



# Professional & Student Hot Food & Pastry Competition

*Sunday April 19<sup>th</sup>, 2020*

The Niagara Falls Culinary Institute



28 Old Falls St  
Niagara Falls, NY 14303

- Parking in the attached parking ramp is \$5.00 as long as you bring your ticket to the reception desk and get it stamped.
- If you park in the ramp, park on Level 3 and enter the institute from that level.
- The competition will be held on the 2<sup>nd</sup> Floor in Lab 208.
- One entire side of the lab has windows for family and friend viewing.

## **Schedule:**

- 7:00am Continental Breakfast
- 7:30am Judges Meeting
- 8:00am Competitions Begin (Staggered by 15 Minutes)
- 11:30am Lunch Buffet (11:30am – 1:00pm)
- 3:30pm Medal Ceremony

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## Student Competitions:

**(SK) 1 - 9**

### **Student Contemporary Hot Food**

The competitors have 15 minutes for set-up,  
60 minutes to fabricate and cook,  
10 minutes for plating, and 15 minutes for clean-up.

**(SP) 1**

### **Hot/Warm Dessert**

The competitors have 15 minutes for set-up,  
60 minutes to cook,  
10 minutes for plating, and 15 minutes for clean-up.

**(SP) 2**

### **Composed Cold Dessert**

The competitors have 15 minutes for set-up,  
90 minutes to cook,  
10 minutes for plating, and 15 minutes for clean-up.



## Professional Competitions:

**(KC)**

### **Contemporary Hot Food**

The competitors have 15 minutes for set-up,  
60 minutes to fabricate and cook,  
10 minutes for plating, and 15 minutes for clean-up.

**(KP) 1**

### **Contemporary Patisserie**

#### **Hot Warm Plated**

The competitors have 15 minutes for set-up,  
60 minutes to cook,  
10 minutes for plating, and 15 minutes for clean-up.



**(KP) 2**

### **Contemporary Patisserie**

#### **Cold Plated**

The competitors have 15 minutes for set-up,  
90 minutes to cook,  
10 minutes for plating, and 15 minutes for clean-up.