



THE **CULINARY** INSTITUTE *of* MICHIGAN®
A DIVISION OF BAKER COLLEGE

Competition Application:

MI012 Michigan Chefs De Cuisine Association (student ACF Chapter)

Culinary Institute of Michigan 4th Annual ACF Sanctioned Culinary Competition

The Roland E. Schaeffer Culinary Classic

Friday and Saturday April 26th and 27th 2019

Show Chair/Contact:

Thomas Recinella, CEC, AAC

Honorable Order of the Golden Toque

Culinary Institute of Michigan –Port Huron Campus

A Division of Baker College

trecin01@baker.edu

O: 810-357-0871

Due to limited availability no spots will, be, held until full payment has, been received

Payment details:

All major credit cards are accepted

If paying by check:

Make checks payable to Baker College

Send To: Culinary Institute of Michigan

Care of: Tom Recinella

2000 St. Clair Street

Port Huron MI, 48060



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Competitor Information:

Printed Name: _____

Business Phone Number: _____

Cell Number: _____

Email: _____

Address:

ACF Member Number: _____

Competitor Signature: _____



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Professional Categories:

Cold food

\$70.00

- ^ A-1 - Buffet Platter of Meat, Beef, Veal, Lamb, or Pork
- ^ A-2 - Buffet Platter of Fish and/or Shellfish
- ^ A-3 - Buffet Platter of Poultry
- ^ A-4 - Buffet Platter of Game
- ^ A-5 - Cold Hors d'oeuvres
- ^ A-6 - Finger Foods
- ^ B-1 - Cold Appetizer Plates
- ^ B-2 - Hot Appetizer Plates
- ^ B-3 - Five Course Menu Gastronomique
- ^ B-4 - Four Course Lacto-Ovo Vegetarian
- ^ C-1 - Buffet Platter of fancy cookies, Chocolates or Petit four
- ^ C-2 - Hot or Cold Plated Desserts
- ^ C-3 - Decorated or Sculpted Celebration Cake
- ^ C-4 - Wedding Cake
- ^ C-5 - Assorted Bread Display
- ^ D-1 - Showpiece Vegetable/Fruit
- ^ D-2 - Showpiece Tallow and Saltillage
- ^ D-3 - Showpiece Bread Dough
- ^ D-4 - Showpiece Chocolate, Cooked Sugar, Pastillage, and Marzipan
- ^ HD Ice Carving Showpiece

Contemporary Hot Food/Patisserie

\$70.00

- ^ KC-Contemporary Cooking
- ^ KP-1 - Hot/Warm Dessert
- ^ KP-2 - Composed Cold Dessert

Mystery Basket

- ^ F-1 - Mystery Basket, Individual, 1 Course **\$110.00**
- ^ F-2 - Mystery Basket, Individual, 2 Courses **\$125.00**
- ^ F-3 - Mystery Basket, Individual, 3 Courses **\$135.00**
- ^ F-4 - Mystery Basket, Individual, 4 Courses **\$165.00**
- ^ F-5 - Mystery Basket, Two-Member Team, 4 Courses **\$300.00 per team**
- ^ FP-1 Pastry Mystery Basket, Professional, Individual **\$165.00**
- ^ FP-2 Pastry Mystery Basket: Professional, Two-Member Team **\$300.00 per team**
- ~~^ G - Edible Cold Food, Professional, Individual **\$200.00**~~ **SOLD OUT**



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All Student Categories

\$45.00

Cold food

- ^ SA - Student Cookery
- ^ SB - Student Cookery
- ^ SC - Student Pastry/confections
- ^ SD - Student Culinary Art (showpieces)

Practical and Contemporary Hot Food

- ^ SK-1 - Student Game Hen, Chicken or Duck
- ^ SK-2 - Student Bone-in Pork Loin
- ^ SK-3 - Student Bone-in Veal Loin or Rack
- ^ SK-4 - Student Bone-in Lamb Loin or Rack
- ^ SK-5 - Student Game Birds
- ^ SK-6 - Student Bone-in Game
- ^ SK-7 - Student Whole Rabbit
- ^ SK-8 - Student Live Lobster
- ^ SK-9 - Student Fish
- ~~^ SG - Edible Cold Food, student, Individual~~ **SOLD OUT**

Practical and Contemporary Patisserie

- ^ SP-1 - Student Hot/Warm Dessert
- ^ SP-2 - Student Composed Cold Dessert

Wild Card—Customized Category

- ^ SW
- ^ SWP

Total _____