

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: Applications are accepted on a first-come-first-served basis

DATE/TIMES: Qualifying Rounds: Friday, July 19, 2024

Qualifying Round 1: 11am-1pm
Qualifying Round 2: 2pm-4pm
Qualifying Round 3: 6pm-8pm
Final Round: Saturday, July 22: 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

2nd Place +\$150 cash & State Fair Rosette 3rd Place +\$100 cash & State Fair Rosette

Qualifying Rounds

AVAILABLE EQUIPMENT:

- Induction 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).
- "3 Courses" consists of an appetizer, main dish and a dessert.
- Teams will present one plate of each course to Judges, but please prepare enough food for roughly 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/company chef jackets, hats, apparel, etc.
- Restaurants may send flyers, 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 admission credentials will be given to each participant for guests.

CONTACT: Michelle Johnson, Program Coordinator

916.263.3189

mejohnson@calexpo.com



California PROFESSIONAL CHEF STATE*FAIR COOKING CHALLENGE

APPLICATION DUE DATE: Accepted on a first-come, first-served basis

Michelle Johnson SUBMIT TO: email: mejohnson@calexpo.com

> P.O. Box 15649 phone: 916.263.3189 fax: 916.263.7903 Sacramento, CA 95852

Contact Name						
Professional Title						
Phone Number	Cell phone Number (for day of challenge)					
Mailing Address						
City	State, Zip Code					
Email Address						
Restaurant/Business Represented (and Chef nam	e, if different than Contact Name)					
Website						
Preferred Preliminary Round on Friday, July 19, ☐ 11am-1pm ☐ 2pm-4pm ☐ 6pm-8pm	2024:					
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, 2024, from 6pm-8pm.						
Signature	Date:					

CALIFORNIA EXPOSITION AND STATE FAIR

California's Kitchen 2024 Letter of Understanding

referred to as "Cal Expo"	' and	EXPOSITION AND STATE FAIR, hereafter hereinafter referred to
as "Demonstrator".	(Demonstrator's	s full name)
Preliminaries in the Coo 95815 on the following D • Friday, July 19, 2	oking Theatre, Building B, Cal E Date(s) and Time(s): 2024, (Round Time) rees to appear on Saturday, July	competitor in the Professional Chef Challenge xpo, 1600 Exposition Blvd, Sacramento, CA 20, 2024 from 6:00pm-8:00pm, should they win
 Contractor agree the start of their Contractor will a County Environ Copies of any di Coordinator. A completed Me 	demonstration(s). adhere to all food safety standard mental Health Division. stributed materials to be handed	ckstage area of the classroom 30 minutes before is, which are enforced by the Sacramento out during the fair. Submit to the Program ing all individuals associated with the activities
1) Credentials for Fa	of the following for the above s air entry, parking and any delive ent, basic pantry ingredients, tool	ry appointments for above dates.
California Exposition & S accruing or resulting to ar firm or corporation furnis performance of this Agree person, firm or corporation	State Fair, its officers, agents and ny and all contractors, subcontracting or supplying work services ement, and from any and all clai	end and save harmless the State of California, demployees from any and all claims and losses ctors, suppliers, laborers, and any other person, materials, or supplies in connection with the ms and losses accruing or resulting to any ed by the Demonstrator and/or the nance of this Agreement.
Signature:		Signature:
	nonstrator	Contracts Manager
Date:		California Exposition & State Fair Date:
Address:		Cal Expo Fairgrounds 1600 Exposition Blvd. Sacramento, CA 95815
Phone Number:		Mailing Address: ATTN: CA Kitchen P.O. Box 15649 Sacramento, CA 95852

CONTACT: Michelle Johnson mejohnson@calexpo.com

916-263-3189

Email Address:

CALIFORNIA EXPOSITION & STATE FAIR

MEGAN'S LAW FORM

Cal Expo Contact Person: Michelle Johnson, Programs 916.263.3189

One of the fundamental responsibilities of the California Exposition & State Fair (Cal Expo) is to protect the public. In 1998, Cal Expo implemented a policy requiring that all persons conducting business with, employed by, or volunteering at Cal Expo shall provide the necessary personal information to enable their names to be searched through the Department of Justice's Megan's Law files. This file consists of records of individuals convicted of specific sex offenses who are required by Penal Code Section 290 to register as sex offenders.

Multiple Applicant Information							
THIS FORM MUST BE COMPLETED LEGIBLY, WITH ALL INFORMATION REQUESTED, OR IT WILL NOT BE ACCEPTED. SUBMIT TO THE CAL EXPO PERSONNEL OFFICE PRIOR TO THE EVENT							
COMPANY/ORGANIZATION/APPLICANTS NAME SUBMITTING: PRODUCT/SERVI			PRODUCT/SERVIC	CE PROVIDED:			
			Cooking Dem	nonstration(s)			
REPRESENTATIVE FULL NAME				PHONE NUMBER			
TYPE OF BUSINESS/GROUP/POSITION (CHECK ONE):							
CONTRACTOR CONSULTANT CONCESSIONAIRE X EXHIBITOR TENANT VOLUNTEER OTHER:							
PRINT CLEARLY. ALL ITEMS MUST BE COMPLETELY FILLED OUT AND LEGIBLE.							
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