



*American Culinary Federation of Greater Baton Rouge*

Dear Chef,

We are proud to announce that the 25<sup>th</sup> Annual Baton Rouge Culinary Classic will be held on October 5, 2009 at the Sheraton Baton Rouge Convention Center Hotel, 103 France Street in beautiful downtown Baton Rouge, Louisiana. The Culinary Classic is an educational and charity benefit sponsored by the American Culinary Federation of Greater Baton Rouge. It was organized with the intent of promoting the culinary arts and our profession as chefs by giving the public the opportunity to sample some of our finest creations. This is one of the most popular competitions in our region, drawing an audience of about 800 guests and featuring approximately 100 entries in ten different categories.

You are invited to enter the competition and accept the challenge of the 2009 Culinary Classic. Join your colleagues in the opportunity to make new friends, display your ability as a chef, win medals and cash prizes, and have a great time regardless. Your participation in this year's event will provide culinary scholarships for the Greater Baton Rouge area.

Each of the ten categories of competition offers the following prizes:

- **BRONZE MEDAL**                 **\$100**
- **SILVER MEDAL**                 **\$200**
- **GOLD MEDAL**                 **\$500**

**The Best of Show Medal (chosen from the ten Gold Medal Winners) will be accompanied by a cash award of \$3000**

**The People's Choice Trophy (chosen from all of the Diners) will be accompanied by a cash award of \$500**

Enclosed are the following documents:

1. Categories and Special Rules Governing Selected Categories
2. Judging Guidelines
3. Entry Form
4. Cookbook release Form
5. Standard Recipe Form

**ALL FORMS MUST BE RECEIVED BY THE ACF of GBR NO LATER THAN MONDAY,  
AUGUST 31, 2009  
LATE ENTRIES WILL HAVE TO PAY AN ENTRY FEE OF \$50.00  
NO EXCEPTIONS!**

Please help us by getting your entries in on time. This will ensure that your information is printed in the program.

Thank you for your cooperation and support. Send your application to the address below to be received by August 31, 2009.

**American Culinary Federation – Culinary Classic 2009  
ATTN: Chef Ron Sonnier  
P. O. Box 14901  
Baton Rouge, Louisiana 70898-4901**

**If you have any questions, please don't hesitate to contact  
Chef Sonnier at 225-772-3619  
[Ronald.Sonnier@la.gov](mailto:Ronald.Sonnier@la.gov) or [chefsonnie@aol.com](mailto:chefsonnie@aol.com)**

Sincerely,

Chef Ron Sonnier, President  
ACF of Greater Baton Rouge

# BATON ROUGE CULINARY CLASSIC 2009 CATEGORIES

1. SOUPS
2. SALADS
3. VEGETABLES
4. CRAWFISH (No soups in this category)
5. PORK, LAMB & GAME
6. BEEF AND VEAL
7. POULTRY
8. SEAFOOD
9. LOUISIANA NOUVELLE CUISINE: “New Cooking” with Louisiana Indigenous Products (i.e. Frog Legs, Turtle, Soft Shell Crabs)
10. DESSERTS (No Flaming)

## Special rules Governing Selected Categories

### *A. Lamb, Pork & Game, Beef and Veal, Poultry, Seafood and Louisiana Nouvelle Cuisine Categories:*

Entrant’s recipes, judge’s samples, and presentation plate must contain at least 75% protein by weight appropriate to the category in which it is entered.

Example: A 3 oz Filet of beef served with a sauce containing a 2 oz portion of seafood would not qualify; however, a 3 oz. Filet served with a sauce containing 1 oz of seafood would be acceptable.

### *B. Salad Category*

Entrant’s recipes, judge’s samples, and presentation plate must be limited to no more than 2 oz of protein (i.e., meat, seafood, poultry) per serving, including the salad dressing.

### *C. Vegetable Category*

Entrant’s recipes, judges samples, and presentation plate may not contain any protein (i.e., meat seafood or poultry).

Sauces may be flavored with proteins, but must be strained free of any protein solids.

**VOIATIONS OF RULES A, B, OR C ABOVE WILL RESULT IN DISQUALIFICATION OF ENTRY**

# BATON ROUGE CULINARY CLASSIC 2009 JUDGING GUIDELINES

## A. ENTRANT REQUIREMENTS

1. Each chef must be properly entered by the deadline of **Monday, August 31, 2009**
2. The judges shall not be able to identify the entrant from his/her display. Any identifying material (cards, etc.) will cause disqualification.
3. The recipe shall not contain the name of the chef or establishment.
4. Each recipe shall be typed in a professional manner and shall be for ten servings.
5. All recipes become the property of the Baton Rouge Culinary Classic.
6. A minimum of two hundred (200) servings of each entry must be prepared. We will be checking very closely to ensure that each item entered has at least 200 servings or the entry will be disqualified. Floor Judges will be coming around to check this and will report any unattended dishes and insufficient number of portions. We are expecting 1,000 guests and we want everyone to have plenty of food to taste.
7. Entrants may use only their designated table spaces, which will be identified by category and assigned entry number.
8. Each chef must supply his/her own proper chafing dishes, fuel and serving utensils.
9. Chefs shall appear professional at all times, neat and clean, and no alcoholic beverages shall be consumed during the competition.
10. Return two (2) copies of the recipe with registration form.

