

The American Culinary Federation Kona Kohala Chefs Association

Invites You to

The 39th Annual Kona Coffee Cultural Festival Celebration

KTA Super Stores *Kona Coffee Recipe Contest*

Sheraton Keauhou Bay Resort & Spa Convention Center

Sunday, November 8, 2009

Contestant Set-up from 11:00 AM to 12:30 PM

Judging begins promptly at 12:30 PM

The Big Island Showcase from 12:30 PM to 3:00 PM

Award Presentation and Public Tasting from 2:00 PM to 3:00 PM

Entrée Division

Place	Professional	Amateur	Culinary Student
1 st	\$500 Cash Prize, Trophy, & ACF Membership*	\$200 KTA Gift Certificate & Trophy	\$200 KTA Gift Certificate & Trophy
2 nd	\$150 KTA Gift Certificate & Ribbon	\$100 KTA Gift Certificate & Ribbon	\$100 KTA Gift Certificate & Ribbon
3 rd	\$100 KTA Gift Certificate & Ribbon	\$50 KTA Gift Certificate & Ribbon	\$50 KTA Gift Certificate & Ribbon

Dessert Division

Place	Professional	Amateur	Culinary Student	Keiki
1 st	\$500 Cash Prize, Trophy, & ACF Membership*	\$200 KTA Gift Certificate & Trophy	\$200 KTA Gift Certificate & Trophy	\$100 KTA Gift Certificate & Trophy
2 nd	\$150 KTA Gift Certificate & Ribbon	\$100 KTA Gift Certificate & Ribbon	\$100 KTA Gift Certificate & Ribbon	\$50 KTA Gift Certificate & Ribbon
3 rd	\$100 KTA Gift Certificate & Ribbon	\$50 KTA Gift Certificate & Ribbon	\$50 KTA Gift Certificate & Ribbon	\$25 KTA Gift Certificate & Ribbon

*The First Place Professional winners will also receive a one-year membership in the American Culinary Federation.

Contest Categories

1. Food service industry professionals will compete in the *Professional* category.
2. *Amateurs* are those who love to cook. They do not work in the food service industry. Amateurs include high school and college students who are not enrolled in a culinary arts program.
3. *Culinary Students* are currently enrolled in a high school or college-level culinary arts program.
4. Children in middle school and younger will compete in the *Keiki* Dessert Division category.

The deadline for entries is 5:00 PM, Tuesday, November 3, 2009

KTA Super Stores *Kona Coffee Recipe Contest* Rules and Guidelines

1. **The coffee used in all recipes must be 100% Kona Coffee.**
2. A 36" wide by 30" deep table space (72" wide by 30" deep for Professional Contestants) is available from 11:00 AM to 12:30 PM for final preparations and display of your entry. **Cooking is not permitted and electrical outlets are not available in the Convention Center.**
3. Judging of all entries will start promptly at 12:30 PM.
4. Judges will evaluate recipes on a 40-point scale. Points will be allocated as follows: Presentation, General Impression (5 points), Plate or Platter Design (5 points), Composition and Harmony of Ingredients (10 points), Correct Preparation and Craftsmanship (15 points), and Serving Methods and Portions (5 points). Because of the unique nature of this competition, the judges will consider the contestant's effective use of 100% Kona Coffee, the use of local Big Island products, and table decoration. See www.konacoffeefest.com for detailed judging guidelines.
5. Contestants must provide 3 small **sample-size** servings for the judges to taste and 1 serving-size plate for display.
6. Amateur, Culinary Student, and Keiki Contestants are asked to provide at least 40 sample-size servings for the public to taste after the judging. Professional Contestants are asked to provide at least 80 sample-size servings. KTA Super Stores will provide paper plates and utensils for your samples.
7. Contestants must include one copy of the recipe that is typed on 8 ½" x 11" letter-size paper with each entry. **Since this contest uses blind judging, DO NOT print or write your name or any other personal identifying information on the recipe. Entry forms without attached recipes are not eligible.**
8. Entries must be left for viewing until 3:00 PM.
9. Only one entry per person per Division is permitted.
10. Contestants may enter recipes in both the Entrée and Dessert Divisions. Submit two separate entry forms if you chose to enter a recipe in both Divisions.
11. All contestants must wear a 2009 *Kona Coffee Cultural Festival* button to participate in the contest.
12. The deadline to submit entry forms is 5:00 PM, Tuesday, November 3, 2009. **Entries received after the 5:00 PM deadline on November 3, 2009 are ineligible.**
13. Please note that space for contestants in the Sheraton Keauhou Resort & Spa Convention Center is limited. If there are more entries than space, contestants will be accepted on a first-come, first-served basis.
14. The KTA Super Stores *Kona Coffee Recipe Contest* Committee reserves the right to deny entry to anyone or any recipe for any reasons they see fit. If there are insufficient entries in a division to allow meaningful competition, the Committee may combine entrée and dessert entries into a single competitive group.

