

2018 Rules for Participating as a Jr. Chef

There are 3 categories for the Jr. Chef Competition:

- 14-17 years of age
- 13 years of age and under
- Professional Student Chef – 18 years of age and under; enrolled in a vocational culinary program

A panel of professional chefs will be tasting and judging your soup to determine the first, second, and third place winners.

If you are 18 years of age by the time of the competition, please compete in the non-professional.

A panel of judges tasting your soup will determine the winner of the Professional Student Chef.

Amount of Soup needed for any Jr. Chef category should be for approximately 50 tastes. You may need to double a typical soup recipe. The left over amount will be made available to the general public.

You must demonstrate during the event that you participated in the making of the soup. Participating means

- shopping for ingredients and / or knowing what ingredients were used to make the soup
- preparing the ingredients to be used and/ or mixing ingredients to create the soup

Jr. Chefs are encouraged to have a willingness to talk to event attendees