



Club Chefs Association of America

Culinary Exchange Competitor Guidelines

Hinsdale Golf Club

March 14th, 2022

- **The competition is limited to sous chefs, pastry chefs and lead cooks.**
- Center of the plate food items will be first come, first reserved. Once an item is used, it may only be used by one other competitor. Competitor is responsible to report complete description of their plate one week before the event.
- Plate Criteria
 - Must be small portion, 3-4 bites
 - Must have a center focus ingredient
- Competitors may start arriving to Hinsdale Golf Club after 2pm on Monday, March 14th. Tables will be selected upon arrival.
- Competitors may bring **two and only two** assistants to help them with service, Executive Chefs are not eligible.
- A “Family Meal” at 4 pm will be provided for all participants.
- Each Station will have 2 eight-foot tables, one in front, and one in back and only enough power for ONE and only ONE small appliance.
- Competitor is responsible for table décor. Including a 8 x 10 Menu Display (must feature name of club, plate description, name of competitor, name of vendors if they donated ingredients and any food allergies in your dish (gluten, nuts and dairy)).
- Competitor MUST bring any extension cords and power strips needed- again only allowed one appliance per station.
- Guest Arrival is 5:30pm and competitors should be ready to produce plates at 6:20pm.
- The hosting club will provide white plates and dinnerware. We will inform you on plate size and shape once we acquire them. We recommended to make a dish that does not need a knife.
- Judging will start at 6:30pm. A member of the board will approach each station to ask for four plates for judging. China will be provided for judging plates. You will get a 10 minute notice before we pick up plates for the judges.
- Judging will be provided by a panel of Chefs chosen by the board of directors and will be blind. There will be no contact between judges and competitors during food presentation and judging.
 - Judging will be based on the following criteria: Presentation, Taste, Creativity, Ingredient Compatibility, Size and “Wow” factor.
- Service will conclude at 8pm with awards presented at approximately 8:30pm.