



Professional & Student Hot Food & Pastry Competition

Sunday, April 28, 2019

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 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

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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 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.

