



## IACC 2021 Copper Skillet Global Competition

### Canadian and U.S. Guidelines

IACC recognizes the vital role that foodservice plays in venue operations. As a result, we are proud to announce the 2021 Annual Copper Skillet Global Competition.

This competition is designed to highlight the artistry and skills of IACC-member chefs from around the world and to honor their contributions to our shared goal of providing an outstanding meeting experience.

#### There are two categories of entry:

1. A senior category (26 years of age and older)
2. A junior category (under 26 years).

Chefs will first participate in their country competitions and winners will advance to compete in their Chapter Cook-Off (Americas, Europe and Asia Australia Pacific), followed by the Global Copper Skillet Final taking place at IACC-Americas Connect in March 2022 in Las Vegas.

Both categories compete in the same cook-off, with the same competition rules.

**Competition** – The IACC U.S. and Canadian Cook-offs will be held on **Tuesday, July 20, 2021**.

#### Canada Cook-off

- Vantage Venues | Toronto | 1:00 p.m. – 2:30 p.m. ET

#### U.S. Cook-off (*chefs will compete at one of three locations*)

- Summit | Chicago | 12:00 p.m. – 1:30 p.m. CT
- Chase Center on the Riverfront | Delaware | 1:00 p.m. – 2:30 p.m. ET
- Hilton DFW Lakes Executive Center | Dallas | 12:00 p.m. – 1:30 p.m. CT

**Competition Rules** – Chefs will be required to create an entrée using contents from the mystery table and proteins provided. Five proteins (two meat and three vegetable based) will be incorporated. Two of the protein ingredients must be used in the final dish.

Chefs will have 15 minutes to gather their ingredients and begin planning their dishes. After 15 minutes, the cooking portion of the competition will begin. Chefs will have 30 minutes to create their dishes and, during that time, may return to the ingredient table as many times as needed. Each chef will present two identical plates, one for judging and one for viewing/tasting by the audience.

**Judging** – An independent panel of judges will evaluate the entrées according to set criteria. Judging criteria will include originality of the creation, technique, presentation, textures, balance of flavor combinations and hygiene standard of the workstation. All dishes created must be functional for service in an event setting. Chefs are free to use as many or as few pantry and staple ingredients.

Chefs will be required to provide their own knives. A vegetable peeler, spatula and grater will be allowed. No additional tools, special plates or serving vessels may be used.

Chefs are required to register and pay a US\$250 fee to compete in their country cook-offs. In addition, chefs must submit a headshot and biography upon registering. For questions about the competition, please contact Heidi Lapka at [hlapka@iacconline.org](mailto:hlapka@iacconline.org).

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