



California Junior Chef Cooking Challenges



Aspiring Junior Chefs and their Grown-Up Sous Chefs are invited to participate in a live cooking challenge at the California State Fair. This competition spotlights the creative culinary talent and skills of California's youth. Grown-Up Sous Chefs will provide guidance and mentoring and act only as an assistant during the on stage cooking and judging. Participants will plan a recipe ahead of time for one of three entree options, and then prepare it onstage in the Cooking Theatre in front of a live fair audience and a panel of qualified Judges. Space is limited, apply today!

APPLICATIONS DUE: Applications accepted on a first-come, first-served basis

SHOPPING LISTS DUE: July 1, 2019, lists submitted ahead, ingredients are provided by Fair

CHALLENGE DATE: **Tuesday, July 23, 2019**

CHALLENGES & JUDGING TIMES (7/23/19)

12pm-2pm: **California Balanced Breakfast**

Plan and prepare a satisfying and nutritious California-style breakfast meal. Must include at least 3 components (ex: main, side, bread, fruit/juice, etc.)

3pm-5pm: **California Summer Salad**

Invent and prepare a "California Salad" featuring California-grown ingredients.

6pm-8pm: **California Party Platter**

Invent and prepare the perfect "California Party Platter." Must include at least 2 different types of appetizers.

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

QUALIFICATIONS: Any team of 1 Jr. Chef (ages 10-17) and 1 Adult Sous Chef (ages 18+).

AWARDS: 1st, 2nd and 3rd Place winners will receive California State Fair Ribbons

AVAILABLE EQUIPMENT:

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

AVAILABLE INGREDIENTS:

- Any ingredient which can be found at Save Mart can be requested by participants. Ingredients not available can be brought by participants as long as they are in their factory-sealed packaging.

JUDGING CRITERIA

- 30% **Taste:** Complimentary courses, seasoning, flavor, temperature/doneness
- 25% **Presentation:** portion size, harmonious use of garnish, color, slicing/placement
- 20% **Recipe:** Recipe is creative, well-written and complete
- 15% **Use of Theme:** Verbal explanation of applicability to CA/CA State Fair themes
- 10% **Work Habits & Showmanship:** Is the Junior Chef leading the preparation? Food safety and sanitation, organization of work area, professional and courteous, communication with MC and Judges during competition

CHALLENGE FORMAT:

1. Arrive **30 minutes prior** to competition start time to submit final Recipe Form (available online at <http://www.castatefair.org/california-canning-baking/>), to organize your ingredients, be fitted for a microphone and sort out any last minute details.
2. **Start Time:** The MC will introduce the challenge, competitors and judges, and then the MC will start the competition.
3. **5 minutes:** to get ingredients from backstage, prep and set up kitchens: preheat ovens, boil water, organize equipment, etc. No cooking or food prep is allowed at this time.
4. **35 minutes:** to cook and plate your meal, which is immediately presented to Judges.
5. **Recipe Theme Explanation:** Jr. Chef will explain how their recipe honors the theme.
6. **Judges Evaluate** the dishes behind the scenes while any remaining food is distributed by staff as samples and kitchens are cleaned (Fair staff will also help clean).
7. **Judges Announce the Winners** and present ribbons.

ADDITIONAL RULES & REGULATIONS:

- **Contestants may not be inebriated, and no alcoholic beverages may be consumed** either in front or back of the set; and may not be used as an ingredient. Failure to follow this rule may lead to disqualification.
- Although contestants must submit their shopping lists on/before July 1, the recipe must be turned into the coordinator at the event 30 minutes prior to stage time.
- Kitchens will be assigned randomly before each round begins.
- No open flame is allowed, including torches and lighters (CA Fire Marshall Regulations).
- Plan to prepare your recipe 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).
- Each participating team will receive 2 Admission Credentials and 1 parking pass to enter the Fair the day of the Challenge. 2 additional credentials will be given to each team for guests.
- Upon submission, all recipes become the property of the California State Fair, who reserves the right to edit, publish and use the recipes and the winner's names in promotion or advertising without compensation to the exhibitor.
- Teams are encouraged to wear themed or team apparel.

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



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APPLICATION DUE DATE: Applications accepted on a first-come-first-served basis

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

email: mejohnson@caexpo.com
fax: 916.263.7903

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

Team Name
Name of Junior Chef

Will compete in the following round on Tuesday, July 23, 2019:

- California Balanced Breakfast:** 12pm-1:30 pm
- California Summer Salad:** 3pm-4:30pm
- California Party Platter:** 6pm-7:30pm

I hereby certify that all of the information submitted with my application to compete in the California Junior Chef Cooking Challenge is true and correct, and that I have the permission of my parent/guardian to participate in this challenge.

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.

Challenge Accepted!

Signature _____ Date: _____

