

Student Chef Fast Facts

Royal Agricultural Winter Fair
November 6 – 8, 2009
Ricoh Coliseum, Exhibition Place,
downtown Toronto www.royalfair.org

Thanks very much for being a part of the Cuisine Canada presence on the main stage at the Royal! We appreciate your time and energy.

As a token of our appreciation, Cuisine Canada will write you a thank you letter for you to add to your portfolio of experiences.

The primary goal of Cuisine Canada and the student chefs is to support the top authors of the Canadian Culinary Book Awards during their demonstration on the Royal's "Entertaining at Home" Stage. For more and the winners, please visit www.cuisinecanada.ca.

Location:

The "Entertaining at Home" Stage is located in the building "Direct Energy Centre", Hall A at Exhibition Place, in downtown Toronto. Follow signs to CNE/Exhibition. GO transit, TTC and driving directions are easily accessible on the home page of the Royal's website www.royalfair.org

Dress Code:

Please wear your school assigned chef outfit. Our goal is to give you and your school as much notoriety as possible!

When you arrive for your "shift":

Specifics as to where pick up badge are to be confirmed.

Once you have your badge, please proceed directly to the "Entertaining at Home" Stage in Hall A.

Your Job:

To do an on-stage demo with an award winning cookbook authors/chef. So far the response from all of the authors has been terrific with regard to "mentoring" the students!

The vision is that the author will be with the students on stage to tell about his/her book, give assistance if needed, and to comment on whether the student is doing it correctly. In other words, the student will be doing the demonstration and the author will teach and share information about food and cooking. This will be a unique opportunity for the author and students to interact while on stage.

- Prior to the demo – under the author's supervision, the students will do preparation and mise-en-place for their on-stage demo.
- It will be the student's responsibility to prepare and plate the servings for 6 lucky audience members
- We encourage students to take initiative to be included and helpful.
- We will send the recipe in advance to the student(s) who are scheduled to help so that they can practice and are familiar with it.
- It is important to note that students may not change the recipe. **But** if you do wish to add ingredients for presentation that is acceptable.
- As a gesture of gratitude, each student chef will be presented with a book
- The authors will have evaluation sheets so that they can comment on how the students have performed.

Cuisine Canada:

We would like to offer you a one year membership with Cuisine Canada to say thanks for your time. Cuisine Canada is a food-promoting organization that links people in the food industry, from farmers and nutritionists to chefs and restaurateurs. Its members are the trendsetters, innovators and leaders of our Canadian food culture and represent a broad cross-section of experts who contribute to Canada's growing culinary scene.

Need more info?

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