More than $450,000 in scholarships will be awarded to this year’s Chef of the Year contest winners. Your entry could win a full scholarship to Johnson & Wales University, the world-renowned culinary educator.

Two grand prize winners will personally meet JWU alum Tyler Florence.

ENTRY DEADLINE
February 23, 2009
Step up to the Plate

Johnson & Wales University, the world-renowned culinary educator, invites high school seniors and juniors to enter our challenge. Through this competition, which receives national media attention, you could earn scholarship dollars to one of JWU’s four campuses (Providence, R.I.; North Miami, Fla.; Denver, Colo. or Charlotte, N.C.).

“When it came to choosing a culinary school, the one thing I knew was that I wanted to go somewhere I could learn from the best. Attending JWU was one of the best decisions I’ve made and I’ve never looked back. My culinary career really started to take off once I graduated from Johnson & Wales University, and I firmly believe my training there provided the foundation to my current success as a chef, author and host on the Food Network. The scholarships awarded through JWU’s Chef of the Year enable students to finance their education and realize their culinary dreams, and I wish everyone success in creating entries for this year’s challenge.”

— Tyler Florence, ’94, ’04 Hon.
Have a passion for food? Follow news about your favorite chefs the way some people follow celebrities? Do you read food blogs, or better yet, do you have a food blog?

If the world of culinary has got you under its spell, that’s okay. Because it also might get you a free ride to the college that delivers a culinary education without compromise: Johnson & Wales University. Two grand prize winners will receive a full tuition, renewable scholarship to JWU — plus you’ll get a personal meeting with celebrity chef, author and JWU alum Tyler Florence.

Entering the contest is easy. Create an original dinner or dessert entrée following contest guidelines. Submit your creation to JWU’s judges. And you might be selected as one of the finalists who will be flown to JWU’s North Miami Campus on April 3-5, 2009 to participate in a cook-off!

With scholarships ranging from $3,500 to full tuition on the line — plus a personal meeting with Tyler — the heat is on!
**Guidelines**

To celebrate the 20th year of Johnson & Wales University’s National High School Student Chef of the Year® contest, we’re giving you two ways to enter. You can still enter the traditional way by submitting your original entry with the enclosed entry form. For an additional chance to win, you can also enter online at [http://chefcontest.jwu.edu](http://chefcontest.jwu.edu).

These guidelines are for students who are mailing in their entry form.

**A. Who May Enter?**
1. Contest is open to high school juniors and seniors throughout the United States (including Washington, D.C., Puerto Rico and the Virgin Islands).

**B. Contest Requirements**
1. Each student may submit only one entry by mail.
2. Entries/recipes that have been submitted previously will not be accepted.

**C. Dinner for Four Requirements**
1. Entrée must be a meat, fish, poultry or vegetarian dish.
2. Each entrée must be accompanied by a single serving of a starch and a vegetable. (See example.)
3. Presentations of each dish on a 12” round plate must be enhanced by a garnish. The garnish must complement the entrée, be edible and appear on the recipe and ingredient list.

**D. Dessert for Four Requirements**
1. Plated dessert may be either a hot or a cold single-serving item. (See example.)
2. Each serving is presented on a 12” round plate.
3. To improve your entry, you may want to be sure your plated dessert is made of four components:
   - An individual serving of **the main item**
   - **One sauce** is all that is necessary, but multiple sauces are often used on a plated dessert.
   - **The garnish** can be a simple dusting of powdered sugar or a more complex use of sorbet or ice cream. The garnish must complement the dessert, be edible, and must appear on the recipe and ingredient list.
   - **The crunch component** is a decorative element that gives textural contrast to the main item. It is always used when the main item itself does not contain “crunch” (flour), but it can be used for any dessert if desired.

* Strawberries may be used to be eligible for additional scholarship dollars from Florida Strawberry Growers Association.
E. Preparation Time
1. Preparation time (including cooking and plating) must not exceed three hours.
2. No prior preparation is allowed (i.e., no overnight processes or procedures).

F. Recipes
1. Recipes must be typed.
2. All recipes must be made from scratch (i.e., no pudding mixes, cake mixes, bought pasta, etc.).
3. List ingredients in order of preparation. Please use cups, tablespoons, etc. as units of measurement; specify amounts rather than weights. Ounces may be used when describing items such as cans or packages that are sold according to weight, such as a 15-ounce can of coconut milk.
4. List and describe the steps in the preparation process and itemize the quantities and types of ingredients required. Each step should be numbered. The method of preparation and/or ingredients cannot be changed once the recipe has been submitted.
5. List equipment that is required, such as ice cream maker, stove, oven, etc. Items not on the list will not be provided at the cook-off.
6. Recipe ingredients should be readily available for purchase in North Miami, Florida.

G. Photographs
1. Two (2) copies of an original 4” x 6” unaltered print/digital color photograph of your prepared entrée/dessert (one plated serving).

H. Helpful Hints
1. Be specific on sizes, amounts and types of products needed. No convenience food items may be used.
2. Regional seasonality should be taken into consideration; the JWU College of Culinary Arts will attempt to provide you with a suitable substitute.
3. Contest judges will also look for innovative combinations and streamlined preparation. An interesting variation on a traditional recipe is more apt to score well than the use of exotic and difficult-to-obtain ingredients.
4. Check out our Web site at www.jwu.edu to see sample recipes and pictures of past winners.
Judging Criteria

Preliminary judges will evaluate your entry based on:

- presentation
- nutritional value
- originality/cost effectiveness
- accuracy of recipe/ease of preparation

If you become a finalist, judges will evaluate your entry based on:

- food safety and sanitation
- mise en place/organization
- cooking skills and culinary techniques
- creativity, skills and craftsmanship
- portion size
- taste and presentation skills

The Judges

Regional experts conduct the first round of judging. For the competition in North Miami, a panel of nationally recognized food professionals will then review finalists’ entries.

Recent judges have included

- Wolfgang Bierer, CMPC, CEC, CCE, AAC, a certified American Culinary Federation (ACF) judge and culinary educator.
- Rahman Harper, chef, B. Smith’s Union Station, Washington, D.C.
- Julie Kaufmann, editor, San Jose Mercury News’ award-winning Food and Wine section.
- Scott Leibfried, JWU alumnus and star of “Hell’s Kitchen” and the Food Network’s “Challenge” series.
- David Meginis, CMC, AAC, VP of Culinary Initiatives for Compass Group North America.
- David Nelson, AH&MA certified culinary instructor, co-founder of Chef2Chef.net.
- Bunny Noel, JWU alumnus and chef of the Vanderbilt University Chancellor’s Residence, Nashville, Tenn.
- Frank Randazzo, JWU alumnus and owner of Talula restaurant in Miami Beach, Fla.

Additional scholarship dollars awarded by…

Florida Strawberry Growers Association

Additional scholarships to attend JWU will be awarded to high school juniors and seniors whose entries are judged to include the most creative use of strawberries ($2,500 for first place, $1,500 for second place and $1,000 for third place).
Contest Details

Once all entries are received and the deadline has passed, preliminary judging will take place. Finalists from each category will be selected to participate in a **cook-off at the university’s North Miami Campus, April 3–5, 2009**.

Airfare to North Miami will be provided for finalists who live outside a 500-mile radius. All finalists will receive hotel accommodations, based on double occupancy (one room per family). The university also provides finalists with official chef uniforms, plus ingredients and equipment needed for the cook-off.

A parent/guardian and the food service teacher of each finalist are invited to attend the cook-off. These guests receive free hotel accommodations, but are responsible for their own transportation arrangements.

The second edition of *Culinary Essentials*, a teaching and learning resource written by JWU chefs and published by Glencoe/McGraw-Hill, can be a resource for recipe ideas (refer to pages 698–713). Copies may be obtained online by searching [www.glencoe.com](http://www.glencoe.com).

Deadline

All completed entries **must be typed and postmarked or received via e-mail by February 23, 2009**. An official entry form is enclosed. For more information about the contest details or guidelines, please contact the JWU North Miami Admissions Office at 1-866-598-3567.
Prizes

Contests are judged separately and scholarship prizes are awarded for each category. The categories are as follows:

- **Dinner for Four**
- **Dessert for Four**

Recipes that include strawberries compete for additional scholarships.

*(Please note: You may only submit an entry for one of the above categories.)*

Ten finalists from the **Dinner for Four** category and 10 finalists from the **Dessert for Four** category will be selected from all completed entries for a total of 20 finalists.

