

The Chef's Academy 2012 Top Teen Talent Scholarship Competition Official Rules and Regulations

Competition Eligibility

The Chef's Academy Top Teen Talent Scholarship Competition (otherwise noted as just "Competition") is open to legal residents of the fifty (50) United States and the District of Columbia who are high school seniors or juniors scheduled to graduate with a minimum 2.0 cumulative grade point average or the equivalent thereof (based on a 4.0 scale) as of the date of entry and completion of the Competition. Winners must fulfill all individual program requirements for the specific degree program in which you wish to enroll at The Chef's Academy. Scholarship can be applied towards one (1) degree program, your choice of Culinary Arts, Pastry Arts, or Hospitality Restaurant Management, and can be applied towards The Chef's Academy location of your choice (Indiana or North Carolina).

An eligible minor must have his/her parent's or legal guardian's permission to enter. Submit a completed Entry & Release Form by all posted deadlines.

Deadline

Completed Official Competition Forms must be received by **April 6, 2012, midnight EST time.**

How to Enter

To enter the Competition, submit a completed and signed Entry & Release form for receipt no later than **April 6, 2012, midnight EST time.**

The Top Teen Talent Scholarship Competition is divided into three separate categories: culinary arts, pastry arts, and hospitality and restaurant management. Each category has individual requirements. A scholarship applicant is limited to submitting an application in one category only.

To enter the Competition, submit the following items along with Official Scholarship Application for the Competition:

Category One: Culinary Arts

- Your culinary recipe in standardized recipe format (format included with Official Application)
- An original photo of prepared recipe
- An essay (Maximum 300 words) typed in English that addresses why you would like to study your program of choice at The Chef's Academy.

Category Two: Pastry Arts

- Your pastry recipe in standardized recipe format (format included with Official Application)
- An original photo of prepared recipe
- An essay (Maximum 300 words) typed in English that addresses why you would like to study your program of choice at The Chef's Academy.

Category Three: Hospitality and Restaurant Management

- Your 30 second marketing video promoting your business concept (hotel, restaurant, casino, spa). It is recommended to present yourself in business professional attire or a uniform that represents your concept.
- An essay (Maximum 300 words) typed in English that addresses why you'd like to study your program of choice at The Chef's Academy.

*Please note: It is suggested that a written proposal be created to compliment your thoughts and ideas, as the following details will be requested in a written proposal format if the applicant advances to Phase Two of the competition (this will not be required for submission during the initial application):

1. Type of establishment-(hotel, restaurant, casino, spa, etc.)
2. Hours of operation
3. Location of establishment (office building, mall, etc.)
4. If establishment is a restaurant
 - a. Meals served (breakfast, lunch, dinner, etc.)
 - b. Types of cuisine served
5. Target market
6. Organizational chart of positions necessary to staff your establishment
7. A list of services/amenities including costs for guests

All Official Entry Materials become the property of The Chef's Academy and will not be returned. The Chef's Academy reserves the right to disqualify any Official Entry it deems to be offensive, inappropriate, not in keeping with The Chef's Academy image or that are otherwise not in compliance with these Official Rules, in its sole discretion.

Phase One Judging

All Official Entry forms received by The Chef's Academy will be reviewed and submitted to The Chef's Academy's Official Facebook Fanpage. All Fans of The Chef's Academy Facebook Page will complete judging for Phase One. Entrants are encouraged to garner support for their individual entry and have all friends and family vote for their Official Entry to advance to Phase Two of the competition process. To vote on an Official Entry, each person must first become a "Fan" of The

Chef's Academy on Facebook to receive rights to Vote on their favorite Entry. Only One (1) vote per person is allowed for this competition.

All voting will end promptly at Midnight E.S.T. on **May 11, 2012**. The top Five (5) Official Entry's in each category in terms of Votes garnered will advance to the Second Phase of the competition. The Chef's Academy will begin contacting the Fifteen (15) Finalists on or around **May 14, 2012**.

Phase Two: Official Cook-Off Competition

Selected entrants progressing to Phase Two of the Competition will be contacted by a representative from The Chef's Academy on or around **May 14, 2012**. Selected entrants will be responsible for all costs and expenses associated with participated in Phase Two not specified herein as being provided, including, but not limited to, travel to and from the Phase Two of Competition site in Indianapolis, Indiana. The High School Instructor may accompany the entrant and serve as a "coach" for the competition, and will not be allowed to participate in any fashion in the Competition outside of "coaching" their respective student entrant. If a selected entrant cannot be contacted within the 48-hour period from time of first notification attempt or is unavailable to participate in the applicable Phase Two of Competition on the date specified herein, or does not comply with these Official Rules, he/she will be disqualified and the next qualified entrant will be notified for entry into the Phase Two of Competition.

