



# PROFESSIONAL CHEF COOKING CHALLENGE



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 Cooking Theatre. Represent your restaurant or business. Space is limited, apply today!

APPLICATIONS DUE: June 15, 2018, accepted on a first-come-first-served basis

DATE/TIMES: **Qualifying Rounds: Friday, July 19, 2019**

Qualifying Round 1: 12pm-2pm

Qualifying Round 2: 3pm-5pm

Qualifying Round 3: 6pm-8pm

**Final Round: Saturday, July 20: 6pm-8pm**

LOCATION: Cooking Theatre, Save Mart 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

2<sup>nd</sup> Place ..... +\$150 cash & State Fair Rosette

3<sup>rd</sup> Place ..... +\$100 cash & State Fair Rosette

**Qualifying Rounds**

1<sup>st</sup> Place ..... \$100 cash & State Fair Ribbon

2<sup>nd</sup> Place ..... \$75 cash & State Fair Ribbon

3<sup>rd</sup> 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 available.
- Teams are encouraged to bring their own knives or any specialty equipment needed.

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 from the kitchen pantry. Chefs may access pantry behind throughout the competition.
4. **5 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. **50 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 clear down kitchens and fair staff distribute any remaining food as samples (Fair staff will also help clean)
7. **Judges Announce the Winners** and ribbons will be presented.

## ADDITIONAL RULES & REGULATIONS:

- **Contestants may not be inebriated, and 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 and prizes will be forfeit.
- 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). For fairness, no “Sous Chefs” will be allowed.
- Chefs are encouraged to wear their restaurant chef jackets, hats, apparel, etc.
- Restaurants may send giveaways, gift certificates, etc. with their participating chefs for promotional purposes. No stickers are allowed.
- 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 DUE DATE: Accepted on a first-come, first-served basis

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

email: mejohnson@caexpo.com  
phone: 916.263.3189  
fax: 916.263.7903

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

Restaurant/Catering Business Represented
Website

Preferred Preliminary Round on Friday, July 19, 2019:

- 12pm-2pm
- 3pm-5pm
- 6pm-8pm

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 Saturday, July 20, 2019, from 6pm-8pm.

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 Chef competitor in the Professional Chef Challenge Preliminaries in the Cooking Theatre, Building B, Cal Expo, 1600 Exposition Blvd, Sacramento, CA 95815 on Friday, July 19, 2019.

Demonstrator agrees to appear on Saturday, July 20, 2019 from 6:00pm-8:00pm, should they win their Qualifying Round.

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

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 Turpen, Contracts Manager Date: \_\_\_\_\_

