



**Copper Skillet Competition
Conference Center Chef of the Year
International Association of Conference Centers**

International Cook-off Competition
Wednesday, March 24, 2010, at 6:00 p.m.

1. The champion chef selected by each country (Australia, Canada, Denmark, Netherlands, Sweden, United Kingdom, United States and a Global Member-at-Large) will be given complimentary round-trip airfare to Chicago, Illinois, USA, plus registration, accommodations and meals at the IACC-Americas Annual Conference held at Eaglewood Resort & Spa. All chefs **must** arrive no later than Tuesday, March 23.
2. The 30-minute International timed mystery market basket cooking competition will be held on Wednesday, March 24 starting at 6:00 p.m.
3. Contestants will be given a mystery market basket of fresh produce, grains and three protein ingredients (Meat, Fish, Poultry, Etc.). Two of the protein ingredients **must** be used in the final dish. Each Chef will be given 15 minutes time to review the items and plan their dish, prior to the 30 minute cook off time allotment. A list of basic staple items will be provided to the chefs prior to the competition.
4. Each work station will have a spatula, two (2) cooking spoons (one slotted), a tablespoon, two (2) knives (one being a pairing knife), one set of tongs, two dozen tasting spoons, two mixing bowls (approximately 10" and 12" in size), a squeeze bottle, two disposable cutting sheets, aluminum foil, burner, one cooking pan, one cooking skillet, towels, disposable hand wipes, disposable gloves, a trash can, and one service plate for presentation. Chefs will be required to provide their own knives. A vegetable peeler, spatula and grater will be allowed. No other tools or special plates or serving vessels can be used.

Water will be available. This equipment will be provided by the host of the competition.

5. Finalists will be judged by a panel of judges different from those from the Phase 1 and 2 of the USA competition. Judging criteria will include originality of the creation, technique, presentation, textures, balance of flavor combinations and hygiene standard of the work station. All dishes created must be functional for service in the Conference Center setting. Chefs are free to use as many or as few pantry and staple ingredients as they choose.