



Theme: *SIMPLY SEXY FOOD ASIAN STYLE*

Objective: Provide an interactive, innovative fundraising event to support CAFPP student's career development while having fun with food, and building lifelong partnerships with suppliers and sponsors, incorporating eco-friendly products wherever we can.

Date & Location:

Monday March 15th, 2010

4:00 pm-5:00 pm Competition *TEAMS ARRIVE By 3:00 pm to prepare

5:00-6:15 pm Reception & Voting

6:30 Dinner & Awards (Student Price \$40.00, Registration required)

Delta Chelsea Hotel, Churchill Ball Room, 2nd floor

33 Gerrard Street West, Toronto, ON M5G 1Z4

www.deltachelsea.com

Challenge Concept:

One team of 3 from each school will have 60 minutes maximum to prepare and present to the judges table a main plate in Simply Sexy ASIAN STYLE on-site live. 3 tasting plates required, one for each judge AND, 1 x display plate required for The People's Choice Voting.

As your team will be asked to present to the judges, you will read your full menu description to emphasize your culinary creation!

Winners will be presented at the Student Awards Dinner following the event.

Team tables will be pre-set with all necessities:

- A Butane Burner for each team will be provided. (Fry, grill, sear, sauté, boil, poach, simmer, and warm cooking options)
- Delta to provide plate ware, bowls, base utensils/tongs and silverware.
- Each team will have a pre-set Ingredient table to draw from
- Ingredients will be ready to use/cleaned yet prepping will be part of your competition, such as slicing, dicing, chopping, shredding, peeling etc.
- ***A Surprise BLACK BOX** of 3 Ingredients to unveil on site should be incorporated into your menu where you feel they will complement and enhance the course.



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Team Preparation:

- Brainstorm and practice your own unique, “Simply Sexy” Asian theme main course menu
- Delta Mentors will be on site to support, coach and review ideas with prior
- Each team must wear clean chef’s attire (jacket), provided/ loaned by your schools or colleagues.
- Each team will bring their own knives, peeler, tools, tongs, mandolin, whisk, etc.
- Refer to and understand judging criteria as provided (Will email 2 weeks prior to Event)

PEOPLE’S CHOICE AWARD: You will work with your mentor to create your MENU name description. We will then display along with your presentation plate during the reception. Guests and attendees will receive a voting card as part of their ticket purchase. A showcase table will display all teams. The team’s Recipe will be voted upon by style visually/presentation and by Menu Description & Restaurant Menu Likelihood to sell criteria as well as CREATIVITY and flare of ingredients and dish composition.

Your team could have a chance to win a great prize, have some fun with your colleagues and showcase your talent amongst fellow CAFPA schools, plus network with industry sponsors from all aspects of the Foodservice Industry. See you there!



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