



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 of California's youth. Grown-Up Sous Chefs provide guidance and mentoring and act only as an assistant during the on-stage cooking and judging. Junior Chefs plan a recipe ahead of time for one of three themed rounds, and then prepare their dishes 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 12, 2024, lists submitted ahead, ingredients are provided by Fair

CHALLENGE DATE: **Tuesday, July 23, 2024**

CHALLENGES & JUDGING TIMES

12pm-2pm: **"Queen Bee" Mother's Day Brunch**

Plan and prepare a CA GROWN brunch menu inspired by your family's "Queen Bee," Mom! California grows over half of the nation's produce! The menu must feature ingredients grown in California. - *theme by Lane of Visalia, CA*

3pm-5pm: **Cali-ly Jolly Good Apples**

Plan and prepare a dish featuring apples for a snack or any meal of the day. The possibilities are endless! - *theme by Antoinette of Grass Valley, CA*

6pm-8pm: **That's How I Roll!**

Plan and prepare a California Roll, invented in Los Angeles in 1960. Roll must include provided ingredients: rice, avocado, imitation crab meat (sticks), and cucumber rolled in seaweed. - *theme by Tatiana of Elk Grove, CA*

LOCATION: The Cooking Theatre, California's Kitchen, Building B
Cal Expo, 1600 Exposition Blvd, Sacramento, CA 95815

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 & INGREDIENTS

- Induction 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.
- 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 components, seasoning, flavor, temperature/doneness
- 25% **Presentation:** portion size, harmonious use of garnish, color, slicing/placement
- 15% **Recipe:** Recipe is creative, well-written and complete
- 15% **Use of Theme:** Verbal explanation of applicability to round theme
- 15% **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 2024 Special Contests Recipe Form (available online at <http://www.castatefair.org/california-canning-baking/>), to organize your ingredients, be fitted for a microphone, and to sort out any last-minute details. CA Roll contestants may arrive as early as 3 pm to prepare and cool any rice. Bring a rice cooker with you, if needed.
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. **50 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; or be used as an ingredient in this Junior Chef Challenge. Failure to follow this rule may lead to disqualification and prizes will be forfeit.
- Although contestants must submit their shopping lists on/before July 11, the recipe must be turned into the coordinator at the event 30 minutes prior to stage time.
- Kitchens will be randomly assigned before each round begins.
- 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.
- 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 themed or team apparel.
- 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.

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



California Junior Chef Cooking Challenges

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@calexpo.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, 2024:

- “Queen Bee” Mother’s Day Brunch:** 12pm-2pm
- Cali-ly Jolly Good Apples:** 3pm-5pm
- That’s How I Roll!:** 6pm-8pm

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: _____
Adult Sous Chef

Signature _____ Date: _____
Junior Chef

**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".
(Adult Sous Chef's full name)

Under this agreement, Demonstrator will participate as a competitor in the California Junior Chef Cooking Challenge in the Cooking Theatre, Building B on the following date(s) and time(s):

- Tuesday, July 23, 2024, _____
(Round Time)

Demonstrator will provide all of the following for the above stated demonstration:

1. Demonstrator agrees to arrive for check-in at the backstage area of the classroom 30 minutes before the start of their demonstration(s).
2. Demonstrator will adhere to all food safety standards, which are enforced by the Sacramento County Environmental Health Division.
3. A completed Megan's Law compliance form listing all individuals associated with the activities outlined in this agreement who will be backstage or interacting with fair guests.

Cal Expo will provide all of the following for the above stated demonstration:

- 1) Credentials for Fair entry, parking and any delivery appointments for above dates.
- 2) Ingredients requested which are available at Save Mart Supermarkets, tools, and demonstration kitchen.

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.

Signature: _____
Demonstrator (Adult Sous Chef)

Date: _____

Address: _____

Phone Number: _____

Email Address: _____

Signature: _____
Contracts Manager
California Exposition & State Fair

Date: _____

Cal Expo Fairgrounds
1600 Exposition Blvd.
Sacramento, CA 95815

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

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

Junior Chef's Signature Date: _____

Legal Guardian of Jr. Chef Signature Date: _____
Required if Adult Sous Chef is not the legal guardian of Jr. Chef

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/SERVICE PROVIDED:	
			Cooking Demonstration(s)	
REPRESENTATIVE FULL NAME			PHONE NUMBER	
TYPE OF BUSINESS/GROUP/POSITION (CHECK ONE):				
CONTRACTOR CONSULTANT CONCESSIONAIRE <input checked="" type="checkbox"/> EXHIBITOR TENANT VOLUNTEER OTHER:				
PRINT CLEARLY. ALL ITEMS MUST BE COMPLETELY FILLED OUT AND LEGIBLE.				
BY SIGNING BELOW, I CERTIFY THAT THIS IS AN ACCURATE LISTING OF ALL PERSONS SCHEDULED TO WORK/VOLUNTEER FOR LISTED ORGANIZATION WITH CAL EXPO. FAILURE TO COMPLY WILL BE CAUSE FOR REJECTION OF THE ENTIRE APPLICATION.				
REPRESENTATIVE SIGNATURE:			DATE:	
			____/____/____	
APPLICANT FULL NAME (ADULT SOUS CHEF)			DATE	
DATE OF BIRTH:	ZIP CODE:	DRIVER'S LICENSE/ID #:	ISSUING STATE:	PHONE NUMBER:
APPLICANT FULL NAME (JR. CHEF)			DATE	
DATE OF BIRTH:	ZIP CODE:	DRIVER'S LICENSE/ID #:	ISSUING STATE:	PHONE NUMBER:

Write "none" if
Jr. Chef has no ID