

at



# **Culinary Competitors Application & Information**

2025 NAFEM Show

**Georgia World Congress Center** 

Atlanta, Georgia

February 26th -28th, 2025



## **Competitor Information**

Congratulations on applying to participate in The U.S. Culinary Open,

America's Premier Culinary Competition at NAFEM Show in Atlanta, GA February 26th-28th.

To participate in the U.S. Culinary Open as a Culinary Professional and represent the best of our Industry is both an honor and challenge. Those who are selected to compete for the prestigious title of U.S. Culinary Champion will be those who have sharpened their skills in some of the best culinary establishments in the world and have chosen to showcase those skills and be judged by fellow culinary masters. We are focused on showcasing our industry's best culinary talent in an environment of the highest level of culinary equipment and culinary ingredients. This is more than a culinary competition, it is a celebration of Chefs and all they do to elevate the industry we all love.

We celebrate you for your drive and dedication as a culinary professional and passion to become a member of a small number of chefs to be called a U.S. Culinary Open competitor and hopefully Champion.

#### **Competition Format**

- 3 Hours to create and serve 3 dishes, 4 each"1 Appetizer, 1 Vegan/Vegetarian Entree and 1 Entree"
- Each dish must include and be comprised of Selected Proteins and selected seasonal vegetables
- Each Southbend Kitchen Suite will be 12 x10 and fully equipped with Rational Combi-Oven, Induction Cooking Units, Food Processor, Refrigeration, 2 compartment sink and other equipment to be listed later.
  - Plates to be selected by the competitor from Steelite International.
    - Food to be judged by 4 Highly Respected Chefs from industry.

#### **AWARDS TEAM REQUIREMENTS** 1st Place Team: \$7,500 ■ Send in Signed Completed Application(s) (\$6,000 to the Head Chef, \$1,500 to the assistant) ☐ Send Professional Headshot(s) "Silver Champion Trophy" - Championship Ring ☐ Send Current Resume(s) ☐ \$500 Application fee (per team 2nd Place Team: \$4,000 (paid if selected) within 15 days (\$3,000 to the Head Chef, \$1,000 to the assistant) ☐ Must be willing to travel and stay in Atlanta for the duration of the 3rd Place Team: \$2,000 competition at your own expense Feb. 25th-28th, discounted rooms (\$1,500 to the Head Chef, \$500 to the assistant) will be provided Best Assistant: ☐ Send in Signed Completed Application(s) \$1,000 Cash prize Understand: Media Promoting the competition will use team images & likeless to promote the event



# **Chef Application**

### Chef / Professional: (23 years of age of older)

First Name:	Last Name:		Suffex:
Title:	Birthdate:		
Address:			
City:	State:	Zip:	
Email:			
Cell Phone #:	Work #:		
Employer:	Work Location:		
Instagram	LinkedIn:	Oth	er:
changed, altered or retracted in any  By entering this competition members, agents, and employees, fro  I hereby grant permission to U.S. Culinary Open and NAFEM purpoto me in any manner or medium. I acknown compensation from the U.S. Culinary O  I understand, I could be subjaming the culinary industry and I have records, work history, education, etc. I  I understand, Professionalis integrity, respectfulness and accountable	, I hereby agree to release, discharge, and hold om any claims, losses, and damages arising out out. S.Culinary Open & NAFEM, based on adecoses of promoting the competition, my name, linowledge that my participation in the competition.	harmless U.S. Culinary Op- of my participation in this c quate consideration, to publi keness, image, speech, and b ion is voluntary. I also under it all candidates that are sele on regarding their/my backs of found to be false.  If with high standards of per and their partners, failure	en and or NAFEM officers, directors, ompetition and related publicity.  sh, copyright, and otherwise use for biographical information of and related restand that I will receive no exted are trustworthy in good standing ground this may include: criminal extends the standard process of the stand
Signature:		Date:	



# **Assistant Application**

### Chef Assistant: (18 years to 25 years old)

First Name:	Last Name:	Suffex:	
Title:	Birthdate:		
Address:			
		Zip:	
Email:			
Cell Phone #:	Work #		
Employer:	Posit	Position:	
Work Location:	Culinary School:		
Instagram	LinkedIn:	Other:	
Work Experience:			
	US Culinary Open Competition Agreement F		
As the Undersigned Competitor	; I agree and will comply with the Competition Manual	, and with all applicable all Policies and Procedures.	
I, the Undersigned Competitor, changed, altered or retracted in any wa	understand that all judges have been screened and that y.	t all decisions and scoring are final and cannot be	
	hereby agree to release, discharge, and hold harmless U any claims, losses, and damages arising out of my partic		
U.S. Culinary Open and NAFEM purposes	ledge that my participation in the competition is volunt	ge, speech, and biographical information of and related	
amung the culinary industry and I have	ted to a full background check to ensure that all candida given the correct identification and information regard could be subject to automatic disqualification if found to		
<del></del>	is my responsibility and I will conduct myself with high while representing the U.S. Culinary Open and their p		
I understand that I must follow	the Georgia State Beverage Laws, this includes not con	suming alcohol if under the age of 21.	
I have carefully read this Agree knowledge of its legal consequences.	ment, <u>initiated</u> where indicated and I understand all of	its terms. I am signing voluntarily and with full	
Signature:	Date:		

\*\*\*\*Please email this form and the Chef/Professional form to  $\underline{Polly@USCulinaryOpen.com}$