



Application and rules for the DCCA Regional Cuisine Competition 2008

Date: March 2nd & 3rd, 2008 at the OCHMRA Show

Start times: see attached sheet

Number of competitors: proposed for 24 (12 per day)

Who: All Delmarva Peninsula Food Service Professionals, Chefs and Cooks (Delmarva Peninsula is from Cape Charles, Virginia to South of the C & D Canal in Delaware and West to the Bay Bridge)

Entry Fee: DCCA member \$100.00 All others \$225.00, priority will be given to DCCA members first.

Prizes: 1st place \$1,000.00 Cash and trophy titled *DCCA Regional Cuisine Competition Winner 2008*
 2nd place \$300.00 Cash 3rd place \$200.00 Cash

Rules: Each competitor will have 2 hours to complete 4 portions (3 portions to judges & 1 for display) of each a signature appetizer (can be salad, soup or hors d' oeuvre) and an entrée utilizing each item. At least 1 item of the three regional items should be used in each course and each of the 3 regional cuisine items must be used (1 whole 3 to 4 lb rockfish, 12 shell oysters, and 1 lb crabmeat) These items will be provided. Competitors will provide all other ingredients to complete the task and all ingredients must be brought in raw unfinished product form. Pasta, Condiments, and herb blends are acceptable. All other materials with exception to the provided list of equipment will be provided by the competitor including plates, tools, pots, pans, etc. Each competitor may bring an assistant of his or her choice and all must be in a professional chef uniform. **Each competitor must provide a recipe for each dish, to be displayed at their station. All recipes will become property of the DCCA.** The break down of time is as follows; 1.5 hours to prepare items, 15 minutes to serve, 15 minutes to clean station.

Equipment provided All kitchens will be equipped with the following items; 4 burner residential electric stove, 3 six foot tables, refrigerator, sanitation station, with soap, sanitizer, bus tubs, water, paper towels, trash can, food trimming/ food waste receptacle, hand sanitizer, (1) 110 volt electrical outlet with two plugs, a community freezer, and ice.

Judges: Judges will be a panel of at least 3 Food and Beverage industry or aqua-culture related professionals not related to the DCCA and will be non partial in their decision. Scores will be tallied on the following Items; 60% taste, 15% creativity, 15% presentation, and 10% sanitation skills. Scores will be tallied on a numerical system averaged and the highest three scores over both days will be the winners Awards will be presented on Monday the 3rd after judging is complete. Need not be present to win but are encouraged to attend the award presentation. Judges decision will be final.

Applications and recipes must be received before February 25, 2008 and starting times will be assigned and distributed via e-mail or phone February 28, 2008

-----Cut and mail-----

I _____, of _____ will be participating in the
 Name Establishment/Restaurant, state and city
 DCCA/OCHMRA Regional Cuisine Competition on Sunday, or Monday March 2nd & 3rd 2008 at the Roland E. Powell
 Convention Center, in Ocean City, Maryland.

(Please include phone number)

Application fee payable by check to:

The Delmarva Chefs and Cooks Association

C/O Gary M. Leach, CEC

16 Garrett Drive

Berlin, Md. 21811

Application fee:

DCCA Member	\$100.00	ACF Member \$150.00	Member and Chapter # _____
Non Member	\$225.00		

Phone # _____ or cell phone # _____

e-mail _____