

We are looking for the Mail Woman or Man who can really deliver...in the kitchen! Compete in a live cooking challenge at the California State Fair. Individual amateur chefs will use a basket of three mystery ingredients to prepare a 3-course, home-style meal in front of a live fair audience and a panel of qualified Judges. Space is limited, apply today!

APPLICATIONS DUE: June 15, 2016, accepted on a first-come-first-served basis

DATE: Sunday, July 10, 2016 (all rounds)

TIME: Qualifying Round 1: 10:00am-12:00pm
Qualifying Round 2: 12:30pm-2:30pm
Qualifying Round 3: 3:00pm-5:00pm
Final Round: 6:00pm-8:00pm

LOCATION: Cooking Theatre in "California's Kitchen," Building B

QUALIFICATIONS: Any team of 2 amateur cooks, one must be currently employed by USPS.

AWARDS: 1st, 2nd & 3rd Place (final round) State Fair Rosette
1st, 2nd & 3rd Place (qualifying round) State Fair Ribbon

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

AVAILABLE INGREDIENTS:

- A mystery ingredient will be presented for each course; one for appetizer, one for main dish and one for dessert. Mystery ingredients must be prominently used in dishes.
- The pantry is stocked with a variety of common ingredients for cooking and baking
- Teams may not bring any outside food or spices into the competition

JUDGING CRITERIA

- 30 points **Taste:** Complimentary courses, seasoning, flavor, temperature/doneness
25 points **Presentation:** portion size, harmonious use of garnish, color, slicing/placement
20 points **Skill Level:** Difficulty of dish, cooking & knife skills, use of ingredients, creativity
15 points **Use of Mystery Ingredient:** Prominence in meal, good use of ingredient
10 points **Work Habits & Showmanship:** Food safety and sanitation, organization of work area, professional and courteous, communication with MC and Judges during competition

Significant Points Deductions:

- A mystery ingredient is not used in any dish (-30 points per unused ingredient)
- Food not safe to eat (undercooked) (-20 points per item)
- Less than 3 courses presented (-20 points per absent course)

CHALLENGE FORMAT:

1. Arrive **30 minutes prior** to your start time to be fitted for a microphone and to sort out any last minute details
2. **Start Time:** The MC will introduce the challenge, competitors and Judges. The mystery baskets will be revealed then the MC will start the competition
3. **5 minutes:** to “shop” for food in the pantry. More ingredients are available in the pantry 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. **60 minutes:** to cook and plate your meal, which is immediately presented to Judges upon completion
6. **Judges Evaluate** the dishes behind the scenes while teams distribute any remaining food to fair guests as samples and clean the kitchens (Fair staff will also help clean)
7. **Judges Announce the Winners** and ribbons will be presented.

ADDITIONAL RULES & REGULATIONS:

- Each of the mystery ingredients must be used at least once in the 3-course meal.
- **No alcoholic beverages may be consumed** either in front or back of the set; however, it may be used as an ingredient. Failure to follow this rule may lead to disqualification
- Kitchens will be assigned randomly before each round begins.
- No open flame is allowed, including torches and lighters (CA Fire Marshall Regulations)
- Please prepare enough food for 4 standard servings so that food will be available for fair guests to sample.
- Only participating team members may be backstage (space limitations and food safety)
- Teams are encouraged to wear USPS apparel.
- Each participant will receive 1 Admission Credential and 1 parking pass to enter the Fair the day of the Challenge. 2 additional credentials will be given to each participating team member for guests.

CONTACT: Ralph Petty
 State Fair Liaison to USPS
 916.521.6646
 petty-r@pacbell.net

Postal Service Cooking Challenge Application

APPLICATION DUE DATE: June 15, 2016

SUBMIT TO: Ralph Petty
5505 South Grove St #95
Rocklin, CA 95677

email: petty-r@pacbell.net
phone: 916.521.6646

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

Preferred Preliminary Round on Sunday, July 10, 2016:

10:00am-12:00pm 12:30pm-2:30pm 3:00pm-5:00pm

I hereby certify that all of the information submitted with my application to compete in the Postal Service 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 Sunday, July 10th from 6:00pm-8:00pm.

Challenge Accepted!

Signature _____ Date: _____

