



2011 CALIFORNIA'S KITCHEN BEST FIREHOUSE CHEF COMPETITION

Welcome to the Seventh Annual Best Firehouse Chef Competition at the California State Fair. Beginning in 2004 as a demonstration, this program has evolved into a very popular and exciting high energy competition.

2010 State Fair Golden Bear Champion Firehouse Chefs were:

**Tara Daniels and Walter Scruggs
of Woodland Fire Department**

The California State Fair Firehouse Cook-offs take place within the California Foodstyle Building in Expo Center (Building 2). Firehouse chefs perform before a live audience of fair-goers with the enhancement of professional MC's. 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 the remainder of the dish will be cut into sample size pieces and served to the fair-goers.

The 2011 Competition will include the following:

Sunday July 17, 2011 Schedule:

Round 1 – 11:00 am

Round 2 – 1:30 pm

Round 3 – 4:00 pm

Sunday, July 31 Schedule:

Final Round – 11:00 am

The participants from each of the three rounds on Sunday, July 17 will receive placing ribbons after their round (first, second, third place). First place teams will continue onto the final round on Sunday, July 31.

The participants from the final round will receive placing ribbons, and the First Place 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 guarantee a slot in the 2011 Competition. They must however, fill out the paperwork for the 2011 Competition before the 2011 deadline.

The competition Information:

- **Entry Deadline: July 1, 2011**
- **Unless needed, all forms received after July 1 will be added to a standby list and contacted if cooking slot becomes available.**
- Entry forms may be hand delivered to the Administration Office at 1600 Exposition Blvd., Sacramento, by 4:30 on July 1, however, they must be plainly marked – Attention: Firehouse Chef Competition.
- Entry forms may be mailed to: California Exposition & State Fair, Attention: Firehouse Chef Challenge, P. O. Box 15649, Sacramento, CA 95852. Entry form must be post marked on or before July 1.

The Competition Rules:

1. **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.**
2. Teams will consist of two participants from the same department and one alternate. 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. The team contact will receive a conformation email confirming their time slot or standby status once their entry form has been received. 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 incase of emergency.
3. **Teams must consist of actual firefighters. Amateur chefs only.**
4. The Fair will provide all ingredients. A list of our standard pantry ingredients will be provided with conformation of time scheduled. The contest will be done similar to the “Iron Chef” concept. A mystery ingredient will be provided, which must be in the dish, at the start of each competition. All other ingredients will be placed in shopping carts 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 a two hour frame work for the entire event 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.
5. 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.
6. Each team in a round will be given an ingredient that must be used in the preparation of the entry. When you are notified of your time slot you will be advised of the ingredient that must be a part of your 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. **Due to California Fire Marshal regulations no open flame is allowed in the building.**
11. Competitors will present their dishes on State Fair Kitchen dishware,
12. All competitors will report to the Foodstyle Building Office where they will check in one half hour before the competition starts. Only the team members and their captain or supervisor will be allowed behind the stage. Due to limited space and food safety concerns we cannot allow access to everyone.
13. Within the two hour event, the total time for food preparation, cooking and plating will be limited to one hour. The MC will start the competition and call time at the end of the hour and all preparation, cooking and plating 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. Kitchens must be cleaned before you leave so they are ready for the next team.
19. 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.)
20. 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.

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**

If you have questions or need further information contact:

Nancy Emelio
California’s Kitchen Coordinator
916/263-3194
nemelio@calexpo.com

Entry Form

2011 California's Kitchen Best Firehouse Chef Challenge

Fire Department _____

Team: (Only two members allowed per cooking team. Please list alternate in case one of the two team members is unavailable.)

Main Contact:

Last Name _____ First Name _____

Rank _____

Mailing Address _____

City _____ State _____ Zip _____

Phone _____ Cell _____

Email Address _____

Last Name _____ First Name _____

Rank _____

Alternate: (may replace team member in case of emergency)

Last Name _____ First Name _____

Rank _____

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: _____

Please return form by July 1, 2011

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For more information contact:
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