



**“Celebrating the Seasonal Bounty of Southern California”  
2021 So-Cal Chef Open Competition at Temecula Creek Inn**

The Oak Grove **14<sup>th</sup> Annual So-Cal Chef Open** is an exciting, action-packed culinary challenge involving some of Southern California top restaurants and chefs! The Pinnacle Award and People’s Choice Award winners will be competing for the chance to be distinguished and acknowledged among their peers, will receive recognition via media outlets and will have some serious bragging rights. The Perpetual Award will be presented to the Pinnacle Award winner for display over the next year. Both winners will also be given individual awards!

**Read below for contest rules, regulations, and details on how to get registered:**

1. The **So-Cal Chef Open** competition will take place on Monday, August 30, 2021. The doors open to the public at 4:30 pm. **You must be set-up and ready for a Team Briefing and photo at 2:45 followed by judging that will begin at 3 pm.** \_\_\_\_\_  
Initials
  
2. **THE MANDATORY WALK THROUGH WILL BE HELD AT 9AM ON MONDAY AUGUST 23, 2021 AT TEMECULA CREEK INN.** If you, or a Representative, are unable to attend, you may be disqualified from the competition. \_\_\_\_\_  
Initials
  
3. Competitors must submit a completed **So-Cal Chef Open** Application Packet, including the dish you will be serving and a list of the equipment that will be used during the competition **no later 8/1/2021**. The equipment list must include wattage for each machine to ensure appropriate accommodations are made. Competing Chefs must be present during the competition and will be asked to prepare samples of their dish for the attendees. Anticipated attendance for this event is 350 guests. We suggest preparing for 300 but will confirm count when closer to the event. The required information/documentation can be emailed to [KristiP@oakgrovecenter.org](mailto:KristiP@oakgrovecenter.org). \_\_\_\_\_  
Initials
  
4. A chef Headshot and brief Bio must be submitted to by 8/15/2021. Bios and pictures will be included in the Event Program and will be used on social media as well as other PR related materials. \_\_\_\_\_  
Initials
  
5. Competitors agree to permit Oak Grove to record them in a short video promoting the event as well as their participation. Oak Grove will utilize this on social media platforms and we encourage participants to share it as well. This will provide exposure for the event and the chef/restaurant. \_\_\_\_\_  
Initials
  
6. Chefs must have their table set-up completed by 2:45 pm ready for the Briefing at 3:00 pm as the event begins promptly at 4:30 pm. **Judging will begin at 3:00 pm** (prior to the event opening \_\_\_\_\_  
Initials



to the public). Media representatives will be granted earlier access to interview and photograph Competing Chefs/Restaurants. Late arrivals will result in immediate disqualification from the competition. Specific instructions for parking, drop-off, and set up will be provided as we get closer to the event and discussed at the Walk Through. Since the food will be held longer (3:30 - 4:30 PM), refrigeration boxes or some method of keeping food cold is highly recommended.

7. Final dishes will be judged by a panel of expert chefs and culinary professionals. The **Lead Judging Coordinator** will collect the score cards from each Judge and present them to the official Scorekeeper, who will not be voting on the final dishes. Runners will be assigned to each competitor and will bring the final dishes to the judges' panel. Restaurant employees, chefs, or affiliates of the restaurant will **not be** permitted to bring food to the judges' panel as this will be grounds for disqualification. In case of a tie, the **Lead Judge** will determine the winner. \_\_\_\_\_  
Initials
  
8. One "**Presentation Plate**" will be prepared for the judging table **to be scored on presentation only**. The judges will not taste from this plate. This plate will be the one that is used for food photography with reporters and for social media. SIX (6) plates with a small tasting amount of your dish will be given to the judging panel. Dishes must not contain logos or markings signifying the restaurant or the competitor. This will result in disqualification. White plates are preferred for serving for judging, but not mandatory. Plates used for judging will not be supplied at the event and it is the responsibility of each competitor to bring their own plate ware. Tasting plates, napkins and silverware (if necessary) will be provided for the attendees. \_\_\_\_\_  
Initials
  
9. All Competitors are required to report to the stage when called for the awards presentation. \_\_\_\_\_  
Initials
  
10. Competitors will be judged on the following criteria: \_\_\_\_\_  
Initials
  - Presentation – 20 points
  - Flavor – 30 points
  - Balance – 15 points
  - Texture – 15 points
  - Creativity – 10 points
  - Use of local, seasonal ingredients – 10 points

See attached Score Sheet and criteria definitions.
  
