATE ENTRIES WILL HAVE TO PAY AN ENTRY FEE OF \$50.00
NO EXCEPTIONS!**

Please help us by getting your entries in on time. Thank you for your cooperation and support.
Send your application to the address below to be received by August 31, 2009

**American Culinary Federation – Culinary Classic 2009
ATTN: Chef Ron Sonnier
P. O. Box 14901
Baton Rouge, Louisiana 70898-4901**

**If you have any questions, please don't hesitate to contact
Chef Sonnier at 225-772-3619**

Ronald.Sonnier@la.gov or chefsonnie@aol.com

Sincerely,
Chef Ron Sonnier, President
ACF of Greater Baton Rouge

BATON ROUGE CULINARY CLASSIC 2009 JUDGING GUIDELINES

A. ENTRANT REQUIREMENTS

1. Each chef must be properly entered by the deadline of **Monday, August 31, 2009**
2. The judges shall not be able to identify the entrant from his/her display. Any identifying material (cards, etc.) will cause disqualification.
3. The recipe shall not contain the name of the chef or establishment.
4. Each recipe shall be typed in a professional manner and shall be for ten servings.
5. All recipes become the property of the Baton Rouge Culinary Classic.
6. Entrants may use only their designated table spaces, which will be identified by category and assigned entry number.
7. Each chef must supply his/her own proper chafing dishes, fuel and serving utensils.
8. Chefs shall appear professional at all times, neat and clean, and no alcoholic beverages shall be consumed during the competition.
9. Return two (2) copies of the recipe with registration form.

B. JUDGING

1. Judging begins at 3:15 p.m.. All entrants will be required to leave the main room at approximately 3 p.m. to allow for the Judges to enter the area.
2. Anyone not set up by the designated time will be disqualified. **NO EXCEPTIONS!** Everyone including helpers must be out of the room during judging.
3. The food shall be in appropriate serving dishes and at proper temperatures to hold.
4. One demonstration plate for judging purposes shall be displayed (hot food displayed cold). Ten portions are required for judges tasting.
5. The doors will be opened at 6:30 p.m. The student preparing the food must be present with their dish to answer and questions from the patrons of the event.

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AUGUST 31, 2009
LATE ENTRIES WILL NOT BE ACCEPTED**

Each entry will be judged separately using the following system:

➤ **TASTE – 50%**

- Flavor characteristics according to the dish
- Fresh taste qualities, combination of flavors
- Palatability
- Proper culinary practices are to be observed, enhancing flavors and maintaining an appropriate balance of ingredients
- Tastes are to be harmonized

➤ **OTHER CRITERIA – 50%**

PRESENTATION

- Freshness
- Proper serving dishes
- Practical portion size, presenting a harmonious, natural and appetizing look
- Good sensible colors
- Clean and pleasing layout
- Attractive table

CREATIVITY

- New ideas
- A degree of difficulty with proper balance
- New combinations, different shapes and garnishes

COMPOSITION

- Proper color, texture and flavor combinations

ENTRY FORM
AMERICAN CULINARY FEDERATION OF GREATER BATON ROUGE
CULINARY CLASSIC STUDENT SCHOLARSHIP PROGRAM

OCTOBER 5, 2009

Legibility is very important, so please make sure your information is clear and precise. When naming your dish keep it generic without listing all the ingredients.

Date _____

Name _____ **Title** _____
Last, First, Middle Initial

School Attending _____

Employer _____

Home Address _____
Street Address City ZIP

E-mail Address _____ **Work Phone** _____ **Home Phone** _____

YOUR ENTRY

Entrée _____

Accompanying Starch _____

Accompanying Vegetable _____

COOKBOOK RELEASE FORM
BATON ROUGE CULINARY CLASSIC
OCTOBER 5, 2009

The American Culinary Federation of Greater Baton Rouge is compiling recipes with the intention of publishing a Culinary Classic cookbook. This release form must be signed and returned with your application for entry.

I _____ hereby agree to release my recipe(s) to the American Culinary Federation of Greater Baton Rouge for publication in any subsequent media release or cookbook as the Board of Directors deems appropriate.

Signature _____

Date _____

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ACCEPTED**

*Remember to write legibly so that
your information is recorded
correctly in the program!*

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 it will be placed 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.

