

Copper Skillet Competition
WORLD CHAMPION
Chef of the Year
International Association of Conference Centres



IACC recognizes the vital role that food service plays in conference centre operations. As a result, we are proud to announce the **Eighth Annual Copper Skillet Award/International Chef's Competition.**

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

IACC champion chefs from Australia, Canada, Denmark, Netherlands, Sweden, United States, United Kingdom and a Global Member-at-Large will compete for the world championship at the IACC-Americas Annual Conference.

The final competition will take place at the National Conference Center, in Leesburg, Virginia, USA on March 24, 2011. In the final competition, each chef will prepare a dish with the ingredients from the Mystery Basket that is functional for service at a conference centre. A panel of judges will select the IACC World Champion Chef.

In addition to the competition this year, the Americas would like to feature creations by the competing chefs as items on the lunch buffet. In order for menu items to be considered for the buffet, each competitor for the world championship must submit a three-course lunch menu complete with recipes and photos of each course (salad, entree and dessert) with a total cost not to exceed US\$15.00 by February 15, 2011. Menu test recipe sheet is attached to these guidelines. Other items required before February 15, 2011 are high-resolution portrait photo and chef biography.

International Cook-off Competition

Event Date - March 24, 2011 at noon (lunch event).

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 Washington, DC, USA, plus registration, accommodations and meals at the IACC-Americas Annual Conference held at the National Conference Center in Leesburg, Virginia (suburban Washington) on March 23-25, 2011. All chefs **must** arrive no later than noon on March 23rd.
2. The 30-minute International timed cooking competition will be held on Thursday, March 24 starting at 12:00 p.m. (noon)
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 to review the items and plan their dish, prior to the 30 minute cook-off time allotment. A list of basic staple/pantry items will be provided to the chefs prior to the competition (attached to this document).
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, 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.
5. Finalists will be judged by a panel of judges different from those from the Phase 2 of the Canada 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 a conference centre setting. Chefs are free to use as many or as few pantry and staple ingredients as they choose.

If you have any questions, please contact Jerry White, Copper Skillet Liaison at jwhite@iacconline.org.



Pantry List – Copper Skillet 2011

Kosher or Sea Salt
Black Pepper
Canola Oil
Extra Virgin Olive Oil
Sesame Oil
All Purpose Flour
Sugar
Brown Sugar
Cornmeal
Sun Dried Tomatoes
Chicken stock
Beef Stock
Fish Stock
Fresh Basil
Fresh Rosemary
Fresh Cilantro
Fresh Thyme
Fresh Garlic
Fresh Shallots
Bread Crumbs
Heavy Whipping Cream
Whole Fresh Eggs
Butter, Unsalted
Whole Milk
Canned Crushed Tomatoes
Dijon Mustard
Cornstarch



Copper Skillet Cook-Off Registration:

Chef's Name: _____

Property: _____

Address: _____

Phone Number: _____

Email: _____

Registration form must be accompanied by recipe sheet(s) and photos.

I have read, understood, and agreed to the terms outlined in the Copper Skillet Guidelines.

Name

Date

Submit by emailing to Jerry White at:
jwhite@iacconline.org

Recipe Test Sheet

Recipe Name:	Developer:	Recipe #	Total Yield (wt) finished product:
Category:	Serving Size:	Date:	Total Yield (vol) finished product:

Special Instructions:

Quantity	Unit	Ingredient Description	Preparation <small>drained, minced, julienne, seeded, diced</small>	Prep Weight <small>ozw, lb</small>	Prep Volume <small>T, tsp, cup, qt, gal, ozv</small>	Item Cost	Procedure
							