

## 2018 Student Chef Competition Fact Sheet

### Recipe Submittal:

- Teams must submit an application, original recipe with nutritional analysis, and a photograph of their dish via email to [StudentChef@gadoe.org](mailto:StudentChef@gadoe.org) by **January 10, 2018**.
- Recipes must have approval from the district School Nutrition Program. Submit your recipe to your School Nutrition Program by **December 10, 2017** to allow adequate time for review and approval before the application deadline.
- Recipes will be reviewed and scored based on;
  - Whether they meet the National School Lunch Program (NSLP) meal pattern and is easily replicated by the school food service operation
  - Incorporation of local ingredients and USDA foods;
  - Recipe description, creativity and photo presentation.
- Teams will be notified by mid-February if their recipe was selected to compete in the Cooking Competition.

### Teams

- Teams must consist of 2-3 students in grades 9-12, and attend a school that participates in the National School Lunch Program (NSLP).
- Each team must have at least one adult team supervisor that must be a school employee.

### Recipe Requirements

- Any savory dish is permitted, including entrees, side dishes, soups and sandwiches.
- Recipes must include two (2) or more Georgia grown products that are integral to the dish.
- Recipes must incorporate at least one (1) USDA Foods commodity.
- All grains must be whole grain-rich (i.e.  $\geq 50\%$  of the grains are whole grains).
- The recipe must serve six people.
- Recipes must meet the NSLP meal pattern and nutrient requirements.
- Recipes must be replicable by school food service.

### Cooking Competition

- The competition will be held at the William S. Hutchings College and Career Academy in Macon on **March 14, 2018**. Dishes will be judged on taste, student appeal, presentation, and creativity.
- More than one team per school may enter the Recipe Contest, however only one team per school district will be chosen to compete in the Cooking Competition.
- Only students may cook during the competition. The adult supervisor should be present and may only provide hand-off guidance.
- Scholarships from Sullivan University in Louisville, Kentucky will be awarded to the top 3 teams.
- The 1<sup>st</sup> place team will be eligible to compete in the Southeast Regional Junior Chef Competition, to be held May 9<sup>th</sup> and 10<sup>th</sup>, 2018 at Sullivan University in Louisville, Kentucky.

Complete list of guidelines and additional resources are available at: <http://snp.wpgadoe.org/shake-it-up-in-school-nutrition-initiative/student-chef-competition/>