



Chili Cook-Off Celebrity Chef Guidelines

January 5, 2022

1. You should be ready to serve at 6 pm.
2. Plan on serving 75 to 100 – 3 oz. sample servings. The more popular your recipe, the more you will need!
3. It will cost 1 ticket for each sample. The tickets can be purchased at the door for \$2 each. Please collect the tickets in the baskets that have been provided.
4. Sample cups, spoons, and napkins will be provided along with corn bread.
5. Please plan on providing any additional items i.e. cheese or garnishes that compliment your recipe.
6. Electricity will NOT be available in the gym, so we recommend you bring your chili to the school in a POT – roaster/crock pot/chili pot/caldron. Electricity to keep your recipe hot and minor prep work areas will be available in the cafeteria.
7. You will be provided with a serving table in the gym that will include a chafing dish and sterno heat. You will have two serving dishes to rotate your recipe from your pot in the cafeteria to the serving table in the gym.
8. Please bring two ladles – one to fill the serving tray from your pot and a second (smaller) to fill the individual sample bowls with approximately 3 oz. of your recipe.
9. Each Chef will need a Sous Chef (or runner) to bring your chili from the cafeteria to the gym as needed and any other needs to support your serving table.
10. Please bring any props or gimmicks for your serving table to enhance the presentation of your recipe. There will likely be a wall to affix posters or props. Please bring your own tape, scissors, easels, etc.
11. Please bring your own table covering as well.
12. Three different awards will be given: People's Choice, Best Presentation and Judge's Choice.
13. Provide the Booster Club with a short (3 to 5 lines) description of your chili or soup.
 - a. Name of your chili or soup
 - b. Name of Head Chef
 - c. Name of Sous Chef
 - d. Description including ingredients.
 - e. Team or organization you are cooking for
 - f. To help our gluten (wheat) sensitive tasters, check your recipe to see if it contains any wheat. If your recipe is gluten free let us know so we can advertise it that way.

Thanks again for volunteering to be a Celebrity Chef. If you have any other questions, please contact Dan Johnson (330-495-2900). GOOD LUCK!