



2009 Chef Detail Sheet

Thank you for considering a chef position at the Carroll Education Foundation Culinary Celebration 2009. Listed below is information you will need to participate:

Event Details:

- Hotel: Hyatt Regency DFW
- Sunday, October 4
- 6-10 p.m.
- Set up begins at 4 p.m. (or earlier if you prefer)
- All chefs must be set up by 5:30 p.m.
- Approximately 1500 people in attendance
- Approximately 30 chefs will participate
- You will need to prepare your dish to accommodate 400-450 guests
- You may prepare any dish that you choose, coordinate with Chip Reid, Chef Committee Chair
- No refrigeration will be available
- No open flames are allowed other than sterno (Evo grills are not allowed)

Hotel will provide:

- (2) 6 foot tables
- All silverware for customers
- All plates/bowls for customers
- Electricity

Chef/Restaurant to provide:

- Any serving utensils to serve your dish
- Chaffing dishes
- Tongs/Spoons

Your main contact will be:

- Chip Reid/817-706-8610
- chipreid@ebby.com





2009 Chef Information

As part of the recognition as a Culinary Event Chef, you will be featured in the event program with your restaurant name, chef name and a chef photo, as well as a full page ad for your restaurant.

Please provide CEF with the following details:

- Restaurant Name
- Chef Name
- Ad for the program (full page), specs are as follows:
 - 4.875 (wide or across) x 8 (up & down or long) inches
 - No bleed - You can get as close as you like to the edge
 - Full page ads do not need a line around them
 - Color or B/W

- ***THIS INFORMATION IS NEEDED NO LATER THAN SEPTEMBER 1, 2009.***

CEF welcomes your donations! If you would like to donate an auction item for the silent auction, please complete the section below:

Donation Description:

Estimated Value of Donated Item:

