

# AMERICA'S BEST HIGH SCHOOL CHEF AND PASTRY CHEF COMPETITIONS

On Saturday, March 5, 2022, the final competition will determine America's Best High School Chef (ABHSC) and Pastry Chef (ABHSPC) winners.



## AMERICA'S BEST HIGH SCHOOL CHEF CONTEST DETAILS:

The contest for culinary students will be comprised of 3 rounds; a quarterfinals **Basic Skills round**, a semi-final **Salad Basket round**; and a **Mystery Basket Final Round**.

All foods and basic equipment (minus knives) will be provided for the student competitors

## AMERICA'S BEST HIGH SCHOOL PASTRY CHEF CONTEST DETAILS:

Create a signature dessert that is of the style and level expected in an upscale restaurant.

### Basic Plated Dessert Elements\*

- ▶ Main item of choice
- ▶ Sauce of choice
- ▶ Cookie or crisp item of choice
- ▶ Chocolate
- ▶ Fruit

\* Items can be used more than once (i.e. chocolate cake = main item).

## RECIPE SUBMISSION GUIDELINES

Students are required to submit a color photo of the main or dessert course entry along with the recipes for every ingredient. Recipes should yield two portions and be written in a standard format:

Then list the procedure of the recipe with numbered steps.

Recipe submissions should be submitted directly via email to: [fcostantino@monroecollege.edu](mailto:fcostantino@monroecollege.edu).

– Dr. Frank C. Costantino CEC CCE CCA AAC,

Dean, School of Hospitality Management and the Culinary Institute of New York at Monroe College

The top 6 students will have the opportunity to compete at the culinary arts center at the Culinary Institute of New York, 380 Main Street, New Rochelle, NY in a 60-minute final round\*\*. Social distancing and health protocols will be in place during the competition.

## AMERICA'S BEST HIGH SCHOOL CHEF PRIZES

Winners will receive a FULL TUITION scholarship! Significant partial scholarships will be awarded for second and third place and partial scholarships will be awarded for all qualified entries.

\*\*If CINY deems it unsafe to host the final competition in person at the culinary arts center, final competition will take place virtually with further details at that time.

Quantity	Unit	Item	Prep
1	Each	Orange	Juiced and zested
1	Cup	Sugar	
1	Each	Vanilla Bean	Split and scraped

(sample format)

ENTER TODAY!

