

Dinner 911! Cooking Challenge







Military, Veterans and First Responders face off in a live cooking challenge at the California State Fair. Teams of two 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. Space is limited, apply today!

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

DATE: Wednesday, July 24, 2024 "Military, Veteran & First Responder Day!"

TIME: Qualifying Round 1: 12pm-2pm

Qualifying Round 2: 3pm-5pm Final Round: 6pm-8pm

LOCATION: California's Kitchen Exhibit in Building B, Cal Expo

QUALIFICATIONS: Any team of two veterans, active-duty military or first responders from

the same unit/station/veterans organization.

AWARDS: Champion (final round) State Fair Golden Bear Trophy

Reserve Champion (final round) State Fair Rosette 1st Place -3rd Place (qualifying rounds) State Fair Ribbon

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 <u>featured</u> 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).
- Teams are encouraged to wear department t-shirts, aprons, or other department/profession paraphernalia.
- Remember the goal of this program is to highlight our hometown heroes, YOU! Please represent yourself and your profession well by being courteous to other teams, demonstrating teamwork and showing good sportsmanship.
- Each participating team member 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: Michelle Johnson, Program Coordinator 916.263.3189, mejohnson@calexpo.com



Cooking Challenge

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

SUBMIT TO: California's Kitchen, Michelle Johnson email: mejohnson@calexpo.com

> P.O. Box 15649 Sacramento, CA 95852

fax: 916.263.7903 phone: 916.263.3189

Contact Name		Rank/Title		
Contact Name		nainy litte		
Phone Number Cell ph		one Number <i>(for day of challenge)</i>		
Mailing Address				
City	State, Zip (Code		
,				
Email Address				
Email Address				
Teammate Name		Rank/Title		
		,		
Fire/Police/EMT Department Represented				
Preferred Preliminary Round on Wednesday, Jul	ly 24, 2024			
☐ 12pm-2pm				
☐ 3pm-5pm				
I hereby certify that all of the information subm		y application to compete in the		
Firehouse Cooking Challenge is true and correct				
I hereby certify that I have read the competition		•		
comply with rules as written, and accept the dec	cision of the	Judges as final.		
I hereby certify that if selected as the first place available to compete in the final round on Wedr				
Signature		Date:		
Signature				

CALIFORNIA EXPOSITION AND STATE FAIR

California's Kitchen 2024 Letter of Understanding

	rstanding is between CALIFO Expo" and	RNIA EXPOSITIO	N AND STATE FAIR, hereafter hereinafter referred to
as "Demonstrator".	-	strator's full name)	
Challenge Prelimits Sacramento, CA 95 Wednesday Demonstrate	nt, Demonstrator will participanaries in the Cooking Theatre, 815 on the following Date(s) and Time (Round Time) or agrees to appear on Wednesdalifying Round.	Building B, Cal Exnd Time(s):	
Demonstrator will p	provide all of the following for	the above stated de	monstration:
		t the backstage area	of the classroom 30 minutes before
2. Contractor	their demonstration(s). will adhere to all food safety s vironmental Health Division.	tandards, which are	e enforced by the Sacramento
3. Copies of a	any distributed materials to be	handed out during t	he fair. Submit to the Program
outlined in		ckstage or interacti	
	de all of the following for the		
· ·	for Fair entry, parking and any	• • •	
2) Mystery ing	gredient, basic pantry ingredier	its, tools, and demo	nstration kitchen.
California Expositional accruing or resulting firm or corporation performance of this person, firm or corporational accruence of the person of	on & State Fair, its officers, agg to any and all contractors, su	ents and employees becontractors, suppli- services, materials, all claims and losse damaged by the De	emonstrator and/or the
Signature:		Signature:	
J	Demonstrator		Contracts Manager <mark>California Exposition & State Fai</mark> r
Date:		Date:	
Address:		1	Cal Expo Fairgrounds 600 Exposition Blvd. Sacramento, CA 95815
			Mailing Address:

Phone Number:

Email Address:

CONTACT: Michelle Johnson mejohnson@calexpo.com
916-263-3189

ATTN: CA Kitchen P.O. Box 15649 Sacramento, CA 95852

CALIFORNIA EXPOSITION & STATE FAIR

Cal Expo Contact Person: Michelle Johnson, Programs 916.263.3189

MEGAN'S LAW FORM

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. **Sworn officers and active military are exempt from this process. **									
COMPANY/ORGANIZATION/APPLICANTS NAME SUBMITTING: PRODUCT/SERVIO									
			Cooking Dem	nonstration(s)					
REPRESENTATIVE FULL NA	AME			PHONE NUMBER					
TYPE OF BUSINESS/GROUP/POSITION (CHECK ONE):									
contractor consultant concessionaire ${\sf X}$ exhibitor tenant volunteer other:									
PRINT CLEARLY. ALL ITEMS MUST BE COMPLETELY FILLED OUT AND LEGIBLE.									
		JRATE LISTING OF ALL PERSOI LY WILL BE CAUSE FOR REJECT			OR LISTED				
ORGANIZATION WITH CAL EXPO. FAILURE TO COMPLY WILL BE CAUSE FOR REJECTION OF THE ENTIRE APPRESENTATIVE SIGNATURE:					ιΤΕ:				
B					_//				
APPLICANT FULL NAME				DA	ΛΤΕ				
DATE OF BIRTH:	ZIP CODE:	DRIVER'S LICENSE/ID #:	ISSUING STATE:	PHONE NUMBI	ER:				
APPLICANT FULL NAME	1	i	į	DA	тЕ				
DATE OF BIRTH:	ZIP CODE:	DRIVER'S LICENSE/ID #:	ISSUING STATE:	PHONE NUMBI	ER:				
APPLICANT FULL NAME	i	i	i	DA	.ΤΕ				
DATE OF BIRTH:	ZIP CODE:	DRIVER'S LICENSE/ID #:	ISSUING STATE:	PHONE NUMBI	ER:				
APPLICANT FULL NAME	DA	.ΤΕ							
DATE OF BIRTH:	ZIP CODE:	DRIVER'S LICENSE/ID #:	ISSUING STATE:	PHONE NUMBI	ER:				
APPLICANT FULL NAME	1	i	i	DA	.ΤΕ				
DATE OF BIRTH:	ZIP CODE:	DRIVER'S LICENSE/ID #:	ISSUING STATE:	PHONE NUMBI	ER:				
APPLICANT FULL NAME DATE									
DATE OF BIRTH:	ZIP CODE:	DRIVER'S LICENSE/ID #:	ISSUING STATE:	PHONE NUMBI	ER:				
	i	1	1	i.					