



IACC Copper Skillet Global Competition Guidelines

This competition is designed to highlight the artistry and skills of IACC-member chefs from around the world and to honor their contributions to our shared goal of providing an outstanding meeting experience.

Competition Rules

Chefs will be required to create an entrée using contents from the mystery table and two proteins provided. Protein items may include 2 meat or poultry, 1 fish or shellfish and 2 plant-based proteins such as lentils, tofu, etc. (not plant-based ultra-processed foods). Chefs must use exactly 2 out of the 5 available protein items in their final dishes.

Chefs will have 15 minutes to gather their ingredients and begin planning their dishes. After 15 minutes, the cooking portion of the competition will begin. Chefs will have 30 minutes to create their dishes and, during that time, may return to the ingredient table as many times as needed. Each chef will present two identical plates, one for judging and one for viewing/tasting by the audience. There will be a 10-point deduction for anyone who plates late/late service.

Judging

An independent panel of judges will evaluate the entrées according to set criteria. Judging criteria will include:

1. Presentation, portion size
2. Creativity, innovation, and practicality
3. Professional technique and skill
4. Flavor, taste and texture
5. Sanitation/food handling
6. Food Waste Efficiency

All dishes created must be functional for service in an event setting. Chefs are free to use as many or as few pantry and staple ingredients.

Chefs will be required to provide their own knives. A vegetable peeler, spatula and grater will be allowed. No additional tools, special plates or serving vessels may be used.