

**Arkansas Hospitality Association**  
**Arkansas Chefs Culinary Classic Competition**

**Tuesday, September 21, 2010**

**Little Rock Statehouse Convention Center, Hall 4**

**Judging 4:30 p.m.**

**Dinner 6:30 p.m.**

**Guidelines and Procedures**

**I. Entries**

1. Competition categories - appetizer, soup or salad, entrée, and dessert.
2. The Culinary Competition Committee reserves the right to review all entries for proper categorization.
3. Maximum of ten (10) entries per competition category will be accepted on a first come first served basis.
4. Entries will be confirmed by fax or mail as received.
5. Beef will be provided for each chef at his/her request for one of his/her entries.

**II. Equipment**

1. Arkansas Hospitality Association will provide each participant an 8-foot table with tablecloth and access to refrigeration. Each entrant must furnish food preparation and service equipment, extension cords, serving utensils, sterno and decorations to distinguish their table.
2. Each entrant is responsible for the removal and security of their own property.
3. The Arkansas Hospitality Association and the Little Rock Statehouse Convention Center will not be responsible for lost or misplaced equipment or personal property.

**III. Check-in**

1. Participants may check-in beginning at 1:00 p.m. Unload directly into Hall 4 at the Convention Center.

**IV. Awards**

1. Cash Prizes
  - 1<sup>st</sup> Place in each category - \$500
  - 2<sup>nd</sup> Place in each category - \$300
  - 3<sup>rd</sup> Place in each category - \$200
2. Coleman Pride Award - \$1,000 (Dairy is provided by Coleman Dairy by request)
3. Best of Beef Award - \$500 (4 tenderloins or 2 striploins are provided to the first 6 chefs by Sysco by request)
4. Medals
  - 1<sup>st</sup> Place in each category - Gold
  - 2<sup>nd</sup> Place in each category - Silver
  - 3<sup>rd</sup> Place in each category - Bronze
5. People's Choice – voting by those attending
  - 1<sup>st</sup> Place Overall – framed certificate

Awards will be given at the dinner that night with a grand entrance parade of all participants.

## V. Judging

1. Each entrant will provide three judging plates by 4:30 p.m.  
and  
one presentation platter and 250 tastings (3 oz. each) of their special entry by 6:30 p.m.
2. Each entry will be presented to the judges “blind,” or the judges will not know which chef the entry came from. When the chef has handed the entry to the server, an envelope with a number will be in it. The number must be kept until the end to discover the winners in each category.
3. Each chef will be given a specific time to have their entry ready for presentation to the judges. If the entry is not ready within the time allotted, the entry will be moved to the end of the competition.
4. Entry will be judged on the following:
  1. Presentation  
The criteria used for judging presentation will include table presentation, plate presentation, overall appearance of the entry, the method of presentation, freshness of product, proper serving dish, appropriate serving size, and harmonizing product with garnish. Natural and appetizing appearances, sensible colors, lack of repetition, clean and pleasing layout, attractiveness to customer are also part of the judging for presentation.
  2. Taste  
Flavor characteristics of the main ingredients should be apparent, and sufficient seasoning should enhance the typical flavor of the dish and not overpower it.
  3. Creativity  
Is it a new idea? The degree of difficulty with proper balance will give the competitor an edge in judging. Judging will be enhanced with new combinations, new shapes, different garnishes and innovation with regard to food preparation and recipes. An excessive degree of difficulty could represent an inappropriate balance and over simplification could lead to lack of creativity.
  4. Timeliness  
You will be given a certain time range to have your dish ready. The longer the chef takes to present the entry, the less time the judges have to score. If the entry is not ready within the time, it will be moved to the end of the competition. It is also important not to take too long preparing it or the food will not be the right temperature.