



## Chefs Kitchen What you need to know.

Monday, April 16, 2012

6:30 PM

Sheraton Myrtle Beach Convention Center Hotel



**Purpose:** To promote Culinary Arts within the Hospitality Industry by providing mentoring and training to students in high school and college. The dinner is a means to recognize their achievements and to draw attention to the Culinary Arts profession.

### Chefs:

- Chefs will be paired with one high school student and one college student for each team. You are requested to prepare all the food with the students.
- Chefs donate their mentoring time. Students will be available Sunday, April 15<sup>th</sup> and Monday, April 16<sup>th</sup>. Chefs will be asked to provide best available times on those dates and students will be matched by availability and location.
- **Chefs and students must be at Convention Center at 5pm on Monday, April 16<sup>th</sup> for station assignment, coat distribution and preparation.**
- Reception style foods @ stations. Cook for taste portions only.
- Plan on 250 people. Our goal is to have 12-15 chefs.
- Two complimentary tickets to the event will be given to each participating restaurant.
- Chefs select food items & provide food, transportation, cooking utensils, pots, etc. A good idea is to get your food suppliers to donate the supplies; they usually have budgets for these types of donations.
- Menu must consist of multiple items: **Contact Chef Ford with your selected menu items to minimize duplicity.**
- The Sheraton Myrtle Beach Convention Center Hotel will supply all plates, glasses, silverware, tables, linens etc. You will work with Chef Ford on extras.
- Menu signage (8x11) framed will be provided by the event for each participating restaurant.
- Restaurants are encouraged to bring table top signage and decorate your area for added promotional value.
- Chefs will receive personalized chef coats courtesy of the Trio Dinner.

### Trio Dinner Chef Competition

#### Best Dish Award:

In addition to creating wonderful dishes and working with your students, you will have the opportunity to enter one dish to be judged for the “**Best Dish**” award. Knowing Chefs are as competitive as they are creative, you now will have the opportunity to show off your skills and be recognized for it.

#### Judging:

- Each Chef team will have the opportunity to create one “**Featured Dish**” to be judged that night of the event.
- The “**Featured Dish**” must be a small plate portion of an entrée dish.
- The “**Featured Dish**” can not be a soup or salad dish.
- Chef Team will need to submit their “**Featured Dish**” entry dish name by April 2<sup>nd</sup>, 2012.
- Make enough “**Featured Dish**” for People’s Choice and Best Dish to ensure Celebrity Judges and Gala participants will have opportunity to sample and judge entered dish. Attendance is typically 250 guests.

- Food will be judged in two categories – Celebrity Judge Panel (Best Dish) and People’s Choice.
- The “**Featured Dish**” will be judged on three criteria.
  - **Presentation** - (25%) 5 points max – How visually appealing the food is with use of colors and textures
  - **Creativity** – (25%) 5 points max – How unique this dish is in blending flavors and styles.
  - **Taste** – (50%) 10 points max – How the food tastes, remembering the judges will have one bite of each dish.
- Plaque’s will be given to winning restaurants (**Trio Dinner Best Dish**) and (**Trio Dinner People’s Choice**) to display and can be used in future marketing

### Dinner Benefits

- Fundraiser for the MBAHA Scholarship funds directed at Hospitality and Culinary education, Pro Start programs, Myrtle Beach Area Hospitality Association Educational Programming and Hospitality of South Carolina Education Foundation. Over \$18,000 has been contributed to the MBAHA’s educational endeavors since the program’s inception because of the generosity like yours.

Have more questions? Call Stephen Greene or Hailey Baker at 843-626-9668

Also Visit: [www.triodinner.com](http://www.triodinner.com) to learn more.