

AGFD Communicating Culinary Chemistry Competition: Coastal Cuisine

ACS Spring 2024 in New Orleans

Rules and Regulations

Overview of Competition: Finalist teams will give 10 minute presentations on an aspect of food chemistry related to “AGFD Communicating Culinary Chemistry: Coastal Cuisine” to a judges’ panel consisting of culinary and chemistry professionals, and an audience of about 50 – 70 ACS members and guests. Presentations should be modeled after a TV cooking show and should include live demonstrations alongside explanation of underlying chemistry. Immediately after the formal presentations, all three student groups will participate in an interactive session with those in attendance. Groups can use posters, computer-aided presentations, live cooking demonstrations, pre-prepared edible materials, and other creative methods of presenting their topics. **The interactive presentation must include something edible for the audience to sample that helps explain the chemistry involved in the presentation.** The students will also answer questions and otherwise interact personally with those in attendance. Cookware and standard ingredients will be provided for the teams at the competition.

Theme: Entries should relate to cooking with coastal cuisine, interpreted broadly. Among other possibilities, entries could focus on dishes that feature coastal ingredients; techniques that exploit or highlight the physical / chemical properties of these ingredients; or chemical transformations that showcase some other aspect of cooking in coastal cuisines.

Eligibility: Teams may consist of up to 4 students. Students must be currently enrolled at an accredited college at the date of the competition. Both undergraduate and graduate students are eligible. All team members must be student members of the ACS, though intent to join before the conference is acceptable.

Entries: Initial proposals consisting of a video portion and a written portion will be submitted electronically.

- 1) A video (3 minute limit) should be related to the intended final presentation, and could (but does not have to) show a portion or overview of the intended final presentation.
 - Video submissions should convey plans for a live presentation rather than a polished video product. Extensive video editing and effects are discouraged. Video submissions are capped at 25 MB.
- 2) The written component (2-page limit, single-spaced, 12 pt font) should provide an overview and description of the team’s interactive component.
 - Entries must include a list of supplies and ingredients needed on a separate (additional, third) page.

Modest revision of presentations between the entry date and the final competition is acceptable.

DUE DATE FOR ENTRIES IS **December 15, 2023 at 12 PM EST.**

ENTRIES CAN BE SUBMITTED **HERE:** <https://hws.formstack.com/forms/c4cooking>

Selection of Finalists: During the weeks after the submission deadline, three finalist teams will be selected by a review committee, based on the following criteria: Scientific merit; Clarity; Entertainment/fun value; Connection of theme to broader chemical topics.

Prizes: Finalist teams receive complimentary registration to ACS Spring 2024 in New Orleans and \$600 per team member for travel costs. Supplies and ingredients will be provided for finalists. **Entering teams agree to provide a news piece for the AGFD Division newsletter should their team win the competition** and also to AGFD’s use of photos taken at and related to the competition.

(Highlighted dates and times below are tentative, and subject to change, but will be during the ACS meeting.)

Date and Location of Final Competition: TENTATIVELY 10:30 AM Tuesday March 19th, 2024, at Dickie Brennan’s Steakhouse. Finalist teams will have prep time during the previous day, Monday March 18th. Even if the schedule changes, the timing for the entire event will be during the spring ACS meeting, 17 – 21 March.

Questions: Justin Miller (Hobart & William Smith Colleges, jmiller@hws.edu), Donnie Golden (University of Delaware, dgolden@udel.edu), or Alyson Mitchell (UC Davis, aemitchell@ucdavis.edu)