



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

United States Guidelines - 2010

Outline

The competition is open to any chef employed by an IACC-member property and will be judged by a panel of invited professionals from the hospitality industry. The champion chef from USA competition will go to the IACC-Americas Annual Conference at Eaglewood Resort & Spa in Itasca (Chicago), Illinois, March 24 - 26, 2010 and take part in the final cooking phase of the Copper Skillet Competition which will be held on Wednesday, March 24, 2010, at 6:00 p.m.

**Phase 1 - Preliminary Judging
Due Date - December 11, 2009**

1. Only one entry per property will be permitted. There is a \$250 entry fee per chef.
2. For the first phase of the competition, send four (4) identical packets including:
 - a. The recipe for an entrée that is a signature dish for the chef and/or property that is featured on banquet menus.
 - b. Two high resolution photos (hard copy, please - judges may not have the ability to view digital files) of the above final plate.
 - c. Menus of your conference dining rotation.
3. Submissions will be evaluated using twelve criteria in three categories (see attached).
4. Judges will review the entries and select the finalists who will be notified no later than January 8, 2010.

Phase 2 - USA Cook-off Competition

DATE TBD

1. The four finalists from the Phase 1 competition will travel, at their company's expense, to TBD for a 30-minute Mystery Market Basket cook-off competition at the TBD. Chefs should plan to arrive at least 4 hours prior to the competition.
2. 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.
3. 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, burner, one cooking pan, one cooking skillet, towels, disposable hand wipes, disposable gloves, a trash can, and one service plate for presentation. Water will be available. This equipment will be provided by the host of the competition. 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.
4. Finalists will be judged by the same panel of judges from the USA Phase I 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.
5. The conference centers represented by the competitors will be allowed to invite customers and/or staff to attend the competition.
6. The champion chef will go on to the International Competition. See the International Guidelines.