



STUDENT CHEF GUIDELINES

Your coordinator is: Dawn Fielder

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

DATE OF EVENT: Sunday, October 15, 2017

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: rvfam@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

