



Chef de Cuisine Association of  
California



American Culinary Federation  
Los Angeles Chapter Presents:



# ***Western Expo-LA Culinary Competition***

**FEATURING**

## **THE FIRST ANNUAL LA-CHEF OF THE YEAR COMPETITION**

- ★ **When: August 2, 3, 4, 2003**
- ★ **Where: Western Expo – LA at the Los Angeles Convention Center**
- ★ **Who: LA's Hottest Restaurant, Hotel and Club Chefs**
- ★ **Nominations accepted by a member in good standing of any chef organization**
- ★ **Nominees must hold title of sous chef or higher (LA area)**
- ★ **12 nominees chosen to compete by prior "chef of the year" committee**
- ★ **Competition format: 1 hour "K" category competition TBD**
- ★ **Winner eligible for ACF National Chef of the Year**
- ★ **Winner will receive airfare, hotel for national competition and \$1000 cash**
- ★ **Sponsored by World Wide Produce and Wine Warehouse**

### **Additional Show Competitions**

**I. Chef's Table Luncheons-12:30 Lunch Service for 75 Persons**  
**ENTER YOUR RESTAURANT'S TEAM OF 4 TO COMPETE FOR PRIZE MONEY**  
**(1<sup>st</sup>-\$1000, 2<sup>nd</sup>-\$750, 3<sup>rd</sup>-\$500)**

**II. COLD FOOD (A), HOT & COLD FOOD (B), PATISSERIE (C),  
SHOWPIECE (D) AND TEAM BUFFET (E)**  
**ACF Gold, Silver and Bronze Medals**

ACF National Chef of the Year Winner and Ice Carving Specialist  
**Joseph Amendola** will be the lead judge!

Two ACF Certified Master Chefs will assist Chef Amendola in choosing LA's  
Chef of the Year **Don't Miss It!**

**ALL CYA NOMINATIONS AND CHEF'S TABLE ENTRIES MUST BE IN BY JUNE 30, 2003**

**ALL OTHER COMPETITION ENTRIES MUST BE SUBMITTED BY JULY 25, 2003**

Chef of the Year Competition Chair Whitney Werner, CEC, Executive Chef  
The Beach Club, 201 Palisades Beach Road, Santa Monica, CA 90402, 310-394-0755,  
[chefwhitney@clubculinary.com](mailto:chefwhitney@clubculinary.com)

Show Chair Joe Delrosario, CEC, Los Angeles Trade Tech  
213-763-7347, [giovannidelrosario@msn.com](mailto:giovannidelrosario@msn.com)



**Nominate your favorite chef or enter a  
competition at [chefsdecuisine-acfla.org](http://chefsdecuisine-acfla.org)**



*Chef de Cuisine Association of California*

1st Annual ACF/CCAC Los Angeles Chapter  
CHEF OF THE YEAR Cooking Competition and Culinary Competition  
*LA's Hottest Chefs Will Battle It Out For The Crown!*

WHERE: WESTERN EXPO-LA at the LOS ANGELES CONVENTION CENTER

When: August 2,3,4

Additional Show Competitions:

**Chef's Table Luncheons**

12:30 Lunch Service for 75 Persons (available to the public at \$25/person)

Enter your own team of 4 to compete for Prize money (1st-\$1000, 2nd-\$750, 3rd-\$500)

\_\_\_\_\_ I would like to enter a team in the chef's table competition \$100

**ACF Culinary Competitions**

ACF Gold, Silver and Bronze Medals – recommended for CEC certification

\_\_\_\_\_ Category A (cold food) \$ 25.00

\_\_\_\_\_ Category B (hot & cold food displayed cold) \$ 25.00

\_\_\_\_\_ Category C (patisserie) \$ 25.00

\_\_\_\_\_ Category D (showpiece) \$ 25.00

\_\_\_\_\_ Category E (Team Buffet) \$ 50.00

All the above ACF Culinary competitions are held in the morning and are judged by 11:30 am. All competitors must provide recipes, pictures and menu prior to competing.

To enter online: <http://www.chefsdecuisine-acfla.org> or send a check with this form filled out and signed to: CCAC, 15981 Yarnell, #124, Sylmar, CA 91342-1054

The undersigned hereby pledges to abide by the current ACF rules and regulations in the ACF Culinary Competition Manual. I acknowledge the ACF/CCAC, their agents, are not responsible for breakage or loss of property before, during or after the competition.

