



# Professional & Student Hot Food & Pastry Competition

*Sunday, April 22, 2018*

The Niagara Falls Culinary Institute



28 Old Falls St.  
Niagara Falls NY, 14303

- Parking in the attached parking ramp is free 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 second 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 – 1:00pm Lunch Buffet
- 3:30pm Medal Ceremony

# Sunday April 22, 2018

## *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 plate up and 15 minutes for clean-up.

(SP) 1

Hot / Warm Dessert

Competitors have 15 minutes for set-up,  
60 minutes to cook, 10 additional minutes for plating  
And 15 minutes for clean-up.



(SP) 2

Composed Cold Dessert

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional 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 plate up and 15 minutes for clean-up.



(KP) 1

Contemporary Patisserie

Hot Warm Plated

Competitors have 15 minutes for set-up,  
60 minutes to cook, 10 additional minutes for plating  
And 15 minutes for clean-up.

(KP) 2

Contemporary Patisserie

Cold Plated

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