



CHCA Chefs Challenge Rules and Procedures:

Competition Overview:

- All finalists are required to attend a pre-competition Zoom call on the day before the competition.
- As representatives of CHCA, all finalists must conduct themselves in a professional manner before, during, and after the competition. If violated, it may result in the dismissal and disqualification of the team from competition or the award title.
- Each team must prepare six portions of an original recipe using only the pantry items and secret ingredients. This will include an entree, side dishes, and sauces to balance the plate. The portions must be presented on a plain white round plate supplied by CHCA. Each of the judges will be presented with their own plate for judging purposes.
- Each team will be provided with the same mystery ingredient that must be used in their dish. They can use as much or as little of these ingredients as they want.
- Pantry ingredients such as spices and other general ingredients will also be provided, these items do not have to be used. These ingredients will include general produce and center of the plate protein items and a list will be provided prior to the final event.
- You may bring any additional ingredients of your choosing.
- Contestants will have a total of 50 minutes to complete the plates for judging panel. At the end of the 50 minutes, all production and plating must end, no exceptions. The finished plates will not be presented to the judges until the conclusion of the 50 minute period. If it is not completed, the plate will be judged as is.
- After the teams have presented their plates to the judges, they will have the opportunity to create additional plates for audience tasting but is not mandatory.

Attire:

- Finalists may wear the attire of their choosing. Community chef coats or shirts are encouraged and foodservice safety shoes are required.

Judging:

The judging panel will be made up of three to five professionals in the Senior Living/ Culinary Industry. Each dish will be scored on the following:

1. Was the mystery ingredient used in their dish - Worth up to 5 points
2. Plate Presentation - Worth up to 6 points
3. Creativity - Worth up to 6 points
4. Difficulty - Worth up to 4 points
5. Taste - Worth up to 9 points

Prizes:

- First, second and third place winners will be rewarded. Final prizes are to be determined.

Legal:

- All recipes entered into the CHCA Chef's Competition become the property of CHCA.
- By entering, team members grant permission to publish or use any materials submitted, including recipes, names and photos of the competitors. By entering the application you are consenting the use of your photo being taken during each and any event.
- Permission to use copyrighted materials, symbols ,etc, must be verified with a copy of the permission from the copyright owner.
- CHCA nor sponsors shall be liable or responsible for personal, health care institution, or company equipment that is lost, stolen or damaged.