

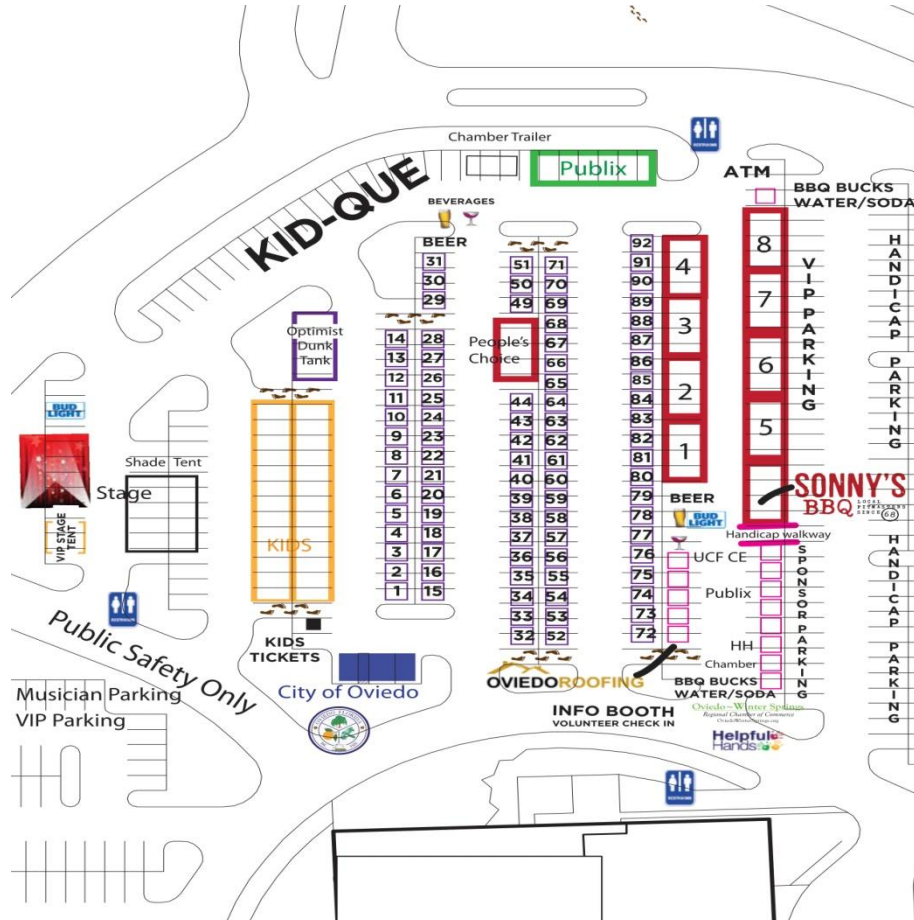
## Central Florida's BBQ Blowout Kid-Que Instructions- Professional Chefs

The Oviedo-Winter Springs Regional Chamber of Commerce and Helpful Hands sincerely thank you for participating in the Kid-Que Competition and your dedication to kids in our community. Below you will find event details about the Kid-Que Cooking Competition.

Helpful Hands has impacted each of our kids that are participating.

Helpful Hands mission is to enhance the quality of life of children and families in our community who are in crisis. They accomplish their mission by beginning where other agencies leave off. Forming partnerships with organizations, they identify and provide life enhancing opportunities to children and families. To learn more about Helpful Hands go to [www.HelpfulHands.org](http://www.HelpfulHands.org). A portion of the event proceeds benefit Helpful Hands to fulfill more of their mission.

**Event Details:** Central Florida's BBQ Blowout presented by Sonny's BBQ and Oviedo Roofing takes place on Saturday May 27<sup>th</sup> at the Oviedo Mall (1700 Oviedo Mall Blvd, FL 32765) on the north side of the parking lot by the Publix truck. Check-in for the Kid-Que competition will begin at 4:15 pm, please arrive no later than 4:00 pm. You may come earlier if you are able. You will also receive a VIP parking pass – you can use either of the VIP parking locations seen below.



As a Professional Chef, you will be checking in at the Kid-Que tent on the north side by the Publix truck. Once paired with a chef apprentice, each team will participate in the picking of your steaks (6 oz. Sirloin) by drawing numbers for the order in which you will choose your steaks. Two steaks are provided. Each participant will draw a number from 1-10 and 11-20. There will be one steak per number. You may help your apprentice chef choose a steak if they need your assistance.

You can only prepare and submit the steak itself, no side dishes are allowed. Garnishments, etc are allowed. We will provide the 9" clamshell container you will display it in. Steaks will need to be cut up into bite- sized portions for the judges to eat (this is why you need to bring your own steak fork and knife). Once the steak is cut, that is when you can put any seasoning or garnish on top but no extra food items. The grill, charcoal and steaks are provided. Any seasonings, utensils and extra ingredients to be cooked with will need to be brought by you.

The judges will be judging taste and texture. Each of the judges, three in total, will rate each steak from 1 to 50, and the scores will be added up. There will be a first, second and third place winner, but all apprentice chefs will be called up to receive a banner. Scores will not be shared at the end of the contest.

In appreciation of your participation, we will be featuring you on our website, social media and a press release. On the day of the event, you will also be announced in our intro. To feature you, we first need a few items from you: a picture of you, a short bio, your business logo (if applicable) and a link to your website and social media (if applicable).

You will have 25 minutes to prepare and cook the dish with your chef apprentice.

The schedule below outlines the timeline for the competition:

4:15pm: Teams check in  
4:30pm: Formal Introduction  
4:50pm: Teams pick their steaks  
5:00pm: Cooking Competition  
5:25pm: Teams turn in competition steaks  
5:30pm: Judging  
6:00pm: Calculate results  
6:15pm: Awards  
6:45pm: Winners announced on Main Stage

We are very excited to continue this tradition at the BBQ Blowout event! Thank you again for attending the Kid-Que Competition at Central Florida's BBQ Blowout and we hope you join enjoy it as much as we do!



