



Information for Participating Chefs



Expectations of the Chef:

1. Each chef will create only one small signature course (tapas style) for 200 attendees.
2. Provide a personal bio, restaurant bio and photo for publicity purposes prior to the event. We will need this as soon as possible after you have committed to participating in the event.
3. Provide the name and description of your course for the event by **April 1, 2018**.
4. Provide 1 server for your station.
5. Bring all necessary cooking and prep utensils to cook tableside. Due to fire restrictions, **no open flame grills are allowed**.
6. Provide all items necessary to create a themed round table, including linens, centerpieces, chair covers, etc., along with appropriate décor and items related to your restaurant or theme.
7. Set-up and be ready to serve at 6:30 pm. The banquet room will be open for set-up beginning at 9:00 am the day of the event. Chefs are asked to check-in by 4:00 pm.
8. Donate an item (or items) for the auction that will take place during the event. Examples of auction items: Complimentary dinner for two or more at the chef's restaurant; Dinner cooked at the guest's house by the chef; Restaurant gift certificates; Gourmet basket: Wine and/or Champagne; Hotel stay. Chef's must submit this to Achievement Academy by **April 1, 2018**.
9. There will also be an online donating competition starting one month prior to the event for \$1 per vote. Chefs are encouraged to ask their customers, family and friends to vote for them. All online voting information will be provided to the chefs. The chef with the highest combined donations (auction item/s and online voting donations) will be awarded the "Top Philanthropic Chef."

Achievement Academy will provide:

1. Prep tables and dining tables and chairs for each chef. Diagram of lay-out will be provided for each chef.
2. Water stations for hand-washing.
3. A chef's jacket for each chef with the Top Chef of Polk County logo.
4. Press releases and publicity about the event and the participating chefs.
5. A check from Achievement Academy for \$500 after the event to help off-set chefs' costs.

Benefits of Participation

1. Chef's name and restaurant name on Achievement Academy's website with a link to the chef's business website.
2. Chef's name and restaurant name on Achievement Academy's Facebook page tagging the chef's business page.
3. Chef's name and restaurant name will appear in all press releases and other media outlets, such as radio spots.
4. During the event, ALL attendees will learn about the chef's talents and / or restaurant.
5. Each chef will receive a chef's jacket with the Top Chef of Polk County logo.
6. You will be supporting programs for at-risk and developmentally delayed children in Polk County.
7. The chef has the opportunity to compete for title of Top Chef of Polk County 2018!

For questions or additional information, please contact:

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