



2009 CALIFORNIA'S BEST FIREHOUSE CHEF CHALLENGE

2008 State Fair Champion Firehouse Chefs: Sean Hidalgo and Paul Castillou of Stockton Fire Department

Welcome to the Fifth Annual Best Firehouse Chef Challenge at the California State Fair. Beginning in 2004, the Firehouse Chef Challenge has been an annual high energy event drawing large crowds. The cook offs take place before a live audience with commentary provided by a professional MC, all within the California Foodstyle Building at Expo Center.

Judges will be evaluating appearance, organizational skills during the preparation of the dish, sanitation, cooking techniques and skills, presentation of the final dish and flavor, taste, texture and doneness. Dishes should be fun, creative, and easy to prepare and showcase the "California Style of Food". After the judges have been presented their dishes to evaluate and the judging is complete the remainder of the dish will be cut into sample size pieces and served to the fair-goers.

The 2009 Competition will include the following:

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| Sunday, August 23 | Three rounds with three teams (of two chefs) in each round (a total of 18 chefs) |
| August 23 Schedule: | Round 1—11 a.m.
Round 2—1:30 p.m.
Round 3—4 p.m. |
| Sunday, September 6 | The three top winning teams will compete in the final round for the Championship Title and Golden Bear Trophy |
| September 6 Schedule | Final Round—11:00 a.m. |

Awards:

The participants from each of the three rounds on August 23 will receive a first, second or third place ribbon after their round.

The participants from the final round will receive placing ribbons and the winning team will be presented the Golden Bear Trophy which will remain in their possession. A perpetual plaque will be displayed at the Fair office with an engraved plate added to the trophy each year containing the names of the winning Department and Team Members.

In order to defend their championship, the winning department will be guaranteed a slot in the 2009 Competition. They must however, fill out the paperwork for the 2009 competition before the 2009 deadline.

The competition Information:

Entry Deadline: July 23, 2009

1. Entry forms may be hand delivered to the Administration Office at 1600 Exposition Blvd., Sacramento, by 4:30 on July 23, however, they must be plainly marked – Attention: Willie Garrett.
2. Entry forms may be mailed to: California Exposition & State Fair, Attention: Willie Garrett, P. O. Box 15649, Sacramento, CA 95852. Entry form must be post marked on or before July 23.

There are no entry fees.

The Competition Rules:

1. Teams will consist of two participants from the same department. There is no limit to the number of teams a department may enter; however, only 9 teams will be picked to compete. Every effort will be made to include as many departments as possible. Teams will be chosen on July 27. If less than 9 departments enter a random drawing will be used to fill in the slots. Three alternate teams will also be chosen to be available to fill in case of emergency.
2. **Teams must consist of actual firefighters. Amateur chefs only.**
3. New this year: Competitors will no longer provide ingredients for the recipes. The Fair will provide all ingredients. The contest will be done similar to the "Iron Chef" concept. A main ingredient will be provided which must be in the dish. All other ingredients will be placed in shopping charts in front of the stage area. Competitors will be given a time to shop for their ingredients. Once time is called on the "shopping trip" they must go to their kitchens and prepare their dishes. There will be two hours for each round so there will be plenty of time to complete the "shopping", cooking, judging, and serving activities. Remember, all food will be provided.
4. Your entry may consist of one or more dishes (such as main dish, salad, dessert). You can concentrate all of your time on one dish or include a side dish, salad, appetizer, etc. Be creative but remember you must complete it in the time frame provided.
5. Since we are trying a new concept with the contest; recipes will not be required this year.
6. Each team in a round will be given an ingredient that must be used in the preparation of the entry.
7. Competitors will be allowed to bring his/her own tools, including small wares. We have some "small wares" available for use, however, if you need something special to prepare your dish you need bring it.
8. Basic nutritional balance in recipe development should be considered.
9. Dish must be large enough to generously serve six people.
10. **No open flame will be allowed in the building. (ex. Grills, burners, etc.)**
11. Competitors may present their dishes on State Fair Kitchen dishware, however if the dish you are making would present better in special dishware you may bring your own.
12. All competitors will report to the Foodstyle Building Office where they will check in one half hour before the competition starts. Please: Only the team members and their captain or supervisor will be allowed behind the stage. Due to limited space and food safety concerns we can not allow access to everyone.

13. Competitions will be started by the MC. Total prep and cooking time will be one and a half hours. The MC will call time at the end and all preparation and cooking must stop.
14. The idea is to show quick "California Cuisine". Choose recipes that are quick and easy to prepare.
15. At the end of the preparation and cooking time the judges will be presented a plate from each kitchen.
16. After judging is completed the remainder of the food will be served to the public watching the competition.
17. Kitchens will be assigned by "the luck of the draw".
18. **No alcoholic beverages may be consumed in the kitchens or behind the kitchen area. They may, however, be used as a recipe ingredient (i.e. wine in a sauce). Failure to follow this rule may be cause for disqualification as we have very strict rules regarding alcohol consumption in this building.**
19. Kitchens must be cleaned before you leave so they are ready for the next team.
20. Teams may wear their uniform or T-Shirts with the department name. A prop may be put in the kitchen with the department name on it (i.e. Fire helmet, etc.)
21. **Each of the three kitchens will include the following:**
 - 4 burner electric stove with oven**
 - Under the counter refrigerator**
 - 2 Compartment Sink**
 - Microwave Oven**
 - Blender**
 - Electric Hand Mixer**
 - 4 place setting dish set (dinner plate, salad plate, soup bowl, and cup)**
 - 4 place setting flatware**
 - 4 piece glassware set**
 - Large cutting boards**
22. **Each participant will receive 3 admission credentials to the Fair plus one parking credential. The top three winning teams will receive 2 more credentials to attend the final round.**

If you have questions or need further information contact:

Willie Garrett
Creative Exhibits Supervisor
916/263-3194 or wgarrett@calexpo.com

Nancy Emelio
Kitchen Assistant
916/263-3134 or nemelio@calexpo.com

Entry Form

2009 California's Kitchen Best Firehouse Chef Challenge



No Entry Fee

Fire Department _____

Team: (Only two team members allowed)

1. Last Name: _____ First Name _____

2. Last Name: _____ First Name _____

3. Alternate (in case of emergency)

Last Name: _____ First Name _____

Mailing Address: _____

City, State, Zip: _____

Phone Number: _____ (Cell) _____

Email Address: _____

I hereby certify that all the information submitted with my application to compete in the areas listed above is true and correct. I have been provided the competition rules and will accept and comply with the rules as written.

Team Representative

Signature _____

THIS FORM IS DUE BY JULY 23rd

For more information contact:

Willie Garrett
California Exposition & State Fair
P. O. Box 15649
Sacramento, CA 95852
916/263-3194
Email: wgarrett@calexpo.com