



AMERICAN CULINARY FEDERATION MCCA CHAPTER

2019 ANNUAL CULINARY SALON VIII

Dorsey Schools Culinary Academy 390 N. Telegraph Rd. Pontiac MI 48341 March 15th & 16th

MARCH 15TH & 16TH, 2019

APPLICATION / REGISTRATION

Show Chair: John Miller

Phone: (734) 647-4996 Email: chefjm@umich.eduRoss

COMPETITOR INFORMATION: One application per competitor.

Please PRINT clearly

Name: _____

Address: _____

City, State & Zip: _____

Cell Phone: _____ Email Address: _____

ACF Chapter ACF Member Number: _____

Please mark specific desired categories. In the event, your organization or school is sending many competitors please attach a list competitor names and category(s) for each of the competing chefs.

F-Mystery basket: _____ (list specific categories) \$175 each =total \$ _____

F-Two chef team mystery basket: _____ (list specific categories) \$350 each =total \$ _____

K-Category: _____ (list specific categories) \$125 each =total \$ _____

A,B,C,D-Cold food categories: _____ (list specific categories) \$100 each = total\$ _____

All Student Categories: _____ (list specific categories) \$45 each = total\$ _____

Amount included please write checks to "Dorsey Schools Culinary Academy" total\$ _____

ALL ENTRY FORMS MUST INCLUDE PAYMENT.

MAKE CHECK PAYABLE TO DORSEY BUSINESS SCHOOL

Send checks and applications to:

Rob Gordon

Dorsey Schools Culinary Academy

390 N. Telegraph

Pontiac Mi. 48341

Email: rgordon@dorsey.edu phone: 586-296-3225 ext. 11128

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 \$175.00 individual/\$350.00 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
 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 \$100.00**

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





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Wildcard Category for Dorsey Schools Culinary Salon VII

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

