"CHEFOLUTION"
(Willamette Valley High School Culinary Competition)

ALBANY / N. EUGENE/ S. EUGENE / CORVALLIS /
SWEET HOME/ N. SALEM /

NOTE NEW FORMAT OF COMPETITON, SEE NEXT PAGE FOR DETAILS!

YOUR RESPONSIBILITIES & COMMITMENT:

- 1) **You are committing that four students will be here on competition day**. You are being asked to put together a team of **four** students to represent your school district. You have a few options. Some districts utilize their local culinary or Home Ec. Departments, others use cafeteria workers. Here in Albany, we do a combination of both. It's a good idea to enlist an "alternate" who will NOT work on the day, but is at the ready up until the last minute in case something happens to a team member. *If the kids don't show up, this won't work!*
- 2) **Provide ENTRY FORM with ALL INFORMATION to me by FRIDAY APRIL 9th.**
- 3) **You need a team leader**. This could be YOU, a Home Ec. Teacher, a Kitchen Manager, etc. Once the competition begins the kids are expected to work on their own. The leader is there for support in terms of being there for questions, and if the kids get in a jam the leader can jump in and help if absolutely necessary. In fact, WE WON'T LET ANY GROUP FAIL! We'll have lots of people on hand to jump in at a moment's notice if need be.
- 4) **INVITE 3 JUDGES**. You will receive THREE judges invitations. These can be anyone from your district. It's good to invite **Superintendent**, **Business Manager** or **School Board members**. You want to invite people to show off what you can do!

Other Information: New information in **BOLD YELLOW**

- Because of the size and expense of this competition, and the suggestions that we've received to open the competition up a bit, we've decided to make the following changes:
- Participating teams will be expected to prepare and present a salad plate, and an entrée / side dish plate, and a dessert- on plates that will be provided at the competition. Additionally, sampling portions will be prepared and presented for our administrator guest judges – approximately 30 to 50 small portions. This creates the need for two strategies. One for the presentation plates, and one for serving the guests.

- **You will provide your OWN MENUS! This will open up the competition a bit more, and you can really get creative. Come up with a theme and tie in your decorations with your food!**
- Practice runs on menu preparation are highly recommended, but will be done at your discretion & expense.
- South Eugene High School will provide the necessary kitchen supplies for their production. However, if you feel you'd like to bring any specialized equipment such as blenders, food processors, etc, you are welcome to bring them. Please make sure they are labeled with masking tape with your school district so they don't get mixed in with other groups.
- **All Food/ingredients will need to be provided by YOUR TEAM**. However, Market of Choice is sponsoring the teams! So you will be given a $50 gift card to Market of Choice! YOU ARE NOT TO SPEND MORE THAN $50 ON INGREDIENTS (JUSTIFIED BY RECEIPTS) THIS IS TO LEVEL THE PLAYING FIELD AND PROMOTE "ELEGANCE ON A BUDGET."
- Additionally, each team will be allowed to bring items, not to exceed $10 & verifiable by store receipt, that they can use to enhance their menus, plate presentations, & buffet pan garnishing.
- As an added twist, teams will select a bag containing a mystery ingredient, that they must somehow incorporate into their salad or entrée presentation plate.
- FOOD SAFETY: Due to liability, we ask all competitors to use cut-resistant "Whizard" gloves when cutting ANYTHING. Standard sanitation practices will apply. Also, kids must wear closed-toe/closed heel shoes. No sandals or flip-flops!
- Each team will receive the same basic table arrangement to work with. This will consist of one six to eight foot banquet table, covered and draped. Additionally, teams will be provided a covered back table to work from, and chafing racks, platters and serving utensils to enhance their presentations. Plates and forks for guests will also be provided. Service strategy may entail placing the chafers & salad platters on the front table & serving directly, or placing them on the back table and serving from the presentation table, or a combination of both.
- Customized plates will be provided for each team's presentation plates. Presentation plates will be set up side by side at the entry for voters to observe upon entry. This eliminates taste and school preference as criterion for voting, and places the emphasis entirely on presentation.
- TABLE DECORATING: Teams have a $50 limit to decorate their banquet table as they see fit. All items used to decorate must be included on a receipt. Any items added from their home unit must have its estimated value deducted from the $50 budget. **REMEMBER EXTENSION CORD if you need one**. We can get power to your table if you need it… it's recommended that you find items around your home or kitchen rather than spend the cash for your table display. The thought for the $50 limit is so it again levels the playing field and one team doesn't "PURCHASE" the table presentation award. Items on your table should have a dollar amount that would total to not more than 50 bucks, but this is on the honor system.
- Here is the timeline for the day on April 15th:

- 8:00 am: Meet at Market of Choice, 1960 Franklin Blvd, Eugene.
- When done shopping, go to SEHS, 400 E. 19th ave.
- 12:00 Noon: Judging starts
- 12:45 pm voting tabulated
- 1:00 pm: Awards Ceremony
- ½ hour cleanup **PLEASE COUNT ON STAYING so your work area is LIKE YOU LEFT IT! We are guests in the Home Ec. Room and we need to make sure it's clean . We'll make sure you have some reminders for your group about exact cleaning procedures**

- We'll provide two dishwashers to assist with clean up.
- Additionally, we have a safety specialist that will be present at the event to monitor the production process and award a prize for best food & physical safety practices.
- Judges present an award for "Team Spirit" based on they way they work together internally and with the other groups. Some teams may chose to wear matching hats such as baseball caps or a themed-base approach that matches their display, this helps in the "team spirit" award.
- At our last competition, we had three TV stations, the newspaper and a radio station show up to cover the event!.
- Good luck, & have some fun with this!!!
- ONCE AGAIN we will be following the format where one team could win EVERYTHING!!! So don't hold back. Competition makes for a better event.

Here are the Awards for 2010:

- Safety Award
- Team Spirit
- Best Table Presentation
- Best Salad (emph. On "healthy creation")
- Best Dessert
- Best Entrée (emph. on "elegance on a budget")
- Best of show (total-encompassing, emphasizing elegance on a budget)

We are working with a local community college to again provide a scholarship opportunity to an individual or two.