Name \_\_\_\_\_ Phone \_\_\_\_\_  
Establishment \_\_\_\_\_ Email \_\_\_\_\_  
Check payable to CCAC. Amount of Check \_\_\_\_\_ Fax \_\_\_\_\_  
Address \_\_\_\_\_  
Competition Manual available at [acfchefs.org](http://acfchefs.org)

Hosted By:

Chef of the Year Competition Chair Whitney Werner, CEC, Executive Chef, The Beach Club, 201 Palisades Beach Road, SM, CA 90402, Phone: 310-394-0755,

Email: [chefwhitney@clubculinary.com](mailto:chefwhitney@clubculinary.com)

Show Chair Joe Delrosario, CEC, Los Angeles Trade Tech

Phone: 213-763-7347, Email: [giovannidelrosario@msn.com](mailto:giovannidelrosario@msn.com)

## **Saturday, August 2<sup>nd</sup> Events**

### **1) Exhibition Morning Events**

**8:00 am-11:00 pm**

**Cold Food Category (A)**

**Hot & Cold Food Category (B)**

**Patisserie Category (C)**

### **2) Chef's Table Morning Event**

**8:00 am-12:30 pm**

**Two teams will compete each day for the high score. Competitors have from 9:00 am to 11:30 am to prep 75 three-course meals. Lunch service from 11:30 am to 12:30 pm.**

**Kitchens are cleaned for CYA Competition**

**12:30 pm-1:30 pm**

### **3) Chef of the Year Award Competition**

**1:30 pm-2:35 pm**

**Four chefs will compete each day for the title of LA's Chef of the Year. All competitors must be present at the Chefs de Cuisine Association of California's "President's Ball" on October 20, 2003. All judging is finished by 3:00 pm.**

## **Sunday, August 3<sup>rd</sup> Events**

### **1) Exhibition Morning Events**

**8:00 am-11:00 pm**

**Showpiece Category (D)**

### **2) Chef's Table Morning Event**

**8:00 am-12:30 pm**

**Kitchens are cleaned for CYA Competition**

**12:30 pm-1:30 pm**

### **3) Chef of the Year Award Competition**

**1:30 pm-2:35 pm**

## **Monday, August 4<sup>th</sup> Events**

### **1) Exhibition Morning Events**

**8:00 am-11:00 pm**

**Team Buffet (E)**

### **2) Chef's Table Morning Event**

**8:00 am-12:30 pm**

**Kitchens are cleaned for CYA Competition**

**12:30 pm-1:30 pm**

**Winners and Awards for Chef's Table Competition**

### **3) Chef of the Year Award Competition**

**1:30 pm-2:35 pm**

## ***Saturday, August 2<sup>nd</sup> Event Details***

### 1) Exhibition Morning Events

8:00 am-11:00 pm

All competitors will bring items prepared and assemble platters or plates at the display area according to the ACF competition guidelines. Go to [chefsdecuisine-acfla.org](http://chefsdecuisine-acfla.org), click on the competition link and scroll down to the "Competition Manual Link" to download the ACF Competition Manual.

Competitors have from 8:00 am to 11:00 pm to set up their display. Judging will start immediately after a competitor deems his piece finished.

Cold Food Category (A)  
Hot & Cold Food Category (B)  
Patisserie Category (C)

### 2) Chef's Table Morning Event

8:00 am-12:30 pm

Two teams will compete each day for the high score. At the end of the three days, the team with the highest score will be the winner. In case of a tie the judges will go back to the score sheets and evaluate details to determine a winner (first- \$1000, second- \$750, third- \$500). Teams will be responsible for a three-course meal and will be reimbursed exactly five dollars per person to cover food cost. There will not be a storeroom or staples provided. You will be responsible for your entire product down to the salt and pepper. You will be supplied with one 8-burner range with oven and a common 2-basket deep fryer, Swiss tilt kettle and grill. Competitors have from 8:00 am to 11:30 am to prep 75 three-course lunches starting with an appetizer, soup or salad, main course and a dessert. Stocks and base items may be prepared in advance and vegetables may be peeled. Use the category (K) guidelines of prepared items in the competition manual. Lunch service from 11:30 am to 12:30 pm. Scores will not be revealed until final day. All teams must be present at 12:30 pm on Monday, August 4 for the awards ceremony.

