



15th Annual Las Vegas  
Culinary Challenge  
March 25-26, 2014

**catersource**  
CONFERENCE & TRADESHOW  
Las Vegas Convention Center  
3150 Paradise Road, Las Vegas, NV 89119

Please print/type all information

Competitor's Name: \_\_\_\_\_ ACF Member # (if applicable): \_\_\_\_\_  
 Company/Sponsor/School: \_\_\_\_\_  
 Mailing Address: \_\_\_\_\_  
 Street number City, State, Zip: \_\_\_\_\_  
 Contact Phone Number: \_\_\_\_\_  
 Email Address: \_\_\_\_\_

**All competitors will receive a chef coat from our sponsor Chef Works; required to be worn during competition.  
 Cash prizes will be awarded for each category**

**Traditional Categories**

(\$75 per entry)  
 Wednesday AM  
 A\_\_ Cooking (specify 1-6)  
 B\_\_ Cooking (specify 1-4)  
 C\_\_ Patisserie/Confectionery (specify 1-4)  
 D\_\_ Showpieces  
 WA\_\_ C-4 Wedding Cake. 5 or 7 tiers

**Contemporary Categories**

(\$125 per entry)  
 Tuesday AM  
 W1\_\_ K/9 style Fish  
 W2\_\_ K/1 style Nielsen-Massey Vanilla  
**Note:** Contact Chef Claude Lambertz for specific category and special display guidelines for contemporary categories. Two slots or more not guaranteed.

**E/1 - Fruit/Vegetable Carving Competitions**

(\$75 per entry)  
 Tuesday PM  
 Theme: 'Vacations'

**E/2 - Multi-Tiered Cake Competition**

(\$75 per entry)  
 Wednesday AM  
 Theme: 'Wedding Cake'

**(Entrants will not be allowed to compete without proof of entry fee being paid. Entry fees are non-refundable.)**

I, the undersigned, do hereby pledge myself to observe the rules and regulations of the Las Vegas Culinary Challenge and guidelines as established in the 2009 ACF Culinary Competition Manual (available at [acfchefs.org](http://acfchefs.org)), and to abide by the decision of the judges. I acknowledge that the ACF and the Las Vegas Culinary Challenge, their agents, are not responsible for breakage or loss of property, before, during, or after the Las Vegas Culinary Challenge.

\_\_\_\_\_  
 (Competitor's Signature)

**Mail Entry Form and Fee to:**

UBM Catersource LLC  
 c/o Las Vegas Culinary Challenge 2013  
 2909 Hennepin Avenue South  
 Minneapolis, MN 55408

**Make Checks Payable to:**

UBM Catersource LLC

This invoice may be charged by completing the following information and faxing it to **612.870.7106** or emailing to Ron at [rbigley@catersource.com](mailto:rbigley@catersource.com).

Card Type (circle one):    Visa    Mastercard    Discover    Amex

Name on Card: \_\_\_\_\_

Card Number: \_\_\_\_\_

Expiration Date: \_\_\_\_\_ CSV: \_\_\_\_\_ Amount: \_\_\_\_\_

Signature: \_\_\_\_\_

Billing Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

**For Additional Information**, please download the Culinary Competitions Manual from the ACF website: [acfchefs.org](http://acfchefs.org)

**For General Inquiries Contact:**

Chef Shag Shigenaga  
 Phone 702.895.3503  
 Fax 702.895.5021  
 Email [dale.shigenaga@unlv.edu](mailto:dale.shigenaga@unlv.edu)

**Chef John Geislinger**

Phone 702.651.4630  
 Fax 702.651.4679  
 Email [john.geislinger@csn.edu](mailto:john.geislinger@csn.edu)

**Traditional & Contemporary Contact:**

Chef Claude Lambertz  
 Phone 702.525.1479  
 Email [claudelambertz@unlv.edu](mailto:claudelambertz@unlv.edu)