Please print clearly:

Name _____ Email Address _____

Mailing Address _____

City _____ State _____ ZIP Code _____

Occupation _____ Property (Professional) _____

School (Student and Keiki) _____ Date of Birth (Student/Keiki) _____

Daytime Telephone _____ Evening Telephone _____

Cellular Telephone _____ Fax _____

Category (Circle One) Professional Amateur Culinary Student Keiki

Division (Circle One) Entrée Dessert

Recipe Name _____

I hereby grant the Kona Coffee Cultural Festival permission to use my name, my photograph, and my recipe in their promotions of the Festival.

Contestant's Signature _____ Date _____

Parent or Guardian's Signature for Keiki and Students under 18 years of age _____ Date _____

Mail or fax your entry form and recipe to:

Chef Carolyn Deal, 78-7033 Aumoe Street, Kailua Kona, HI 96740-2858. Fax: 322-6856

If you want more information or have any questions, please contact:

Chef Carolyn Deal by email at DiningIn@hotmail.com or by telephone at 989-8955

KTA Super Stores *Kona Coffee Recipe Contest*

2009 Judging Standards

Presentation, General Impression (0 to 5 points)

Dishes should be appetizing and tastefully pleasing to the eye, slices should be moderate, portions correctly calculated and easily accessible. (0 to 3 points)

Additional consideration:

1. Evaluate the quality of the contestant's table display. (0 to 2 points)
2. Since no cooking is permitted on the premises, do not penalize contestants when hot or chilled dishes are served at room temperature.

Plate or Platter Design (0 to 5 points)

No additional considerations.

Composition and Harmony of Ingredients (0 to 10 points)

Display must be nutritionally well-balanced and in keeping with modern trends. Taste and colors should enhance each other, display practical craftsmanship, and should be practical, digestible, and light. (0 to 7 points)

Additional considerations:

1. Were Big Island ingredients used where appropriate? (0 to 1 point)
2. Is 100% Kona Coffee flavor an identifiable flavor? (0 to 1 point)
3. Does the flavor of 100% Kona Coffee compliment the other ingredients in the dish? (0 to 1 point)

Correct Preparation and Craftsmanship (0 to 15 points)

Classical names should correspond to original recipes and methods of preparation. Preparations must display mastery of basic skills and application of cooking methods. (0 to 10 points)

Additional considerations:

1. Were Big Island ingredients used where appropriate? (0 to 1 point)
2. Is 100% Kona Coffee flavor an identifiable flavor? (0 to 2 points)
3. Does the flavor of 100% Kona Coffee compliment the other ingredients in the dish? (0 to 2 points)

Serving Methods and Portions (0 to 5 points)

Simple and practical, clean and careful serving with no fuss, no over-elaborate or impractical garnishing, plate and platter arrangement that makes for practical serving while maintaining a strong sense of the elegant. (0 to 5 points)