



**Welcome to the 2011 California State Fair  
Foodstyle Building**

The 2011 Foodstyle Building will include many fun and exciting opportunities for chefs. The activities will include the California State Fair Golden Bear Chef Challenge, Chef Demonstrations, and Cultural Cooking Demonstrations. Chef challenges and demonstrations are open to all California Chefs or food professionals. The General Rules section applies to all challenges. See specific contest for rules particular to the contest. **Please read the rules carefully as there have been many changes made for the 2011 Fair.**



**CHEF CHALLENGES AND DEMONSTRATIONS**

The Chef Challenges and Demonstrations will take place in the California Foodstyle Building in Expo Center (Building 2). They will be performed before a live audience of fair-goers with the enhancement of professional MC's.

Chef Challenge 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.

**California State Fair Golden Bear Chef Challenge:** This mystery challenge consists of three primary rounds and one final challenge. Chefs must receive first place in only one of the primary rounds to compete in final challenge. The chefs will be given one or more ingredient at the beginning of each challenge that must be used in their dish. You may request a specific date for the first three rounds; however, they will be assigned on a first come first served basis. There is a \$25 non-refundable entry fee for this competition. Competitions are open to professional chefs only.

**DATES AND TIMES:**

- Round 1, (Saturday, July 16 at 2 p.m.)
- Round 2, (Wednesday, July 20 at 2 p.m.)
- Round 3 (Sunday, July 24 at 2 p.m.)
- Final Round (Sunday, July 31 at 2 p.m. first place winners from rounds 1, 2 and

**AWARDS**

- Rounds 1, 2 &3
  - First Place ..... \$225 and State Fair Ribbon
  - Second Place ..... \$125 and State Fair Ribbon
  - Third Place ..... \$ 75 and State Fair Ribbon
- Final Round
  - First Place ..... \$400 and Golden Bear Trophy
  - Second Place ..... \$200 and State Fair Ribbon
  - Third Place ..... \$150 and State Fair Ribbon

1. **Cultural Cooking Demonstrations:** Cultural cooking demonstrations will be held during the Fair. These demonstrations will feature foods from various cultures including the “Uniquely California Cuisine”. The State Fair will provide all ingredients and serving utensils (paper plates, napkins, etc.). Dates and times available upon request.
2. **Cooking Demonstrations:** The California State Fair offers many opportunities for local chefs and restaurants to demonstrate their talent and give the public a taste of their favorite dish. After your demonstration, you will be able to hand out approved promotional information to fairgoers. The State Fair will provide all serving utensils (paper plates, napkins, etc.). Dates and times available upon request.



## GENERAL RULES FOR CHALLENGES

1. State Fair will provide all ingredients.
2. Competitors will be allowed to bring his or her own tools, including small wares. The Fair does not supply kitchen small wares or tools (except those listed below).
3. Basic nutritional balance in recipe development should be considered.
4. Dish must be large enough to generously serve six people.
5. **Due to Fire Department regulations no open flame is allowed in the building. Therefore, no utensil or appliance using an open flame may be used to cook in the kitchens.**
6. Competitors will present their dishes on State Fair Kitchen dishware.
  - a. All competitors will report to the Foodstyle Building Office where they will check in one half hour before the competition starts. Late arrival may be grounds for disqualification.
7. Competitors will have from 15 to 20 minutes to set up and test all cooking equipment.
8. Competition will begin at the official starting time.
9. Competitors will have 40 minutes to prepare and cook their entries.
10. At the end of the preparation and cooking time the judges will be presented a plate from each kitchen.
11. After judging is completed the remainder of the dish will be served to the public watching the competition.
12. Kitchens will be assigned by “the luck of the draw”.
13. No alcoholic beverages except as an ingredient in your entry. Alcohol can not be served to the judges or drunk by the entrants. Drinking alcoholic beverages in or behind kitchens, in front of the audience or serving it to the judges will be an automatic disqualification.

14. 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 color cutting boards**

For more information contact:

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