- Event Management reserves the right to use all photos, images, and bios in event promotional materials, including the website, advertising and marketing collateral.
  
11. All Competitors must submit all County Health Department licenses at the time of registration. Chefs wishing to utilize Sous Vide Technique must submit HACCP licensure with their application. \_\_\_\_\_  
Initials
  
12. Event Management reserves all right to make final decisions regarding rules or proceedings throughout the course of this competition. **Questions? Please email** \_\_\_\_\_  
Initials



[KristiP@oakgrovecenter.org](mailto:KristiP@oakgrovecenter.org) and put **Chef Open** in the subject line. The email will be answered and/or forwarded to our coordinating judges.

13. All Competitors are allowed up to 3 Assistants for a total of 4 including Chef. We do require names and number at the Chef Open Walk through

\_\_\_\_\_  
Initials

14. Competitors agree to submit \$100 as a sign of good faith and commitment. The deposit funds will be returned to those that participate in the event **or the chef can opt to voluntarily add their deposit towards a prize purse** (the winner would receive the total amount contributed). In the event that chefs choose not contribute their deposit, the winner will still receive an award but just no cash component. If you fail to participate the \$100 will not be returned and considered a donation to the children of Oak Grove Center.

\_\_\_\_\_  
Initials

Restaurant Name: \_\_\_\_\_ Chef Name: \_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_



## So-Cal Chef Open Registration Checklist

- Review the Rules & Regulations contained in this document.
- Initial that you understand and agree to the Rules & Regulations.
- Fill out and sign the bottom of the **So Cal Chef Open** Registration Form.
- Attach copy of Restaurant's Health Permit.
- Attach copy of Sous Vide Licensure (If Applicable).
- Attach a copy of the Competing Chef's Bio and Picture.
- Email **ALL** requested documents to [KRISTIP@OAKGROVECENTER.org](mailto:KRISTIP@OAKGROVECENTER.org) no later than 8/1/2021.
- Email dish selection to [KRISTIP@OAKGROVECENTER.org](mailto:KRISTIP@OAKGROVECENTER.org) no later than 8/1/2021.
- PROMOTE THE EVENT! HELP PUSH TICKETS TO YOUR FANS – USING YOUR PROMO CODE –**

**YOU WILL RECEIVE \$10 FOR EVERY TICKET SOLD WHEN YOUR PROMOTION CODE IS USED!**



Max Points	Chef Competitors Number	1					
		Judges					
		#1	#2	#3	#4	#5	#6
	<b>ONE</b>						
20	Presentation						
30	Flavor						
15	Balance						
15	Texture						
10	Creativity						
10	Use of local, seasonal ingredients						
<b>100</b>		<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>

**DEFINITION OF CRITERIA:**

- **PRESENTATION**
  - Appetizing appearance and harmonious, creative display
- **FLAVOR**
  - Overall sensory perception – a pleasant balance of taste and aroma of all the components
- **BALANCE**
  - The delicate combination and equal distribution of the basic taste characteristics, such as bitter, sweet, astringent, and sour, without one single, dominating element
- **TEXTURE**
  - The ability to preserve the diverse densities/fibers of an entire dish, ranging from very crisp to soft, from smooth to grainy textures
- **CREATIVITY**
  - A creative element that made this dish special?
- **USE OF LOCAL, SEASONAL INGREDIENTS**
  - This competition celebrates the use of local and seasonal ingredients of Southern California
- **TIMING**
  - The Chef-Judge Liaison will handle timing of dish delivery to the Judges