

**2009 California Community College Culinary Arts & Hospitality
Student Competition & Symposium**

California Dreamin'

"Dining through the Decades"



Friday, April 17, 2009

8:30 am - 2:00 pm

Energy Resource Center

Downey, California

Free Registration - Includes Lunch!

Contest Rules/Registration: www.cccfcs.com Contact: Steve Kasmar kasmarsl@lattc.edu

Registration for Spectators (This Page)
Registration for Competitors (Reverse Side)

In addition to the Culinary Arts and Hospitality competitions, Educational Seminars will be held from 9:00 a.m. to 2:00 p.m. for students not competing and a free lunch will be provided to all attendees (Pre-registration required).

Name _____

Student/Faculty/Other _____

Address _____

City, State, Zip Code _____

Phone _____

Email _____

School _____

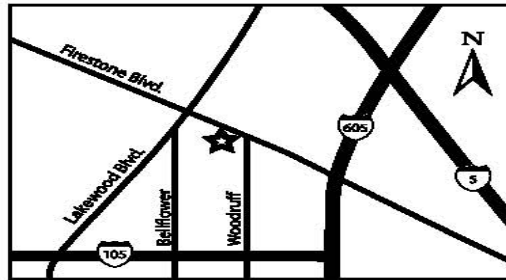
By registering, you will attend the program as a spectator and understand that a free lunch will be provided. Your registration will be confirmed by email.

Please Fax this form to 909.468.4510 or
Mail to: Joann Driggers, FCS Grant
Coordinator, Mt. San Antonio College
1100 N. Grand Avenue Walnut, CA 91789
909.594.5611 x 5203

Detach

Energy Resource Center

9240 E. Firestone Blvd., Downey, CA 90241 562.803.7500



California Community
College

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and

SYSCO



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California Community College

California Dreamin'

"Dining through the Decades"



Competition & Symposium
for
Culinary Arts &
Hospitality Students

Friday, April 17, 2009
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Downey, California

Welcome to *"California Dreamin' Dining Through the Decades"* Culinary Arts and Hospitality Competition. This competition is open to students currently enrolled in California Community College Culinary Arts and Hospitality programs.

Culinary Arts Competition Guidelines

There are two parts to the culinary competition. **The first is a skills test.** The student will have five minutes to cut a whole chicken into 8 portions (Wings, Thighs, Legs, Breasts) per industry standard. The student will be judged on speed and accuracy. **The second part of the competition is the cooking skills portion.** The student will prepare a *California Dreamin'* themed entrée using Shelton's Organic Poultry. The student will identify which portions he/she would like to use for the competition such as, breast, legs, etc. Students will be judged on flavor profile, ingredient compatibility, presentation, craftsmanship, timeliness, portion sizing, and creativity.

- **This competition is open to students enrolled in California Community College Culinary Arts Programs. Each School should host an internal competition to select a champion to participate in the April 17th event as space is limited.**
- **Each student will prepare four like *California Dreamin'* themed plates to present to the Judges.**
- **Students will have 1 Hour and 30 minutes to complete all entree plates.**
- **Students will be judged on Flavor Profile, Ingredient Compatibility, Presentation, Craftsmanship, Timeliness, Portion Sizing, and Creativity**

Hospitality "Tablescaping" Competition Guidelines

Tablescaping: Artfully designed tabletops to include table setting, linens, accessories, and menu. Dress the table with creativity and style to enhance the dining experience of your guests.

- **The Tablescaping Contest is open to individual students only. Table is to be set by one (1) person with assistance of only one (1) other person, if needed.**
- **A white covered table space will be provided: approximate dimensions, 3 ft X 3 ft.**
- **All tables are to be set for two (2) people. Dishes for first course only; glasses for all courses and utensils for all courses.**
- **Settings must correspond with menu and theme, *California Dreamin'*.**
- **Menu must be displayed on table.**
- **No food permitted on tables, with the exception of non-perishable foods.**
- **Judging will be based on creativity, originality, use of color, interpretation of theme, correctness, and presentation.**

*Do to limited competition space for both competitions, Community College faculty are encouraged to have "in house" competitions at your individual colleges and choose a top candidate for the competition.

If additional competition space opens, schools will be informed. Please have student submit original recipes with the signed form to the right. **ALL COMPETITORS WILL RECEIVE A CERTIFICATE OF PARTICIPATION. THE TOP THREE IN EACH COMPETITION WILL RECEIVE PRIZES !**

For More Information Contact:

Steven Kasmar
Tel: 213-763-7332
Kasmarsl@LATTC.edu
Los Angeles Trade Technical College

Registration for Competitors (This Page)
 Registration for Spectators (Reverse Side)

Attention Instructors: Please register your competing *CULINARY ARTS/HOSPITALITY Students with this form.

Name of School:

Instructor:

Instructor Email:

Instructor Phone:

Print Name of Culinary Competitor:

Signature of Culinary Competitor:

Print Name of Hospitality Competitor:

Signature of Hospitality Competitor:

*For Culinary Arts Competitors, please submit the following along with this form and return to the address below:

- **Name of Recipe**
- **Ingredients**
- **Complete procedure for the recipe**
- **Complete Recipe and info should be submitted on a CD ROM**

In addition to both competitions, educational seminars will be held for students not competing and a free lunch will be provided to all attendees (Pre-registration required).

Number of other Students expected to Attend _____

Please Mail this Competitor Registration Form to: Steven Kasmar
Los Angeles Trade Technical College
400 West Washington Blvd
Los Angeles, CA 90015

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