



**“Celebrating the Seasonal Bounty of Southern California”
2023 So-Cal Chef Open Competition at Peltzer Winery**

The Oak Grove 16th 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 register:

1. The **So-Cal Chef Open** Competition will take place on **Monday, August 14, 2023**. This year we are making what we feel will be a positive change for judging. **Judging will occur individually and not as a group effort.** Therefore, the following schedule will be followed:
 - 5:30 pm Judges and select Media will be coming to Chef Stations individually
 - 6:00 pm Gates open to Top Sponsors
 - 6:30 pm Open to Public
2. **Media Night** highlighting competing Chefs and Sponsors is **Wednesday, June 7, 2023** at Danza del Sol Winery at 6:00 PM. Gain the greatest media coverage opportunities by committing and submitting all required information before this date.
3. **THE MANDATORY WALK THROUGH WILL BE HELD AT DATE & TIME TBD AT PELTZER WINERY.** **If you, or a Representative, are unable to attend, you may be disqualified from the competition.**
4. 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 7/14/2023**. New this year is the ability to use grills and smokers! The equipment list must include all equipment you plan to use including wattage needed for any machine to ensure appropriate accommodations are made. The required information/documentation can be emailed to KristiP@oakgrovecenter.org.
5. 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 500 guests. We suggest preparing for 400 but will confirm count when closer to the event.

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6. **A chef Headshot and brief Bio must be submitted to by 7/14/2023.** Bios and pictures will be included in the Event Program and will be used on social media as well as other PR related materials. **The earlier submitted, the more coverage possible on your participation.**

7. 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. _____
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8. **Chefs must have their table set-up completed by 5:00 pm ready for the Chef Briefing.** The event begins promptly at 5:30 pm. You will NOT have to prepare or serve a separate dish for the Judges. All dishes will be the same. **One Presentation Plate will be needed by 5:30 pm** for the Judges and photos. _____
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9. 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 refrigeration boxes or some method of keeping food cold is highly recommended. _____
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10. All Pinnacle Award Judges will be Chefs, restaurant owners, and culinary experts from outside the area. They will be approaching each Chef Station individually for their tasting sample during that time. Each Judge independently completes a score card for each dish and submits it to the Judging Coordinator to determine the winner. This happens from 5:30-6:00 pm. _____
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11. People's Choice Award is determined by guests attending the event. Guests receive voting tickets they distribute to their selected Chefs during the event, which are added up to determine the winners. _____
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12. All Competitors are required to report to the stage when called for the awards presentation. _____
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13. Competitors will be judged on the following criteria: _____
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 - 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.

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14. 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.

15. Event Management reserves all right to make final decisions regarding rules or proceedings throughout the course of this competition. **Questions? Please email KristiP@oakgrovecenter.org and put Chef Open in the subject line.** The email will be answered and/or forwarded to our coordinating judges.

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16. 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.

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17. Oak Grove Center will provide two 6-foot tables, black linens, plates and napkins for the event.

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18. 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.

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Restaurant Name: _____ Chef Name: _____

Signature: _____ Date: _____

Contact Information:

Email

(_____) _____
Cell Phone

Facebook Handle

Instagram Handle

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 no later than 7/14/2023.
- Email dish selection to KRISTIP@OAKGROVECENTER.org no later than 7/14/2023.



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

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