- **A full-tuition scholarship** to JWU will be awarded to the grand prize winner in the dinner and dessert categories (two winners). The **two grand prize winners** will also receive a **personal meeting with Tyler Florence.**
- **A $7,500 renewable tuition scholarship** to JWU will be awarded to the first runner-up in the dinner and dessert categories (two winners).
- **A $5,000 renewable tuition scholarship** to JWU will be awarded to the second runner-up in the dinner and dessert categories (two winners).
- **A $3,500 renewable tuition scholarship** to JWU will be awarded to the other finalists in the dinner and dessert categories (14 winners).

Applies to All Entries

*All JWU scholarships apply to full-time, day school study at any one of Johnson & Wales University’s four campuses and are renewable for up to four years. Actual receipt of a scholarship is subject to the student being otherwise qualified and accepted for admission to the university.*

A student can receive a scholarship in their previous high school years and combine that scholarship with one achieved more recently. However, in order to effectively administer limited financial aid funds, Johnson & Wales University has adopted an institutional policy whereby the total of all university-funded or administered monies awarded to a single student may not exceed a specified dollar amount during an academic year. This amount is determined prior to each year’s financial aid awarding process.
**Step Up to the Plate**

All contest entries must be typed and postmarked/e-mailed by February 23, 2009.

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Photos of the finalists may be requested for public relations purposes before and/or after the contest. Students may also be asked to participate in interviews with the media, although this is not mandatory.

**Declaration of Originality**

The enclosed recipe* and picture is hereby submitted as the original work of the entrant. All winning recipes become the property of Johnson & Wales University. The entrant (and parent/guardian if entrant is under the age of 18) further agrees and authorizes Johnson & Wales University to publish, for public relations purposes, the entrant’s photograph or photographs in which he/she appears. Any entries found not to be original will be disqualified. All decisions made by Johnson & Wales and the judges are final and cannot be disputed.

Entrant’s Signature | Date | / | / |

Parent’s/Guardian’s Signature | Date | / | / |

Parent’s/Guardian’s Full Name (Please print) | |

* Entries are limited to one of the two categories.

All signatures are required for the entry to be considered complete.

(continued on back)
How did you first learn about the JWU National High School Chef of the Year® Contest?

☐ JWU admissions representative  ☐ Information via mail/e-mail
☐ Teacher recommendation  ☐ JWU Web site
☐ Other Internet Web site  ☐ Newspaper or magazine article
☐ Other (please specify)

Checklist for Submitting Recipes

Please follow this order:

☐ Entry form with all required signatures
☐ Typed ingredients list (including the amounts)
☐ Typed original recipe, including method of preparation (Each step should be numbered.)
☐ Typed list of equipment needed
☐ Two (2) copies of 4” x 6” original, unaltered print/digital color photograph of entry
(Please print your name and recipe name on the back of each photo.)

This checklist must be complete in order for your application to be accepted and meet the minimum standards.

PLEASE NOTE:

• The method of preparation, the equipment list and the ingredients list cannot be changed once the recipe has been submitted.
• Faxed entries will not be accepted.
• Only one entry may be submitted by each contestant by mail, although there is no limit to the number of entries submitted from a particular school.

I am submitting a recipe for the following category (check only one):

☐ DINNER FOR FOUR  ☐ DESSERT FOR FOUR

Send completed entry to

Mail: Johnson & Wales University National High School Chef of the Year® Contest
Admissions Office, Johnson & Wales University
1701 NE 127th St., North Miami, FL 33181
This could be You.
Learn about last year’s winners on our Web site at www.jwu.edu

Grand Prize Winner
Dessert Category

Brett Eisen of Chesterfield, Missouri, presents his winning entry, Oven-Roasted Chilean Sea Bass stuffed with Crab and Citrus Israeli Couscous Cake. As the 2008 grand prize winner in the Healthful Dinner category, Brett received a four-year full-tuition scholarship to Johnson & Wales.

Grand Prize Winner
Dinner Category

Luis Rojas of Charlotte, North Carolina, displays his entry, White Chocolate Strawberry Mousse with Tuile Cookie and Strawberry Coulis. For this 2008 grand-prize-winning entry in the Healthful Dessert category, Luis received a four-year full-tuition scholarship to Johnson & Wales.