



MRE COOKING CHALLENGE

Chefs are invited to challenge their culinary prowess by turning military-issue MREs and other provided ingredients into one delicious, gourmet-plated, “Meal Ready to Eat.”

COMPETITION DATE: Thursday, July 14, 2016

Military & Veteran Appreciation Day (free admission for Active-Duty Military, Veterans, Guard & Reserve with ID)

TIME: Qualifying Round 1: 11:30am-1:00pm
Qualifying Round 2: 1:30pm-3:00pm
Final Round: 5:00pm-6:30pm

LOCATION: Cal Expo, 1600 Exposition Blvd, Sacramento, CA 95815
Cooking Theatre in California Building B

AWARDS: Champion (final round) Large State Fair Rosette
Reserve Champion (final round) State Fair Rosette
1st Place (qualifying rounds) State Fair Ribbon
2nd Place (qualifying rounds) State Fair Ribbon
3rd Place (qualifying rounds) State Fair Ribbon
Awards and MREs courtesy of CalVet, serving California veterans and their families. More information at www.calvet.ca.gov.

AVAILABLE EQUIPMENT:

- Electric range & oven, microwave, mini-fridge, sink and electrical outlet
- Tools and small appliances typically found in a home kitchen are also available
- Not available: rice cooker, food processor
- Teams are encouraged to bring their own knives or any specialty equipment needed

AVAILABLE INGREDIENTS:

- MREs will be provided, Ingredients in selected MRE **MUST** be featured in the meal.
- The pantry is stocked with a variety of common ingredients for cooking and baking
- Competitors may not bring any outside food or spices into the competition

JUDGING CRITERIA

- 30% **Taste:** Seasoning, flavor, temperature/doneness
- 25% **Presentation:** portion size, harmonious use of garnish, color, slicing/placement
- 20% **Skill Level:** Difficulty of dish, cooking & knife skills, use of ingredients, creativity
- 15% **Use of MRE Ingredients:** high % of dish is from MRE, good use of ingredients
- 10% **Work Habits & Showmanship:** Food safety and sanitation, organization of work area, personal demeanor, interaction with MC and audience

Significant Points Deductions:

- MRE ingredients not featured in dish (-30 points)

CHALLENGE FORMAT:

1. Arrive **30 minutes prior** to competition start time to draft MREs, be fitted for a microphone and sort out any last minute details.
2. **Start Time:** The MC will introduce the challenge, competitors and judges. The mystery MRE will be revealed, and then the MC will start the competition.
3. **5 minutes:** to “shop” from food carts in front of kitchen set. More ingredients are available behind the set throughout the competition.
4. **10 minutes:** to prep and set up kitchens: preheat ovens, boil water, organize equipment, etc. No cooking or food prep is allowed at this time.
5. **30 minutes:** to cook and plate your meal, which is immediately presented to Judges.
6. **Judges Evaluate** the dishes behind the scenes while teams distribute any remaining food as samples and clear down kitchens (Fair staff will also help clean).
7. **Judges Announce the Winners** and present ribbons.

ADDITIONAL RULES & REGULATIONS:

- **No alcoholic beverages may be consumed** either in front or back of the set; however, it may be used as a cooking ingredient. Failure to follow this rule may lead to disqualification.
- Kitchens will be assigned randomly before each round begins.
- MREs will be selected from one box of MREs. Contestants will draw numbers and perform a draft selection of MRE meals.
- A contestant may NOT use the same MREs used in the Qualifying Round for the Final Round.
- Competitors may return to kitchen pantry for ingredients once cooking has begun.
- No open flame is allowed, including torches and lighters (CA Fire Marshall Regulations).
- Only participants may be backstage (space limitations and food safety).
- Participating Chefs are encouraged to wear military-themed attire.
- Each participating Chef will receive 1 Admission Credentials and 1 parking pass to enter the Fair the day of the Challenge, as well as 2 additional admission credentials for guests.
- To comply with California’s Megan’s Law requirements, every participant must provide First, Middle and Last Name; Date of Birth; Driver’s License Number and State of Issuance; and residential Zip Code no later than July 1, 2016

CONTACT: Corey Egel
CalVet Veterans Services Division
916.653.2105
Corey.egel@calvet.ca.gov

MRE COOKING CHALLENGE PARTICIPANT INFORMATION

SUBMIT TO:

Corey Egel, CalVet, 1227 O Street, Sacramento, CA 95819
email: corey.egel@calvet.ca.gov

Contact Name	Rank
Phone Number	Cell phone Number <i>(for day of presentation)</i>
Mailing Address	
City	State, Zip Code
Email Address	

Company/Organization/Restaurant Representing
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Preferred Preliminary Round:

- 11:30am-1:00pm
- 1:30pm-3:00pm

I hereby certify that all of the information submitted with my application to compete in the MRE Cooking Challenge is true and correct.

I hereby certify that I have read the competition information and rules, and I will accept and comply with rules as written, and accept the decision of the Judges as final.

I hereby certify that if selected as the first place winner of my preliminary round that I will be available to compete in the final round on July 14, 2016 from 5:00pm-6:30pm.

Signature _____ Date: _____

**CALIFORNIA EXPOSITION AND STATE FAIR
CALIFORNIA'S KITCHEN
Letter of Understanding**

This Letter of Understanding is between CALIFORNIA EXPOSITION AND STATE FAIR, hereafter referred to as "Cal Expo" and _____ hereinafter referred to as "Demonstrator". (your full name)

Under this agreement, Demonstrator will participate as a competitor in the MRE Cooking Challenge in California Building B on Thursday, July 14, 2016.

Demonstrator will provide to Cal Expo, a completed Megan's Law compliance form listing all team members.

All MRE mystery ingredients, basic pantry ingredients, tools, and demonstration kitchen; credentials for Fair entry and parking for above dates will be provided to you.

Demonstrator and all participants agree to indemnify, defend and save harmless the State of California, California Exposition & State Fair, its officers, agents and employees from any and all claims and losses accruing or resulting to any and all contractors, subcontractors, suppliers, laborers, and any other person, firm or corporation furnishing or supplying work services, materials, or supplies in connection with the performance of this Agreement, and from any and all claims and losses accruing or resulting to any person, firm or corporation who may be injured or damaged by the Demonstrator and/or the Demonstrator's paid or volunteer assistants in the performance of this Agreement.

_____ Date: _____
Demonstrator's Signature

California Exposition and State Fair

_____ Date: _____
Heidi Turpen, Contracts Manager