Category One: Culinary Arts

In Phase Two, selected entrants will compete in the Cook-Off Competition held in Indianapolis, Indiana at The Chef's Academy on **June 2, 2012**. Selected entrants will prepare a menu issued in advance by The Chef's Academy. All ingredients and materials required to prepare the menu will be provided by The Chef's Academy and selected entrants must use only these materials. * Each entrant will be required to bring his or her own personal Knife Kit and accessories. All small wares and large utensils will be provided by The Chef's Academy. Entrants must provide and wear the following in the kitchen during the Cook-Off Competition: a white chef's coat, black and white checkered pants, black shoes that have closed heels and closed toes, and black socks. Black shoes should be cleaned and polished, black only, must be oil-resistant – slip resistant soles – water repellent leather preferred.

Entrants are required to bring their own knives and tools to the competition. Entrants are also permitted to bring note cards into the kitchen for the competition.

Selected Finalists will prepare a fixed menu at the Phase Two competition. Finalists must prepare a menu issued in advance by The Chef's Academy. All materials (including ingredients and materials) required to prepare the menu will be provide by The Chef's Academy. Finalists may only use these materials for his or her entry into the Official Cook-Off. A Judges Panel, consisting of professional chefs will

evaluate and score each Finalist on their technical skills based on the following criteria: Knife skills, safety and sanitation, mise en place, cooking techniques, and clean up. Scores in these areas will comprise fifty percent (50%) of the Finalists total score. The remaining fifty percent (50%) of the Finalists score will be based on the judges' scores for taste and flavor, texture and doneness, portion size, temperature, and presentation and knife skills exam. All decisions by the judges are final, binding and non-disputable.

Entrants are permitted to bring an electronic timing device into the competition kitchen. Entrants are not permitted to wear a wristwatch as to adhere with Serve Safe Guidelines. Entrants may also bring a digital thermometer into the competition kitchen. No other type of electronic device is permitted in the competition kitchen; this list includes cell phones, laptop computers, personal assistants, headphones, or any musical device.

A brief five minute interview will also be conducted with each entrant of Phase Two with three industry professionals. The interview will be scored by a panel of judges who will facilitate a conversation about college readiness and career commitment with each competitor.

Category Two: Pastry Arts

In Phase Two, selected entrants will compete in the Bake-Off Competition held in Indianapolis, Indiana at The Chef's Academy on **June 2, 2012**. Selected entrants will prepare a menu issued in advance by The Chef's Academy. All ingredients and materials required to prepare the menu will be provided by The Chef's Academy and selected entrants must use only these materials. * Each entrant will be required to bring his or her own personal Knife Kit and accessories. All small wares and large utensils will be provided by The Chef's Academy. Entrants must provide and wear the following in the kitchen during the Cook-Off Competition: a white chef's coat, black and white checkered pants, black shoes that have closed heels and closed toes, and black socks. Black shoes should be cleaned and polished, black only, must be oil-resistant – slip resistant soles – water repellent leather preferred.

Entrants are required to bring their own knives and tools to the competition. Entrants are also permitted to bring note cards into the kitchen for the competition.

Selected Finalists will prepare a fixed menu at the Phase Two competition. Finalists must prepare a menu issued in advance by The Chef's Academy. All materials (including ingredients and materials) required to prepare the menu will be provided by The Chef's Academy. Finalists may only use these materials for his or her entry into the Official Cook-Off. A Judges Panel, consisting of professional chefs will evaluate and score each Finalist on their technical skills based on the following criteria: Knife skills, safety and sanitation, mise en place, cooking techniques, and clean up. Scores in these areas will comprise fifty percent (50%) of the Finalists

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A brief five minute interview will also be conducted with each entrant of Phase Two with three industry professionals. The interview will be scored by a panel of judges who will facilitate a conversation about college readiness and career commitment with each competitor.

Category Three: Hospitality and Restaurant Management

In Phase Two, selected entrants will compete in a presentation-format competition held in Indianapolis, Indiana at The Chef's Academy on **June 2, 2012**. Selected entrants will be required to present their business concept submitted during Phase One of the competition. Competitors are not allowed to change their theme or concept for Phase Two. Entrants must dress in business professional or in a uniform that represents their theme or concept of business proposal. A projector and laptop will be provided for each entrant to utilize a power point presentation if needed. Other visuals are allowed as well to demonstrate or represent your concept.

