

Locally Grown FoodFest

Amateur Chef Competition

Guidelines

- Each team will be provided a set amount of money to purchase local fruits, vegetables, and herbs from the Quincy Farmers Market vendors at the start of the contest. To ensure the purchase of **locally grown** products, contestants will purchase the products from only those vendors displaying the locally grown logo at their booth. Chefs may **not** pre-purchase products at the market.
- Each team will have 30 minutes in which to purchase their food products.
- The FoodFest will provide a station to wash the purchased produce, two-eight foot tables for each team, electricity, and a hand-washing facility for contestants.
- All other items and ingredients needed for preparation of recipes will be provided by the individual contestants.
- The contestants are asked to prepare two recipes: a salad/side-dish and dessert recipe, of their choice, to present to the judging panel.
- The focus of the competition is on locally grown fruits and vegetables. Thus, the locally grown fruits and vegetables purchased that morning are to be the main focus of each recipe. Other foods may be used but should not distract from the focus on the purchased locally grown fruits and vegetables. Use of herbs and spices is left up to the creativity of the individual contestants.
- The competition will begin promptly at 9:30 am with the purchasing of food. Contestants will have 30 minutes to purchase their food and return to the contest area. The next 30 minutes will be devoted to cleaning the purchased products. Volunteers will be on hand to clean the produce so the contestants can have time to get set-up prior to the 10:30 am start. At 10:30 am the cooking part of the competition will begin. All contestants will be on stage simultaneously as the emcee provides commentary.

Locally Grown Food Fest

Amateur Chef Competition

Guidelines, continued

- All recipes shall be ready and presented to the judging panel no later than 11:15 am. Thus, you may present recipes for judging whenever they are ready, or you may wait until the 11:15 am deadline.
- The judging panel will consist of 5 local celebrities, public officials, and audience members. You will need your own table service for 5 judges for each of the two recipes, (flatware, plates, bowls, etc.)
- The chefs' creations will be judged on the following: effective use of locally grown fruits and vegetables; originality; presentation; taste; and food demonstration skills.
- The judges' decisions will be announced at 11:30 am.
- Winners will be provided a plaque and monetary award.
- Each team will be made up of no more than two individuals. Amateur is defined as someone who does not make a living from preparing food.
- The Adams County Health Department has been notified of this event and a temporary food permit is not needed since food will not be sold to the public as part of this competition. We do ask that contestants follow best practices of food safety.
- Contestants may begin setting up their area at 9:15 am. Additional time will be available after the purchase of the produce.
- FoodFest volunteers will assist contestants with set-up and tear-down.
- The winner of this year's event will be asked to serve on the judging panel for next years competition.
- Further questions may be directed to Brenda Derrick, MS, RD, Nutrition & Wellness Educator, University of Illinois Extension, 330 South 36th Street, Quincy, IL 62301, 217-223-8380, derrickb@uiuc.edu.