Kitchens are cleaned for CYA Competition  
12:30 pm-1:30 pm

### 3) Chef of the Year Award Competition

1:30 pm-2:35 pm

The prior chef of the year panel will pick twelve competitors and four alternates based on merits. Four chefs will compete each day, two chefs at each kitchen. They will each have one four burner stove with oven and share a common 2-basket deep fryer, Swiss tilt kettle and grill. The format is category (K-TBD). Check in is at 1:00 and competition starts at 1:30 Each competitor will have one hour to prep and five minutes to plate four plates per competition rules (see manual). All competitors must be present at the Chefs de Cuisine Association of California's "President's Ball" on October 20, 2003. All judging is finished by 3:00 pm.

## ***Sunday, August 3<sup>rd</sup> Event Details***

### 1) Exhibition Morning Events

8:00 am-12:00 pm

All Competitors will bring items prepared and assemble at the display area according to the ACF competition guidelines. Go to [chefsdecuisine-acfla.org](http://chefsdecuisine-acfla.org), click on the competition link and scroll down to the “Competition Manual Link” to download the ACF Competition Manual.

Competitors have from 8:00 am to 12:00 pm to set up their display. Judging will start immediately after a competitor deems his piece finished.

#### Showpiece Category (D)

### 2) Chef’s Table Morning Event

8:00 am-12:30 pm

Two teams will compete each day for the high score. At the end of the three days, the team with the highest score will be the winner. In case of a tie the judges will go back to the score sheets and evaluate details to determine a winner (first- \$1000, second- \$750, third- \$500). Teams will be responsible for a three-course meal and will be reimbursed exactly five dollars per person to cover food cost. There will not be a storeroom or staples provided. You will be responsible for your entire product down to the salt and pepper. You will be supplied with one 8-burner range with oven and a common 2-basket deep fryer, Swiss tilt kettle and grill. Competitors have from 8:00 am to 11:30 am to prep 75 three-course lunches starting with an appetizer, soup or salad, main course and a dessert. Stocks and base items may be prepared in advance and vegetables may be peeled. Use the category (K) guidelines of prepared items in the competition manual. Lunch service from 11:30 am to 12:30 pm. Scores will not be revealed until final day. All teams must be present at 12:30 pm on Monday, August 4 for the awards ceremony.

Kitchens are cleaned for CYA Competition

12:30 pm-1:30 pm

### 3) Chef of the Year Award Competition

1:30 pm-2:35 pm

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## ***Monday, August 4<sup>th</sup> Event Details***

### 1) Exhibition Morning Events

8:00 am-11:00 pm

All Competitors will bring tools and food items to display according to the ACF competition guidelines. Go to [chefsdecuisine-acfla.org](http://chefsdecuisine-acfla.org), click on the competition link and scroll down to the "Competition Manual Link" to download the ACF Competition Manual.

Competitors have from 8:00 am to 11:00 pm to set up their display. Judging will start immediately after a competitor deems his buffet finished.

Team Buffet (E)

### 2) Chef's Table Morning Event

8:00 am-12:30 pm

Two teams will compete each day for the high score. At the end of the three days, the team with the highest score will be the winner. In case of a tie the judges will go back to the score sheets and evaluate details to determine a winner (first- \$1000, second- \$750, third- \$500). Teams will be responsible for a three-course meal and will be reimbursed exactly five dollars per person to cover food cost. There will not be a storeroom or staples provided. You will be responsible for your entire product down to the salt and pepper. You will be supplied with one 8-burner range with oven and a common 2-basket deep fryer, Swiss tilt kettle and grill. Competitors have from 8:00 am to 11:30 am to prep 75 three-course lunches starting with an appetizer, soup or salad, main course and a dessert. Stocks and base items may be prepared in advance and vegetables may be peeled. Use the category (K) guidelines of prepared items in the competition manual. Lunch service from 11:30 am to 12:30 pm. Scores will not be revealed until final day. All teams must be present at 12:30 pm on Monday, August 4 for the awards ceremony.

Kitchens are cleaned for CYA Competition

12:30 pm-1:30 pm

Winners and Awards for Chef's Table Competition

### 3) Chef of the Year Award Competition

1:30 pm-2:35 pm

The prior chef of the year panel will pick twelve competitors and four alternates based on merits. Four chefs will compete each day, two chefs at each kitchen. They will each have one four burner stove with oven and share a common 2-basket deep fryer, Swiss tilt kettle and grill. The format is category (K-TBD). Check in is at 1:00 and competition starts at 1:30 Each competitor will have one hour to prep and five minutes to plate four plates per competition rules (see manual). All competitors must be present at the Chefs de Cuisine Association of California's "President's Ball" on October 20, 2003. All judging is finished by 3:00 pm.