

AMERICA'S BEST HIGH SCHOOL CHEF AND PASTRY CHEF COMPETITIONS

On Saturday, March 14, 2026, 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 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 for ABHSPC should be submitted directly via email to: fcostantino@monroeu.edu.

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

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

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

(sample format)

The top 8 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.

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.

Enter today at: tiny.monroeu.edu/abhsc2026