A Judges Panel, consisting of hospitality professionals will evaluate and score each Finalist on their presentation. In addition to executing an oral presentation of the concept, a written proposal must accompany their presentation. Scoring will be based on the following criteria: Business concept, verbal presentation, critical thinking, and written proposal. All decisions by the judges are final, binding and non-disputable.

A brief five minute interview will also be conducted with each entrant of Phase Two with three industry professionals. The interview will be scored by a panel of judges who will facilitate a conversation about college readiness and career commitment with each competitor.

The First Place winner of Phase Two: A cumulative score will determine the placement of each competitor overall. The Chef's Academy Top Teen Talent Competition will receive a full-tuition scholarship* to The Chef's Academy. The Second Place winner will receive a \$5,000 scholarship to The Chef's Academy. The remaining 13 finalists will each receive a \$1000 scholarship to The Chef's Academy.

* Scholarship awards are contingent on acceptance to The Chef's Academy and tuition scholarships are awarded evenly over each term throughout the given program. Scholarships awarded are for the one (1) declared program that a student has upon entry to The Chef's Academy. The tuition scholarship covers academic tuition and may not be applied against fees, housing, living expenses, or program supplies and may not be transferred. In the event that the scholarship recipient's education is terminated, either by the school or by the student, the scholarship becomes null and void. Scholarship recipients must maintain a 3.0 GPA or higher during his/her studies at The Chef's Academy to continue to receive said scholarship. A GPA of less than 3.0 will result in the forfeiture of any remaining balance on the scholarship.

The Chef's Academy reserves the right to photograph, film, and otherwise record all levels of the Competition and use photographs and recordings in any and all media created and distributed.

In no event shall The Chef's Academy have any liability resulting from any delay or cancellation of the Competition due to health or travel advisories issued by any government authority, other governmental action, fire, flood, insurrection, earthquake, power failure, explosion, embargo, terrorist act, labor or material shortage, or any other condition not reasonably within their control.

2012 The Chef's Academy Top Teen Talent Scholarship Competition Application

Please submit this application to:

Submit via webform or to:

Name:

Address:

City:

State:

Zip:

Email:

High School Graduation Year:

Category:

CULINARY

PASTRY

HOSPITALITY AND RESTAURANT MANAGEMENT

My application to The Chef's Academy is:

Previously Submitted

Being submitted Online

Have not submitted an Application

Please list below any organizations to which you belong, leadership roles held in or outside of school and/or any volunteer experience.

On a separate page, prepare a short essay (maximum 300 words) typed, and describe why you would like to study Culinary Arts, Pastry Arts, or Hospitality Restaurant Management at The Chef's Academy.

On a separate page, include your recipe in the standardized format.

***Standardized format follows.**

By submitting this application you verify you agree to the rules and regulations contained within the Official Rules and Regulations of the competition. If you are under 18 your submission serves as verification that you have parental/guardian consent to enter the Competition.

Your submitted Entry Form also serves as permission for The Chef's Academy to use the reproduction of your work, recipes, presentations, photos, and all media in both print and digital matter.

**SAMPLE STANDARDIZED FORMAT FOR RECIPES ENTERED INTO
THE CHEF'S ACADEMY Top Teen Talent Competition (Culinary and
Pastry)**

RECIPE NAME:

Number of Servings:

Ingredients:

Ingredient 1

Ingredient 2

Ingredient 3

Etc.

*List all ingredients in order of use in the recipe.

Please indicate weight or measurement for each ingredient but not both.

example: 1 teaspoon (tsp) Cinnamon

2 Cups – Milk

4 ounces – venison

Preparation: *List step-by-step ordered instructions

1.

2.

3.

4.

etc

Presentation Tips: *optional

**SAMPLE STANDARDIZED FORMAT FOR BUSINESS CONCEPT
ENTERED INTO THE CHEF'S ACADEMY Top Teen Talent
Competition (Hospitality and Restaurant Management)**

Name of Business Concept:

Video Submission: 30 seconds in length maximum.

*Video must be uploaded to applicant's personal YouTube account and URL provided in application.

YouTube Video [URL:](#) _____

Please note: It is suggested that a written proposal be created to compliment your thoughts and ideas, as the following details will be requested in a written proposal format if the applicant advances to Phase Two of the competition (this will not be required for submission during the initial application):

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