## B. JUDGING

1. Judging begins at 3:15 p.m.. All entrants will be required to leave the main room at approximately 3 p.m. to allow for the Judges to enter the area.
2. Anyone not set up by the designated time will be disqualified. **NO EXCEPTIONS!** Everyone including helpers must be out of room during judging.
3. The food shall be in appropriate serving dishes and at proper temperatures to hold.
4. One demonstration plate for judging purposes shall be displayed (hot food displayed cold). Ten portions are required for judges tasting. Best of Show judging will be taken from these 10 portions.
5. The doors will be opened at 6:30 p.m. The food for the guests must be ready to serve by 7:00 p.m.

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Each entry will be judged separately using the following system:

➤ **TASTE – 50%**

- Flavor characteristics according to the dish
- Fresh taste qualities, combination of flavors
- Palatability
- Proper culinary practices are to be observed, enhancing flavors and maintaining an appropriate balance of ingredients
- Tastes are to be harmonized

➤ **OTHER CRITERIA – 50%**

**PRESENTATION**

- Freshness
- Proper serving dishes
- Practical portion size, presenting a harmonious, natural and appetizing look
- Good sensible colors
- Clean and pleasing layout
- Attractive table

**CREATIVITY**

- New ideas
- A degree of difficulty with proper balance
- New combinations, different shapes and garnishes

**COMPOSITION**

- Proper color, texture and flavor combinations

**C. BEST OF SHOW**

1. To be chosen from among the GOLD MEDAL winners in each category.
2. Samples are to be brought to the judges by the Judge Chairman just before the door opens.
3. **BEST OF SHOW** winner receives a \$3000 cash prize.

**OFFICIAL ENTRY FORM  
 AMERICAN CULINARY FEDERATION OF GREATER BATON ROUGE  
 CULINARY CLASSIC – OCTOBER 5, 2009**

*Legibility is very important, so please make sure your information is clear and precise. When naming your dish keep it generic without listing all the ingredients.*

Date \_\_\_\_\_

Name \_\_\_\_\_ Title \_\_\_\_\_  
Last, First, Middle Initial

Place of Employment \_\_\_\_\_

Employment Address \_\_\_\_\_  
Street Address City ZIP

Home Address \_\_\_\_\_  
Street Address City ZIP

E-mail Address \_\_\_\_\_ Work Phone \_\_\_\_\_ Home Phone \_\_\_\_\_

ACF Chapter \_\_\_\_\_ Member ID # \_\_\_\_\_ # of Name Tags \_\_\_\_\_

☞ I verify that I meet the minimum age requirement of 16 years to participate in the ACF of GBR Culinary Classic

☞ I am an ACF member. My entry fee is free, but I agree to pay a \$10.00 trash and clean up fee.

☞ I am **NOT** an ACF member and agree to pay a \$50.00 entry fee, which includes the \$10.00 cleaning and agree to submit the entry fee with my entry form.

☞ I am **NOT** currently an ACF member, but I would like to join within 30 days of the Culinary Classic. My \$50.00 fee will be applied to my first years membership dues.

**CATEGORY/PORTION INFORMATION**

<b>☞ Soups – (Hot Only) ½ cup serving</b>	<b>Your Entry</b> _____
<b>☞ Salads - ⅓ cup serving</b>	<b>Your Entry</b> _____
<b>☞ Vegetables – 1 oz cooked weight</b>	<b>Your Entry</b> _____
<b>☞ Crawfish – 1 oz cooked weight</b>	<b>Your Entry</b> _____
<b>☞ Pork, Lamb, Game – 1 oz cooked weight</b>	<b>Your Entry</b> _____
<b>☞ Beef or Veal – 1 oz cooked weight</b>	<b>Your Entry</b> _____
<b>☞ Poultry – 1 oz cooked weight</b>	<b>Your Entry</b> _____
<b>☞ Seafood – 1 oz cooked weight</b>	<b>Your Entry</b> _____
<b>☞ Louisiana Nouvelle Cuisine – 1 oz cooked</b>	<b>Your Entry</b> _____
<b>☞ Dessert (no flaming) ⅓ cup serving</b>	<b>Your Entry</b> _____

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**COOKBOOK RELEASE FORM**  
**BATON ROUGE CULINARY CLASSIC**  
**OCTOBER 5, 2009**

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The American Culinary Federation of Greater Baton Rouge is compiling recipes with the intention of publishing a Culinary Classic cookbook. This release form must be signed and returned with your application for entry.

I \_\_\_\_\_ hereby agree to release my recipe(s) to the American Culinary Federation of Greater Baton Rouge for publication in any subsequent media release or cookbook as the Board of Directors deems appropriate.

Signature \_\_\_\_\_

Date \_\_\_\_\_

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*Remember to write legibly so that  
your information is recorded  
correctly in the program!*

## **Following are the Standard Recipe Forms:**

Please use these as a guide. Fill out the name of the recipe and the category entered on this sheet. Then write “see attached” in the recipe section and will be placed by your exhibit area. A typed or word processed recipe looks better than trying to write everything on this sheet. **Please do not put your name or name of restaurant anywhere on the recipe.**

**Please attach TWO copies of each recipe submitted.**

A copy is needed for the exhibit and our recipe archives.

