



# **Gourmet Guys** **Give Back • 2018**

## **Chef's Information Form**

Chef's Name: \_\_\_\_\_

Preferred Phone Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

Street Address: \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Name of Your Sous Chef: \_\_\_\_\_

### **Entry Categories:**

- Appetizer
- Soup or Chili
- Salad or Side Dish
- Main Dish
- Grill Item (any course)

### **People's Choice & Judges' Awards**

- Best Appetizer
- Best Soup or Chili
- Best Salad or Side Dish
- Best Main Dish
- Best Grill Item
- Fan Favorite

**You may enter one dish or more...**(If more than two dishes, please attach additional info.)

**Dish 1:** \_\_\_\_\_

Entry Category: \_\_\_\_\_

Name of Dish: \_\_\_\_\_

**Dish 2:** \_\_\_\_\_

Entry Category: \_\_\_\_\_

Name of Dish: \_\_\_\_\_

### **Need Electrical Outlet:**

- Yes
- No

Other Special Needs: \_\_\_\_\_

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# **Gourmet Guys Give Back • 2018**

## **Chef's Guidelines**

Event Date: Sunday, December 2, 2018  
Location: Linton Hall School Gymnasium, 9535 Linton Hall School  
Chef's Check-in: Noon, School Gymnasium(Grilling Chefs may arrive earlier)  
Public Service: 1-3:30 p.m.  
Judging: 2 p.m.

### **Rules & Requirements:**

- Unless you are in the grilling category, you must prepare your dish at home. Please cook enough for 150 generous 2-ounce servings.
- Food may be reheated at your table by crock pot or chafing dish. (Please use a chafing dish if possible; electrical outlets are limited.)
- Your presentation will include a 6-foot table. Bring your own serving dishes and utensils. Don't forget chafing dishes (disposable are fine), sterno, matches, potholders, serving spoons, forks, crock pot and extension cord if requiring an electrical outlet.
- If you are in the grilling category, you **MUST** bring your own grill and equipment. We will provide space on the patio outside the gymnasium to cook, and you will have a table indoors to serve.
- *Gourmet Guys Give Back* hosts will provide a paper tablecloth, napkins, 2-ounce portion cups, small dishes, guest forks and spoons, and a sign with your name and the name of your dish. *However, you are encouraged to personalize and decorate your table to highlight your dish!*
- You should have a 'sous chef' to assist you with serving and promoting your dish.
- All chefs will receive a *Gourmet Guys* chef's apron and chef's hat.
- Sous chefs will receive a *Gourmet Guys* chef's apron.

- Admission is FREE for all chefs and their sous chefs.
- Creativity is the name of the game! Select an interesting dish, give it a creative name, and decorate your table & display area to garner interest!
- The dish must be one that you cooked – not something cooked by a restaurant or someone else!

## Professional Judges' Scoring Information

The judges will score based on:

<b><u>Category:</u></b>	<b><u>Points:</u></b>
Taste	0-10
Eye appeal/presentation of dish	0-10
Degree of originality	0-10
Degree of difficulty in preparation	0-10
Table/display presentation	0-10

### **People's Choice & Judges' Awards**

Best Appetizer  
Best Soup or Chili  
Best Salad or Side Dish  
Best Main Dish  
Best Grill Item  
Fan Favorite

- Bronze, Silver & Gold Awards will be given in each food category by the Professional Judges.
- Professional judging will take place at 2 p.m.
- People's Choice judging will take place between 1 and 3:00 p.m. A winner will be chosen in each category based on total votes submitted.