



Second Annual VooDoo Chef Recipe Challenge



Presented by:
Keiser University

Mission: Red

Commitment Date: December 15, 2017
Seasoning Mail Out Date: December 29, 2017
Recipe Submission Date: February 16, 2018
Winners Announced: March 4, 2018



VooDoo Chef High School Recipe Challenge

Eligibility

All participating students must be Seniors enrolled in a high school program using the ProStart® curriculum during the 2017 - 2018 school year.

Purpose

Participating students will demonstrate their culinary knowledge, skills, and creative abilities through the creation of an original recipe. The entrée recipe will consist of a protein (such as meat, fish, or fowl), a vegetable, and a starch. Participation will reinforce the skills and knowledge learned from the ProStart curriculum.

General Competition Rules

1. Participant, through their instructor, will register no later than December 15, 2017 by filling out the commitment form at the following link: www.voodoochef.com/voodoo-chef-high-school-recipe-challenge.html
2. Each participant will be provided with a bottle of **VooDoo Chef Red**. Bottles will be sent to participants via their instructor.
3. Multiple students from each school may enter. However, no more than 3 bottles of **VooDoo Chef Red** will be provided to each school.
4. Each participating student may only enter one time.
5. Mentors can assist student in preparing for the competition. However, they cannot prepare the menu. Their expertise is limited to menu suggestions and technique advice.
6. Each participating student's entrée recipe must consist of a protein, vegetable, and starch. The portion sizes for each meal should be a single serving. Suggested serving sizes are 4-6 ounces for protein, 2-3 ounces for starch and 2-3 ounces for vegetables. **The recipe must incorporate VooDoo Chef Red into the protein portion of the plate.**
7. Each participating student's recipe should employ a minimum of two cooking methods from the following list: Poach, Shallow Poach, Braise, Pan Fry, Steam, and Sauté. Students are allowed to use additional techniques if they so desire.
8. Final recipes and photos should be received no later than February 16, 2018. All entrees must be submitted electronically to HighSchoolRecipeContest@VooDooChef.com.

Menu and Recipe Presentation

1. Participating entrants must submit Entry Form, Typed Recipes, and Photos electronically to Let's Do Gourmet at HighSchoolRecipeContest@VooDooChef.com.
2. All recipes and photos submitted will become the property of Let's Do Gourmet, LLC (owner of the VooDoo Chef brand) and will not be returned. By participating in the VooDoo Chef High School Recipe Challenge you are agreeing to allow Let's Do Gourmet, LLC to post and publish your recipes and photos.
3. Photos must be in color, and may be submitted electronically via email. We encourage all participants to post photos of their creations onto the VooDoo Chef Social Media Pages. Facebook: www.facebook.com/vdctampa. Twitter & Instagram: [@VooDooChef13](https://twitter.com/VooDooChef13). We also encourage entrants to use the Hashtags #TastetheMagic and #WorshiptheFlavor .

Awards

1. Let's Do Gourmet, LLC, and Keiser University representatives will judge all submissions.
2. The first place winner will receive a
 - Let's Do Gourmet gift basket with prizes to be determined.
 - Scholarship to Keiser University
3. Winners will be announced at the Florida Restaurant and Lodging Association Salute to Excellence Awards on March 4, 2018.



VooDoo Chef First Annual High School Recipe Challenge

Mission: Red

Entry Form

_____ Student Last Name	_____ Student First Name	_____ MI	_____ Cell Contact
_____ School Name	_____ Student Email Address		
_____ School Address	_____ Instructors Last Name	_____ Instructors First Name	
_____ City, State, Address	_____ Instructor Contact Number		
_____ School Phone Number	_____ Instructor Email		

All entrants and instructors must read the following and sign.

I understand that the recipes and photos I am submitting to the VooDoo Chef High School Recipe Challenge may be used for marketing purposes. I understand the recipes and/or photos entered in this competition may be published online, in magazines, or in other media sources as part of Let's Do Gourmet, LLC marketing campaign.

_____ Student Signature	_____ Date
_____ Teacher Signature	_____ Date

Recipe Template

School Name	
Educator Name	

Menu Item			
Number of Portions		Portion Size	
Cooking Method			
Recipe Source			

Ingredients	
Item	Amount

Procedure
<p style="text-align: center;">Procedure written in practical order.</p>

Checklist

- ✓ Completed entry form
- ✓ Recipe; typed in official format.
- ✓ Plate Photograph

**VooDoo Chef High School Recipe Challenge
Scoring Rubric**

Contestant	
School	

The following score sheet should be used to evaluate each contestant based on their use of the recipe, ingredients and cookware provided. Please circle the number that most closely corresponds with your assessment of the contestant's performance.

Submission – 10%		
1.	All : <input type="checkbox"/> Recipe submitted on proper form <input type="checkbox"/> Photo Included <input type="checkbox"/> Use of VooDoo Chef Red <input type="checkbox"/> Uses a minimum of two cooking methods	Y (2) N (0)
Plate/Appearance –25%		
1.	Including but not limited to: <input type="checkbox"/> Plate consists of a Protein, Starch, and a Vegetable <input type="checkbox"/> Proper portion size <input type="checkbox"/> Balance of color <input type="checkbox"/> Shape <input type="checkbox"/> Texture	1 2 3 4 5
Appearance Total		
Taste – 40%		
1.	A subjective category based on tasting judges' expertise	2 4 6 8
Taste Total		
Originality – 25%		
2.	The contestant uses artistic, creative or imaginative ingredients.	1 2 3 4 5
Originality Total		
Total:		
Overall – 20 Possible		