



## **IACC 2018-19 Global Copper Skillet Competition Americas Chapter Guidelines**

IACC recognizes the vital role that foodservice plays in conference centre operations. As a result, we are proud to announce the Annual Copper Skillet Global Chef of the Year 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.

There are two categories of entry:

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

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

Chefs will first participate in their country competitions and winners will then go on to compete in a Chapter Cook-Off (Americas, Europe and Asia Australia Pacific), culminating in a Global Copper Skillet Final taking place at the IACC-Americas Connect Annual Member Conference in April 2019 in Toronto. The winning chef of the country and chapter competitions must send a brief biography and high-resolution portrait photo to IACC Copper Skillet Liaison Matthew Jones at [mjones@iacconline.org](mailto:mjones@iacconline.org).

Chefs will be required to create an entrée using contents from a Mystery Basket. The entrée will consist of two proteins plus select pantry items. Chefs will present two identical plates, one for judging and one for viewing by the audience.

An independent panel of judges will evaluate the entrées according to set criteria. The champion Junior and champion Senior chef from each stage will progress to the next competition, right up to the Global Copper Skillet Final at the IACC-Americas Connect Annual Member Conference.

In all competition stages, each chef will use the ingredients from the Mystery Basket plus select pantry items to prepare a dish that is functional for service at a conference centre. A panel of judges will select a winner, who will go on to compete in the Chapter Final and winners will go on to compete in the Global Final in Toronto in April 2019.

# Global Competition Guidelines

## Stage 1A – Canadian Cook-Off

**Competition event date – August 15, 2018**

The Canadian competition will be held on Wednesday, August 15 as part of IncentiveWorks at Metro Toronto Convention Centre. The Canadian champion Junior and Senior chefs must supply a recipe for an entrée that is a signature dish for the chef and/or property that is featured on banquet menus, two high resolution photos of the final plate, menus of your conference dining rotation, chef biography and high resolution chef photo by **Wednesday, July 25, 2018**. Please send entries to Andrew Hodd at [andrew.hodd@vantagevenues.com](mailto:andrew.hodd@vantagevenues.com).

## Stage 1B – USA Cook-Off

**Competition event date – December 13, 2018**

The U.S. competition will be held on Thursday, December 13 at the Hilton DFW Lakes Executive Conference Center, Grapevine, Texas. The U.S. champion Junior and Senior chefs must supply a recipe for an entrée that is a signature dish for the chef and/or property that is featured on banquet menus, two high resolution photos of the final plate, menus of your conference dining rotation, chef biography and high resolution chef photo by **Friday, November 30, 2018**. Please send entries to Matthew Jones at [mjones@iacconline.org](mailto:mjones@iacconline.org).

## Stage 2 – The Americas Chapter Cook-off

The Americas Chapter Cook-Off, consisting of Junior and Senior winners of the Americas and Canadian Cook-offs will take place **mid-January/February 2019**. Final date and location will be confirmed soon.

## Stage 3 – Global Copper Skillet Final

**Competition event date - April 11, 2019**

The champion Junior and Senior chefs selected by each Chapter (Americas, Europe and Australia Asia Pacific) will receive a complimentary round-trip coach/economy airfare (up to \$750 domestic and \$1,500 international travel to the Global competition), conference registration and up to two nights' accommodations and meals at the Global Copper Skillet Final, which takes place at the IACC-Americas Connect event in Toronto in April 2019.

The 30-minute International timed cooking competition will be held on Thursday, April 11, 2019. 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 items will be provided to the chefs prior to the competition. Each work station will have a spatula, two (2) cooking spoons (one slotted), a tablespoon, one set of tongs, whisk, aluminum foil, a wine opener, two dozen tasting spoons, two mixing bowls (approximately 10" and 12" in size), a squeeze bottle, two (2) burners, one cooking pan, one cooking skillet, towels, disposable hand wipes, disposable gloves, a rubbish/trash bin and one service plate for presentation. Water will be available. The host of the competition will provide this equipment.

**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.

Finalists will be judged by a panel of judges from the culinary industry. 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.

# Copper Skillet Canadian Cook-Off Registration

**Chef's Name:** \_\_\_\_\_

**Property:** \_\_\_\_\_

**Address:** \_\_\_\_\_  
\_\_\_\_\_

**Phone Number:** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Date of Birth:** \_\_\_\_\_

**Category:**  Junior  Senior

A \$250 registration fee payable to the **IACC** must accompany registration.

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

**Name:** \_\_\_\_\_

**Date:** \_\_\_\_\_

## Credit Card Information for Entry Fee Use Only

Card Type: \_\_\_\_\_ Card #: \_\_\_\_\_

Expiration: \_\_\_\_\_ Security Code: \_\_\_\_\_

Card Holder's Name: \_\_\_\_\_

Card Holder's Signature: \_\_\_\_\_

Please submit this form along with recipe, entrée photos, chef biography, a high resolution chef photo and copies of conference dining rotation menus to **Andrew Hodd** at [andrew.hodd@vantagevenues.com](mailto:andrew.hodd@vantagevenues.com) by Wednesday, July 25, 2018.

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