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### *Competitor Guidelines*

1. There will be no refund after your application has been **approved and accepted**.
  - a. Please email Chef John Geislinger ([john.geislinger@csn.edu](mailto:john.geislinger@csn.edu)) after you have been accepted to ensure we have a reliable email address to contact you with further information. You may also call 702.651.4630.
2. Competitors must earn at least a bronze medal (28.00 points) in order to be eligible for cash prizes.  
*No \$\$ for scores < 28.00.*
  - a. WA calls for a 5- or 7-tier (dividers not included) wedding cake. The cake should blend classic style with today's designs. Only the top tier need be real, the others may be dummy cakes. Contact Chef Claude Lambertz (702.525.1479 or [claude.lambertz@unlv.edu](mailto:claude.lambertz@unlv.edu)) for specific rules and more information.
3. Prize Money – preliminary; subject to change
  - Traditional** (Best of Show \$600; Judge's Choice \$500; WA \$200 1st place only)
  - Contemporary** (\$1000 1st place only)
  - E1-2** (\$750 1st place, \$350 2nd place - depending on number of entries)
4. **Contemporary Categories: W1, W2, W3**
  - a. W1 is similar to *K/9 Fish* except:
    - i. optional Anchor Wild Card competition (See 6 below)
  - b. W2 is identical to *K/1 Rock Cornish Game Hen, Chicken or Duck* except:
    - i. Nielsen-Massey Vanilla **MUST be utilized** and be an integral component of the dish.
    - ii. Optional Anchor Wild Card competition (See 6 below)
5. **For Contemporary Competition competitors:**
  - a. Competitors will prepare **four** portions and may prepare an **optional** fifth portion
    - i. Four portions as per ACF rules: 3 for judge's tasting and 1 for display
    - ii. (*Optional fifth portion*) One portion for Anchor Wild Card competition (See 6 below)
  - b. On the day of competition, each **contemporary** competitor will provide seven (7) **typed** copies of their menus including all recipes and photograph of their plates: 5 copies are for the judges, 1 copy to sponsor and 1 copy to be displayed with their show plate. Failure to comply may result in point deductions.
  - c. All recipes become the property of UBM Catersource or the sponsor.
  - d. In some cases where there are more competition applicants than slots available, we will request early submission of your menu packets so that we may select the best entrants. Failure to submit menu packets may result in disqualification.
  - e. All Tuesday hot food competitors are invited to be available between 3 and 4 pm on Tuesday to:
    - i. Meet and greet the sponsors
    - ii. Be available for photos and,
    - iii. Answer questions about your plate to showgoers and sponsors.
6. There will be one grand prize of \$1000 for the best Anchor plate presentation, to be awarded after the first day of competition.
  - a. Competitors will receive notification of the size, type, and color of Anchor to-go plate prior to competition.
  - b. Your Anchor presentation may differ from the 4 ACF presentation plates (ie. modify your presentation to best utilize the Anchor to-go container)
  - c. You **may** pre-aspic your Anchor presentation prior to the show.
  - d. The winning to-go entry will be that which presents best in the Anchor to-go container.
  - e. *Hint: the Anchor plate is dark in color; perhaps you can use a light-colored underliner to best showcase your creation.*
9. **For Carving Competitors:** Innovative and creative are always the catchwords for our carving competitions. Think outside the box and give us something we don't expect. **Blow us away.** In other words, competitors will be awarded for innovation and creativity carving but not for same-old, same-old. Each competitor will have (2) 120-volt outlets available. Lighting, mechanical and any other devices will be left to your imagination. Use of these non-edible items will not degrade nor enhance the score; but they will serve to pique the interest and delight of the show attendees.

*Continued...*



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I, the undersigned, do hereby pledge myself to observe the above rules and regulations of the Las Vegas Culinary Challenge and guidelines as established in the revised August 2013 ACF Culinary Competition Manual (available at [acfhefs.org](http://acfhefs.org)), and to abide by the decision of the judges. I acknowledge that the ACF and the Las Vegas Culinary Challenge, their agents, are not responsible for breakage or loss of property, before, during, or after the Las Vegas Culinary Challenge.

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*Competitor's Signature*