

Compete in a live cooking challenge at the California State Fair. Individual professional chefs will use a mystery ingredient to prepare a 3-course meal in front of a live fair audience and a panel of qualified Judges, in the Kitchen Theatre. Represent your restaurant or business. Space is limited, apply today!

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

DATE/TIMES: **Qualifying Rounds: Friday, July 22**
 Qualifying Round 1: 10:00am-12:00pm
 Qualifying Round 2: 12:30pm-2:30pm
 Qualifying Round 3: 3:00pm-5:00pm
 Final Round: Sunday, July 24: 3:00pm-5:00pm

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

QUALIFICATIONS: Any currently-employed or self-employed professional chef in the restaurant or catering industry.

AWARDS: **Final Round**
Champion \$200 cash & State Fair Golden Bear Trophy
2nd Place \$150 cash & State Fair Rosette
3rd Place \$100 cash & State Fair Rosette

 Qualifying Round
1st Place \$100 cash & State Fair Ribbon
2nd Place \$75 cash & State Fair Ribbon
3rd Place \$50 cash & State Fair Ribbon

AVAILABLE EQUIPMENT:

- Electric range & oven, microwave, sink and electrical outlet.
- Tools and small appliances typically found in a home kitchen are also available.
- Participants are encouraged to bring their own knives or specialty equipment.

AVAILABLE INGREDIENTS:

- A mystery ingredient will be provided and MUST be featured in 1 or more 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% **Taste:** Complimentary courses, 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 Mystery Ingredient:** Prominence in meal, good use of ingredient
- 10% **Work Habits & Showmanship:** Food safety and sanitation, organization of work area, professional and courteous, communication with MC and Judges during competition

Significant Points Deductions:

- Mystery ingredient not featured in any dish (-30 points)
- 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 ingredient will be revealed then the MC will start the competition
3. **5 minutes:** to “shop” for food in the backstage pantry. 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. **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 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:

- **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 chef may be backstage (space limitations and food safety)
- Chefs are encouraged to wear their restaurant chef jackets, hats, apparel, etc.
- 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 participant for guests.

CONTACT: Michelle Johnson
Culinary Programs Coordinator
916.263.3189
mejohanson@calexpo.com

PROFESSIONAL CHEF COOKING CHALLENGE APPLICATION

APPLICATION DUE DATE: June 15, 2016

SUBMIT TO: Michelle Johnson
P.O. Box 15649
Sacramento, CA 95852

email: mejohnson@calexpo.com
fax: 916.263.7903

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

Restaurant/Catering Business Represented
Website

Preferred Preliminary Round:

- 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 Professional Chef 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 24, from 3:00pm-5:00pm.

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 Professional Chef Challenge in California Building B on Friday, July 22, 2016.

Demonstrator agrees to appear on Sunday, July 24 from 3:00pm to 5:00pm, should they win their Qualifying Round.

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

Cal Expo will provide: 1) mystery ingredient, basic pantry ingredients, tools, and demonstration kitchen; 2) credentials for Fair entry and parking for above dates.

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.

Demonstrator's Signature Date: _____

California Exposition and State Fair

Heidi Turpin, Contracts Manager Date: _____

