



# **BEST CHEFS and FOOD SERVICE PROFESSIONALS OF LOUISIANA AWARD 2019**

## **Award objectives**

- \*\* To recognize Louisiana Chefs and Industry Professionals who best exemplify the highest standard of professionalism in today's kitchens and operations through continuing education, developing young culinarians, training and their community involvement.
- \*\* To honor active, working chefs and professionals, who operate the day to day activities of their facility (Restaurant, Hotel, Resort, Casino, College Campus, etc.) and supervise its kitchen's brigade.

## **Candidate eligibility/ criteria**

- \*Stability in the food service industry with accomplishments in a Louisiana location
- \*Community Service Involvement / Outreach
- \*Innovation brought to the food service industry or business
- \*Giving back to fellow chefs and young chefs
- \*Book of work / experience
- \*Book of advertising (reachable / noticeable on world wide web and other social media)
- \*Availability to public

## **Application guidelines**

A complete nomination package includes the following:

- \*completed application on-line form;
- \*a list of activities with supporting documentation for each item under candidate criteria;
- \*a professional resume; statement of personal philosophy regarding chef professionalism
  - topics: certification, apprenticeship and how you help young cooks and chefs mature into professionals.
- \*send in high resolution photo of yourself;
- \*submit three (3) proposed dishes and recipes for each dish;
- \*agree to attend the Best Chef event on April 9, 2019 to serve the public/guests his/her fine cuisine.

## **Selection Process:**

The finalist will be chosen by the ACFNO event committee and board members.  
Committee decisions are final.

***Applications Must Be Received by November 30, 2018  
Nominees will be chosen by December 1, 2018***

# BEST CHEFS OF LOUISIANA AWARD 2019

\*application form\*

## Personal Information:

Full Name: \_\_\_\_\_  
Home Address: \_\_\_\_\_  
City, State, Zip: \_\_\_\_\_  
\*\*\*\*Cell Phone: \_\_\_\_\_ Email: \_\_\_\_\_

## Employment Information (Current employment)

Name of Establishment: \_\_\_\_\_  
Your Position / Title: \_\_\_\_\_  
Address: \_\_\_\_\_  
City, State, Zip: \_\_\_\_\_  
Business Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

## Professional Accomplishments / Awards

List your three top professional accomplishments or awards: (additional print may be used)

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_

I hereby certify that the information I have submitted is correct. Furthermore, I grant permission to the ACFNO and its officers and committee members to use the information included in my application in print and electronically for promotional purposes, which may include video and or photography. I understand that I will not be compensated and that I may not be notified of each use.

Also, I agree that all decisions made by the selection committee are final and not subject to appeal.

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Candidate's Signature

Date

### Package of Awards

Name in all event advertisement and social media promotions  
Bio and photo in video loop at event  
Best Chef Award  
Best of show featured in *Louisiana Kitchen and Culture* magazine  
Introduction to the Louisiana Public  
Points towards Louisiana Chefs Hall of Fame

# Best Chefs of Louisiana 2019

## Chef Prizes & Awards:

Chefs will be presented an award.

Best Chef Legends will be awarded a special medal.

People's Choice award: All guests will be given voting a ticket. They will be able to vote for their favorite dish/chef that evening. The People's Choice award will be honored at the event with a Cash Prize of \$1,000 and and featured in *Louisiana Kitchen and Culture* magazine.

Chef's with the best station set-up will be honored as well. A committee of ACFNO Board members will walk through the stations @ 5:30 p.m. The best station set-up will be honored at the event with a Cash Prize of \$500. A Louisiana theme is suggested for the station set-up.

# **Best Chefs of Louisiana 2019**

## **Chef's needs and responsibilities:**

**Chefs must complete on-line application by November 30, 2018 to be considered for the class of 2019.**

**Submit three (3) proposed menu items and recipes for the Best Chefs committee to choose.**

**The BCE committee will email the chosen menu item to all the chefs for the event by January 10, 2019.**

**Chefs can begin to set up their stations by 2 p.m. on April 9, 2019 at the University of New Orleans Ballroom located in the University Center. \*\*\*Note new location\*\*\***

**Chefs must prepare 350 / 3-ounce portions of their dish.**

**Chefs may decorate their stations as they desire. One table and white table cloth will be provided by venue. (Professional appearance with a Louisiana theme is requested.)**

**Signage for table should be decorated with company and property logo. ACFNO will provide one sign with the menu item chosen by the committee.**

**Portable butane burners are allowed and, if used, the chef must supply a portable fire extinguisher. A balcony is available if the chef chooses to use charcoal.**

**A maximum of two (2) assistants are allowed to assist each Chef. ACFNO will provide additional assistants as needed if you request for additional help three weeks prior to the event.**

**We strongly encourage chefs to spend as much time with the public / attendees as possible, taking photos, signing autographs, etc.**

**We encourage Chefs to promote their restaurants & themselves during the event.**

**Chefs should bring copies of their recipes for the public.**

**Assistants will be available to help Chefs coordinate their station set-up at 2 p.m.**

**All Chefs need to check in at arrival. Doors will open at 2 p.m.**

**Chefs will be asked at arrival if they have the following:**

- 350 / 3-ounce portions; all foods must follow ServSafe temperature safe zones.
- 350 Plates or service vessels;
- 350 proper utensils;
- Verification that food being served corresponds to what was selected by the ACFNO BEST CHEFS Committee;
- Printed recipes;
- Correct chafing dishes or adequate heating/cooling elements to keep products safe during the course of the evening.

**Chefs and their products must be ready to serve by no later than 5:30 pm that evening.**

**6:00 – 7:00 will be a VIP / Media session.**

**At check in, chefs will be issued ACFNO Best Chefs 2019 Jackets to be worn during event.**

**Time – Line:**

**November 30: All Applications are due**

**December 1: Selection of Chefs and menu item**

**December 4: ACFNO Christmas Party, Location TBD**

***April 9, 2019 Best Chefs of Louisiana at the UNO Ballroom, University Center\*\*\****

***\*\*\*Map for loading and parking to be sent later.***

**The New Orleans ACFNO Chapter Board:**

<http://www.acfno.org/officers/>