



STUDENT CHEF GUIDELINES

Your coordinator is: Dawn Fielder

Phone: (562)201-8746 Email: rurfam@msn.com

DATE OF EVENT: Sunday, October 21, 2018

CHEF'S CHECK IN: 10:00 a.m.

Your dish must be ready for judging by 11:00 a.m. Late arrivals will not be judged.

PUBLIC ENTRY: 12:00 - 3:00 p.m.

PLACE: La Habra Community Center (1 block north of The Children's Museum)

- You must prepare your dish at home. Please cook enough for 100 generous one tablespoon servings. (A recipe that serves 24 should work.)
- Food may be reheated at your table by crock pot or chafing dish. (Please use a chafing dish if possible; electric outlets are limited.)
- Your presentation area will be approximately 2' wide by 2.5' deep. Bring your own serving dishes and utensils. Don't forget chafing dishes, sterno, matches, potholders, serving spoons, or forks, knives, crock pot, and extension cords, if using electrical outlet.
- The tablecloth, napkins, small plates, bowls, cups, forks, spoons, and a sign with your name and the name of your dish will be provided by the Museum. We'll also provide a chef's apron as our thank you gift.
- Admission for chefs is FREE. Chefs may purchase one pre-sale ticket (\$40.00 value) at \$25.00.
- Creativity is the word of the day, select an interesting dish, give it an intriguing name, and help us raise lots of "bread" for the kids!
- Please supply copies of your recipe for interested guests to take home.



CHEF INFORMATION FORM

STUDENT DIVISION GRADES 9-12

Your coordinator is: Dawn Fielder
Phone: (562)201-8746 Email: rurfam@msn.com

Student Chefs Name (print): _____
Last First

School Name: _____

Best phone to contact you: () _____

Parent Name: _____ Parent Signature: _____

Email: _____

Address: _____

City/Zip: _____

Name of Dish: _____

Category: _____

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|--------------------|---------------------|---------------------------------------|
| 1. Hot Appetizers | 6. Pasta | 11. Seafood Entrees |
| 2. Cold Appetizers | 7. Bread | 12. Vegetables, Relishes, Side Dishes |
| 3. Salads | 8. Pork Entrees | 13. Cakes & Pies |
| 4. Chili & Gumbo | 9. Beef Entrees | 14. Other Desserts |
| 5. Soup | 10. Poultry Entrees | |

Electrical Outlet Needed Yes No

- Remember to invite your friends and check out our website for event details at www.lhcm.org
- Please bring an extension cord as extras may not be available.
- Space is extremely limited and available for only 20 student chefs. Acceptance will be on first come, first served basis.

SCORING INFORMATION

The Judges will score:

Points

- | | |
|--|------|
| 1. The degree of difficulty in preparation | 0-15 |
| 2. The degree of originality | 0-15 |
| 3. Taste & palatability | 0-15 |
| 4. Eye appeal/presentation | 0-15 |

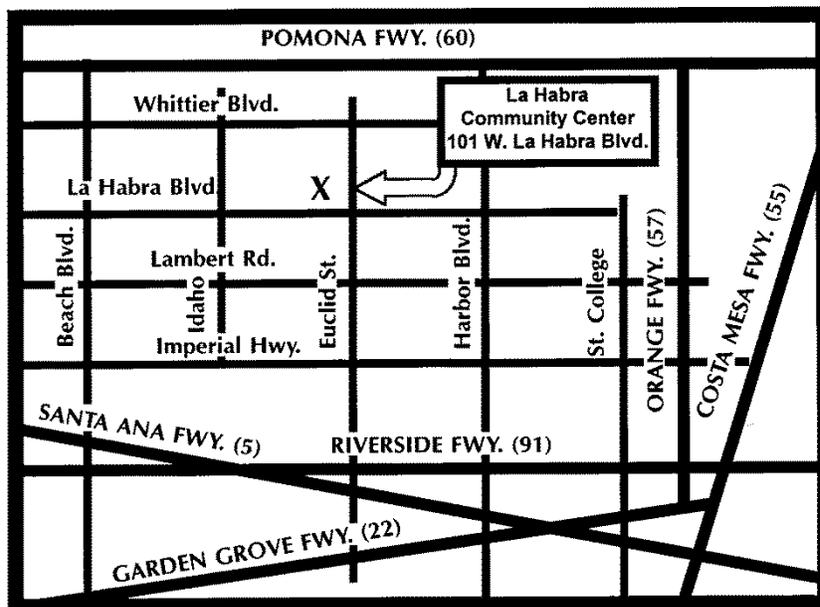
Hint:

Your presentation should include A table setting showing off your dish with proper garnish, etc.

Gold, Silver and Bronze medals will be given in each food category. Table themes and decorations are encouraged. (A coordinator will contact you regarding your theme)

AWARDS: One Gold, Silver and Bronze Medal will be given in the Student Chef Division.

Map to the La Habra Community Center



GOURMET GUYS raise bread

HERE'S HOW IT WORKS!

- **Amateur chefs (guys only) prepare samplings of one of their terrific specialties (tiny bites) for about 150 guests. There are many categories to choose from, so the competition is serious stuff!**
- **The “chefs” bring their prepared food to the La Habra Community Center on event Sunday.**
- **Each chef has half of a 6’ table to work on. They set up a small presentation (showing one plated serving) for judging. They have their dish ready to serve at noon (plates, plastic-ware, signage are provided).**
- **From 11:00 a.m. to 12 noon the doors are closed to the public, and each dish is judged by 3 professional chefs. Each professional chef judges the dishes on difficulty, originality, taste and eye appeal.**
- **The score sheets are sent for tallying – while that is happening the public enters and samples the yummy dishes, shops the silent auction, takes chances on the raffles and has a great time.**
- **When the scoring is completed, the results are announced in the various categories and the winners are presented with medals. The auction and raffle winners are announced and the event is done!**

**This is a fun way to spend a Sunday afternoon!
A bar and a Silent Auction help round out the day!**

Professional chefs are asked to donate this 1-2 hours of time to come and judge, give suggestions and admire the efforts of the guys. Judges admission is complementary and judges are welcome to stay, sample more tasty bites and bid on auction items.

The public is invited in at 12 noon. Tickets are \$40.00.

Nonprofit Tax ID Number: 330244625

Gourmet Guys– it’s what you’ve been waiting for!