



CALLING ALL CHEFS!!!

RE: Southern University at Shreveport Foundation
20th Annual Gentlemen's Cooking Classic

The Southern University at Shreveport Foundation cordially invites you to be one of our Chefs for the 20th Annual Gentlemen's Cooking Classic (SUSF/20th Annual GCC). This food, family, and fun-filled event will be held on **Saturday, June 08, 2019, at the Shreveport Convention Center, 400 Caddo Street, in downtown Shreveport, LA.** The theme for this year is, "**Celebrating Twenty Years: Men On Fire - Cooking Southern Style!**" The event opens its door to the public at 6:00 p.m.

We invite our Chefs to prepare their favorite dishes. You may prefer a dish that your mother or grandmother made that tickled your taste buds over the years. If you agree to be a Chef, please prepare five-hundred (500) small-sized sample servings. We also encourage you to enter our "Booth Decorating Contest," which is always fun! We have recruited true local culinary experts to judge your delectable dishes. The food categories are appetizers, entrees, side dishes, and desserts and each category will be awarded prizes of 1st, 2nd and 3rd place winners. Whatever you choose to prepare, we're sure it will be fantastic! If you're a new Chef, please know that we welcome your participation. If you're a past Chef, please sign up again this year and encourage your friends and acquaintances that enjoy cooking to participate, you are truly appreciated.

Remember, your participation as a Chef means a great deal to the Southern University at Shreveport Foundation. The profit raised by this event provides scholarships to deserving students who need financial assistance to complete their studies.

Please say, "yes," and fill out the enclosed form, then return it via fax to (318) 670-6413, email it to us at fwilliams@susla.edu, mail it to us at "SUSF, P.O. Box 1134, Shreveport, LA 71163," or give us a call at (318) 670-9681 and we will complete the card for you over the phone. If you have any questions or need additional information, you can reach us through the contact information stated above.

We look forward to hearing from you!

Sincerely,

Frank Williams, Jr.
FWJR/eo

Southern University at Shreveport Foundation
20th ANNUAL GENTLEMEN'S COOKING CLASSIC
Saturday, June 08, 2019
6 p.m. - 9 p.m.
Shreveport Convention Center, 400 Caddo Street, in downtown Shreveport, LA.

“Celebrating Twenty Years: Men On Fire - Cooking Southern Style!”
CHEF REGISTRATION FORM

Name of Chef: _____ Email Address (Please): _____

Business Affiliation (if any): _____

Mailing Address _____
Street or P.O. Box City State ZIP

Phone (for messages - please include area code if not 318): _____

Name of dish you're preparing: _____

Circle the category: Appetizer Entrée Side Dish Dessert

Are you participating in the booth decorating contest? (Circle one) YES NO

Chefs will be provided with chafing dishes, sternos, and electrical outlets, if needed.

Number of chafing dishes you will need (if none please write "none"): _____

Number of standard electrical outlets you will need (if none please write "none"): _____

Please note: Each Chef's booth size is approximately 10' x 10'

Any other special requirements other than items listed above?

If you know of someone else who may be interested in being a Chef, please provide his name, address, phone number and email address:

Please return this form at your earliest convenience:

FAX (318) 670-6413, email fwilliams@susla.edu, in person - SUSF, 610 Texas Street, Ste. 400, Shreveport, LA 71101 or mail to SUSF, P.O. Box 1134, Shreveport, LA 71163

THANK YOU FOR YOUR PARTICIPATION!

Southern University at Shreveport Foundation
20th Annual Gentlemen's Cooking Classic
Chef's Guide to the Classic

Theme: "Celebrating Twenty Years: Men On Fire - Cooking Southern Style!"

Food

*There are four (4) food categories: appetizers, entrees, side dishes, and desserts; there is an additional booth decoration category. There will be 1st, 2nd, and 3rd place winners in each category. The judging will take place at **4:00 - 5:30 p.m.** The winners will be announced at **7:00 p.m.** Mr. Wendell Piper, Foundation Board President, will present the winners with their awards.*

Chef Check-In Time

3:00 p.m. – Doors will open for registration. Please go to chef check-in area for booth assignment, aprons, chef hats, and gift bags. Volunteers will be there to assist you.

11:30 a.m. – 1:00 p.m. – Chefs are encouraged to set up and decorate tables

4:00 p.m. – 5:30 p.m. Judging will take place (Please note, there will be no decorating after 1:00 p.m. and only chefs who are completely ready at 4:00 p.m. will qualify for judging competition and awarding of 1st, 2nd, and 3rd place winners.)

Assistance

Each chef will be allowed one assistant per booth. Please notify the Foundation at (318) 670-9681 if you do not have an assistant.

Apparel

Chef's Choice (Foundation provides chef hat and apron).

Provided Items

Chafing dishes and utensils will be at the tables for those who need them.

Booth Decorations

*You will be judged in this category, should you select to decorate your booth. Make sure decorations are up and ready by **4:00 p.m.** (Please note, only chefs who are completely ready at **4:00 p.m.** will qualify for competition).*

Judging

Judging will begin promptly at 4:00 p.m. Announcement of winners will take place at 7:00 p.m.