



# STUDENT CHEF GUIDELINES

Your Coordinator is: Dawn Fielder

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**DATE OF EVENT: Sunday, November 12, 2023**

**CHEF'S CHECK-IN: 10:00 AM (your dish must be ready for judging by 11:00 AM)**

**PUBLIC ENTRY: 12:00 – 3:00 PM**

**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, forks, knives, crock pot, and extension cords, if using an 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 (\$50.00 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 1-6

STUDENT DIVISION GRADES 7-12

Student Chef's Name (print):

\_\_\_\_\_ , \_\_\_\_\_  
Last First

School Name: \_\_\_\_\_ Grade: \_\_\_\_\_

Phone: \_\_\_\_\_ Parent Signature: \_\_\_\_\_

E-Mail: \_\_\_\_\_

Address: \_\_\_\_\_

City/Zip: \_\_\_\_\_

Name of Dish: \_\_\_\_\_

Category: \_\_\_\_\_

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

Electrical Outlet Needed      Yes       No

- Remember to invite your friends and check out our website [www.fcmlh.org](http://www.fcmlh.org)
- Please bring an extension cord. Extras may not be available.
- Space is extremely limited and available for only 20 student chefs on a first-come, first-served basis.

## SCORING INFORMATION

The Judges will score:	<u>Points</u>
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)

**SPECIAL AWARDS:** 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place in each category

**Outstanding Individual Award    People's Choice Award    Best Group Theme**

### Map to the La Habra Community Center

