



International
**FOOD SERVICE
EXECUTIVES**
Association

5th Annual IFSEA Surf Side Bistro Rules

1. All University Teams must have four currently enrolled culinary students and one currently enrolled culinary student as an alternate. U.S. Military Teams must have five culinarians; four to compete and one to serve as an alternate.
2. All University participants must be a current member of the IFSEA and be registered for the 2012 IFSEA Conference. All U.S. Military Team participants must be attending the IFSEA Conference & U.S. Joint Services Excellence in Food Service Awards.
3. No extra equipment (power or manual), knives, specialty tools or other gadgets are allowed.
4. Each team must complete a tablescape with provided equipment. No outside tablescape items will be allowed.
5. All teams must only use ingredients provided in the Bistro Challenge Pantry. These items will be shared. There will be a minimum of 122 items in the pantry that will range from staples such as flour, cornstarch, sugar, salt, pepper, garlic, onions, herbs, spices, dairy products and seasonal vegetables.
6. Each team must prepare 1 plate per item for presentation and 2 plates per item for tasting. The presentation plate will be photographed and judged on creativity, appearance and marketability.
7. All teams must appoint a team leader who will be making the presentation to the judges. The presentation must include their approach to the challenge, their choice of theme, taste profile, plate style and table setting as well as an explanation of its marketability.
8. All teams must practice Basics of “ServSafe” standards for food service. No excessive jewelry, makeup or artificial/decorated nails. Their uniforms and aprons must be cleaned and pressed and team members must be clean with their hair pulled back in hair net.

9. The Bistro Challenge is 90 minutes from planning to presentation. The time will be displayed in the center of the room next to the Bistro Challenge Pantry. (The head judge might change the location if necessary). Time will be announced every 30 minutes except for the last 30 minutes, which the time will be announced in 15 minutes increments. The final 10 seconds will be counted-down to 0 by the audience and the host of the challenge.

Criteria for Judging

CRITERIA POINT VALUE

Appearance and Menu Design 20

Plate Presentation and Table Design 25

Taste 30

Creativity and Utilization of the Pantry 25

Organizational Skills 25

Culinary Skills and Degree of Difficulty 30

Sanitation 25

Team Work and Verbal Explanation of dishes to judges 20

Highest Possible Points: 200

CRITERIA DEDUCTIONS

Inconsistency between dish and tablescape/menu - 5

Sanitation Violation (per act) - 2

Missing elements based on presentation - 2

Food wasted per dish - 3

Instructors or coaches helping their team during competition -20



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5th Annual IFSEA Surf Side Bistro Sign-Up Form

Deadline: February 15, 2012

School Name : _____

Instructor or Coach (if applicable): _____

Team Participants

1. _____
2. _____
3. _____
4. _____

Alternate _____

****All Team Members, Alternate, Instructor or Coach must be registered for conference****

Team Contact Name: _____

Contact Email: _____

Contact Phone: _____

Contact Street Address: _____

City: _____ State: _____ Zip: _____

*Please Submit Completed Application to: Rick Diaz @ rdiaz.ifsea@gmail.com or fax to 303.420.9579

By participating in the 2012 Bistro Challenge at the IFSEA Conference and Tradeshow, all participants grant IFSEA, and their representatives, permission to copyright, sell, rent, publish, and/or use photographic portraits or pictures, in whole or part, for advertising, trade, stock photography, editorial, educational or any other lawful purpose whatsoever.

****Military Teams will be selected on-site by the appropriate Military Branch****