



AMERICAN CULINARY FEDERATION MCCA CHAPTER
2018 ANNUAL CULINARY SALON VII

Dorsey Schools Culinary Academy 390 N. Telegraph Rd. Pontiac MI 48341 February 9th & 10th

FEBRUARY 9TH & 10TH, 2018
APPLICATION / REGISTRATION

Dorsey Culinary Academy - 390 N. Telegraph Rd Pontiac, MI 48341
Michigan Chefs de Cuisine
Show Chair: Matthew Schellig CEC, CCE, CCA
Phone: (248) 751-6944
Fax: (248) 333-3084
Email: mschellig@dorsey.edu

COMPETITOR INFORMATION: One application per competitor.

Please PRINT clearly

Name: _____
Employer: _____
Address: _____
City, State & Zip: _____
Contact Phone Number: _____ Fax Number: _____
Cell Phone: _____ Email Address: _____
ACF Certification: _____
ACF Chapter ACF Member Number: _____
Business or School Name: _____

ENTRY FEE: \$_____ per participant/team
ALL ENTRY FORMS MUST INCLUDE PAYMENT.

MAKE CHECK PAYABLE TO DORSEY BUSINESS SCHOOL

Send checks and applications to:
Matt Schellig CEC, CCE, CCA
Dorsey Schools Culinary Academy
390 N. Telegraph Rd.
Pontiac, MI 48341

Be advised: Spots can only be secured when payment in full is received
All Payments are non-refundable

Note: Once your application is processed and check deposited, applicants will receive a confirmation letter with start times and specifics regarding competition logistics, directions, equipment, etc.





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The following hot categories will be offered:
Please mark your selection(s) with an "X"

Professional Mystery Basket Categories: **Entry Fee \$150.00 individual/\$300.00 per team**

- F/2-Mystery Basket, Individual
- F/4-Mystery Basket, Individual
- FP/1-Pastry Mystery Basket, Individual
- F/5-Mystery Basket, Two-Man Team
- FP/2-Pastry Mystery Basket, Two-Man Team

Student Practical & Contemporary Hot Food Categories: **Entry Fee \$45.00**

- SK/1-Game hen, Chicken or Duck
- SK/2- Bone-in Pork Loin or Rack
- SK/3- Bone-in Veal Loin or Rack
- SK/4-Bone-in Lamb Loin or Rack
- SK/5-Game Birds
- SK/6-Bone-in Game
- SK/7-Whole Rabbit
- SK/8-Live Lobster
- SK/9-Fish

Practical & Contemporary Hot Food Categories: **Entry Fee \$125.00**

- K/1-Game hen, Chicken or Duck
- K/2- Bone-in Pork Loin or Rack
- K/3- Bone-in Veal Loin or Rack
- K/4-Bone-in Lamb Loin or Rack
- K/5-Game Birds
- K/6-Bone-in Game
- K/7-Whole Rabbit
- K/8-Live Lobster
- K/9-Fish
- KP/HOT/WARM DESSERT**

The following wild card categories will be offered:
Please mark your selection(s) with an "X"

- SW skills
- SPW skills
- Professional Cold Wild Card

See below for more information

The following cold categories will be offered:
Please mark your selection(s) with the number of the category(s) next to the letter

Cold Food: **Entry Fee \$45.00**

- SA-Cookery
- SB-Cookery
- SC-Student Pastry/confections
- SD-Culinary Art (show pieces)

Cold Food: **Entry Fee \$125.00**

- A-Cookery
- B-Cookery
- D-Culinary Art (show Pieces)
- C-Pastry





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Wildcard Category for Dorsey Schools Culinary Salon VII

Professional Wildcard Category

Choose only one of the A or B categories to compete in this great intro into the art of Cold Food Presentations. In this category the competitor will be responsible to complete the requirement for A1 only or A6 only. No combination of categories as is the normal expectation.

Category: SWP-60 minutes

1. Bake a dozen of a drop cookie
2. Segment and zest on orange
3. Piping on a cake only (do not frost cake)
4. Pipe 3 roses
5. Write "Happy Birthday"
6. 2 piping techniques bottom boarder a must, top boarder optional
7. Student must provide 1-8" cake pre frosted with no piping just plain white frosting

Category: SW- 60 minutes

1. Butcher 1 chicken: airline breast, boneless skinless breast, two thighs with the oyster meat, two legs and one wing.
2. Knife cuts:
 - a. Potato- 3 each tourner (seven sided with a flat end)
 - b. Rutabaga- 3oz of a square paysanne (1/2"x1/2"x1/8")
 - c. Turnip- 3oz of Julienne (1/8"x1/8"x2")
 - d. Tomato- 2 each concasse into petals
 - e. Onion- 1 each medium diced
 - f. Orange- 1 each cut into supremes

