

want to be an iron chef?

Thirty minutes, Three teams, Two Main Ingredients, One challenge...

1st Annual Sustainable Cooking Chef Competition

October 27th 5:00pm
Sayles-Hill Great Space

Featuring Bon Appétit's Sous Chefs: Dan Watrin, East Dining; Vale Riggs, Burton and Gibson Price, East Dining

*Win the chance to work alongside a professional chef—no experience required!

Please join us in our 1st annual Carleton Champion Chef Competition! In a live take-off of the TV show *Iron Chef*, Bon Appétit at Carleton College dining services will present the following challenge: Three opposing teams will have 30 minutes to create a delicious, sustainable meal for a panel of expert judges. Each team will be composed of a Sous Chef and two student sous-chefs. If chosen, you'll have the opportunity to work alongside a professional chef, the chance to win **\$100 each** and potentially design your very own lunchtime meal for the Dining Hall!

No prior cooking experience necessary; just a desire to cook on a team and a willingness to do so in front of an audience.

To be eligible to participate in the contest, please fill out the submission form and email it to Katie McKenna kmckenna@cafebonappetit.com by October 7th (at midnight). The student submissions will be reviewed by a panel and the winning teams will be announced by October 14th. The teams will have until the competition on October 27th to meet, plan, practice and prepare to cook!

To apply, you must be available for the competition on October 27th from 3:30pm-8:00pm. Also, you must be available to meet with your team for at least 5-7 hours the 1.5 weeks leading up to the event (when/where/how long will be determined as a team).

Questions? Please contact Katie at kmckenna@cafebonappetit.com

