**Carolinas Chapter CMAA and Carolinas Club Foundation:**

**2018 CHEF OF THE CAROLINAS**

Thank you so much for agreeing to participate in the Annual Chef of the Carolinas Fundraising Event on Sunday, November 4, 2018! The event will provide an opportunity to raise funds that will further club management education for student chapter members within the Carolinas Chapter of the Club Managers Association of America (CMAA); the student chapters include: East Carolina University, Johnson & Wales University – Charlotte, Methodist University, University of South Carolina, University of South Carolina – Beaufort, and Western Carolina University. The student chapters will use the funds in a variety of ways, including helping students afford CMAA’s World Conference and National Student Education Conference, attend local Carolinas Chapter meetings, and develop on-campus hospitality learning programs.

We all know that private clubs have to have the finest cuisine and service within their area in order to stay relevant and make their members happy. So, why not show off individual club expertise with a little friendly competition to see who really is the top club chef in North and South Carolina? As a competitor, you are encouraged to present a dish that shows off your style of cooking/cuisine or prepare a dish that represents your club’s membership.

**Listed below are a few key details of the event:**

* You may begin setting up as early as **3:00 p.m.** on Sunday, November 4, at the Johnson and Wales University Center (801 West Trade Street, Charlotte, NC 28202).
* Be prepared to feed approximately 100 people.
* Each chef will be provided two six-foot, clothed tables, cocktail napkins, and plastic flatware.
* Each chef is asked to bring your own table-side cooking equipment (i.e. burners, chafers, cambros, etc.), disposable dishes for consumption and presentation, and serving utensils.
* Each chef will also be assigned a culinary student from Johnson and Wales to serve as their sous chef.
* There is a kitchen on premise that can be used for last-minute preparation; however, space is limited so you are encouraged to bring your dishes already prepared.
* Entry fee is $100 which also includes 2 tickets to the event (regular ticket price is $60 per ticket).

All event attendees will have the opportunity to vote on their favorite dish and the winner will be crowned at the end of the evening!

Again, thank you for participating in this very special event! We hope this will be an incredibly fun and worthwhile event to help our students grow into some fantastic future club leaders!

**CHEF OF THE CAROLINAS FUNDRAISING EVENT ENTRY FORM**

**Due no later than Wednesday, October 24, 2018**

**Supporting the Carolinas Chapter CMAA Student Chapters**

Name of Club: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Name of General Manager: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Name of Entrant: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_       \_

Title: \_\_\_\_\_\_\_\_\_\_\_\_\_                        \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Mobile Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Club Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

City: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_     State: \_\_\_\_\_\_\_\_\_\_\_\_\_\_ Zip: \_\_\_\_\_\_\_\_\_\_\_

Chef Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_          \_

Food item(s) chef will prepare:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Reminders:

* Each chef will be provided two six-foot, clothed tables, cocktail napkins, and plastic flatware.
* Each chef is asked to bring your own table-side cooking equipment (i.e. burners, chafers, cambros, etc.), disposable dishes for consumption and presentation, and serving utensils.
* There is a kitchen on premise that can be used for last-minute preparation; however, space is limited so you are encouraged to bring your dishes already prepared for 100 people.

Please list any special requirements/needs (i.e. number of outlets, additional table space, etc.) and we will do our best to accommodate your request(s):

***For Student Chapter Use:***

Student Chapter:

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_   \_\_\_\_\_\_\_\_\_\_\_\_

Student Chapter Representative:

Representative Signature: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

PLEASE RETAIN A COPY OF THIS FORM FOR YOUR RECORDS

**RETURN THIS FORM TO:**

**Joshua Baskey at** [**joshua.baskey@gmail.com**](mailto:joshua.baskey@gmail.com)

**No later than Wednesday, October 24, 2018**