

Quality
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PHARE 2009



Pacific Hotel & Restaurant Expo

The PACIFIC HOTEL AND RESTAURANT EXPO in conjunction with the
GHRA FOOD & BEVERAGE COMMITTEE, QUALITY DISTRIBUTORS and
MICRONESIAN CHEF'S ASSOCIATION

Presents

PHARE PROFESSIONAL CHEF'S COMPETITION
"CHOW BELLO!"

General Information

The Culinary Competition will highlight skills and creativity of local professionals in preparing recipes featuring Portabello Mushroom.

Who is Eligible to Enter -

- Any employee of a regulated eating and/or drinking establishment and who possesses a valid health certificate may apply to compete in the culinary competitions.
- A maximum of 15 completed registrations will be accepted on a first come first served basis. Completed registrations consist of the application, copy of the original recipe, copy of the registrant's establishment's sanitary permit and a copy of the registrant's health certificate.
- All of the contestants are subject to the rules and criterion of the PHARE 2009 Culinary competitions.

Date and Venue -

- The professional culinary competition will be held on Friday, April 17 from 11:00 am to 1:30 pm in the Santa Rita/Rosa Ballroom, Hyatt Regency Guam.
- The Competitors Meeting is TBA

How to Register -

Each contestant must submit the following to the Guam Hotel and Restaurant Association (GHRA) office no later than 5:00pm on **Wednesday, April 1st.**

1. Official entry form (enclosed). Additional forms may be obtained from Bina Garcia in the GHRA office or by calling 649-1447 or sending an email to bina@ghra.org.
2. Entry fees –
 - **\$35 per person** - Professional cooks who are members or employees of the following – GHRA member properties, Micronesian Chefs Association, and active duty Military personnel.
 - **\$50 per person** for each PHARE professional culinary competition for professional cooks who do not fall into the categories listed above.

3. Checks should be made payable to the Guam Hotel and Restaurant Association. Visa and MasterCard are gladly accepted.
4. Original recipe form, (attached)
5. Copy of the registrant's establishment's **VALID** Sanitary permit.
6. Copy of registrant's **VALID** health certificate.

Please note that the GHRA office is located in the DFS Pacifica Bldg., Suite 101, 643 Chalan San Antonio, Tamuning. Office hours are from 8:00am through 5:00pm, Monday through Friday (closed for lunch from noon to 1:00pm)

Why You Should Enter –

- All contestants will receive certificates of recognition for their participation.
- Winner and other entrants will receive recognition in all advertisements and or announcements pertaining to PHARE 2009 Professional Culinary Competition.
- Winners will also receive the following prizes:

Panel Judging:

- **First Place:** Trophy Courtesy of Quality Distributors
Prize TBA
- **Second Place:** Cash Prize
Trophy Courtesy of Quality Distributors
- **Third Place:** Cash Prize
Trophy Courtesy of Quality Distributors
- **People's Choice Award:** Trophy Courtesy of Quality Distributors

Competition Rules and Criterion

Please read the following carefully and thoroughly. Failure to comply with these rules and regulations will result in the deduction of points and or disqualification of the entry.

1. Each contestant must prepare one (1) dish entry, with an original recipe created by the contestant.
2. All recipes and dishes must include the sponsored items in the following portions – The recipe must contain no less than 50% of Portabello Mushroom.
3. All recipes must be submitted to the GHRA office no later than 5:00 pm April 3, 2009. The organizing committee will review the recipes for originality and theme ingredient percentage compliance. Additional copies of the recipes will then be made for public distribution.
4. The sponsors and the organizing committee will provide the main ingredients-(Portabello Mushroom) for competition. The sponsors will distribute the theme ingredients needed for recipe testing – TBA.
5. Contestants must provide all other ingredients, equipment and materials to prepare their dish entries.
6. All dish entries must be fully cooked and/or prepared at the contestants' respective kitchens prior to the competition. In an effort to maintain adequate

- amounts of the dish entries, the dishes should be prepared in **small bite sized portions for approximately 200 pax.**
7. The dish entries must be transported safely from the contestant's kitchens to the competition area.
 8. There will be 2 judging platforms – one judging platform will be done by a panel of five (5) judges, and the other platform will be a Peoples Choice Award voted on by the general public.
 9. The organizing committee will provide each contestant with the following: 1 six (6) foot table covered with tablecloth and skirted. Contestants may bring their own table covering and skirts if they desire.
 10. Contestants must provide their own food pan inserts, serving utensils, platters, etc.
 11. The organizing committee will provide a warming cabinet to keep the extra portions of the dish entries for replenishing of the sample tables.
 12. The organizing committee will also provide sampling materials for use by PHARE 2009 visitors, such as napkins, toothpicks, cocktail napkins, 2 oz cups, etc. contestants may, at their discretion, provide logo napkins or other sampling materials from their respective establishments.
 13. Contestants may begin setting up at the following times – Friday, April 17, 2009 – 9:00 am to 10:45am. All contestants and their assistants/associates should then vacate the competition area to allow the organizing committee to prepare for entry by the PHARE 2009 visitors.
 14. Contestants or their representatives will be allowed to return to the competition area and station themselves near their dish entries to answer any questions that the PHARE 2009 visitors may have about their dish.
 15. Ballot forms for the people's choice award will be provided to the PHARE 2009 visitors, as arranged by the organizing committee.
 16. Decorations must be limited to what can fit on the tabletop. No decorations are allowed on the floor, behind the table, etc. only property banners can be displayed behind the table.
 17. The sponsors and organizing committee will provide uniform signage for each entry.

Panel Judging

1. Contestants will not be allowed in or near the area nor to communicate with the judges at any time during the judging period.
2. In addition to preparing sample portions and a presentation plate for the PHARE 2009 visitors, each contestant will be required to prepare one (1) additional plate that will be presented to the panel of judges. The show plates for the judges cannot in any way identify the property or the individual that prepared the dish. This means that no special logo plates, property specific china etc., may be used.
3. A separate area will be made available for contestants to assemble and make final touches to their judging plates. No cooking or food preparation will be allowed anywhere in the Hyatt property.

4. At the specified time, runners will collect all entries for the judges and bring them to the judging area.
5. Criteria for the panel judging are: taste (0-20), best use of the theme ingredient (0-15), presentation (0-5), originality (0-10) for a maximum of 50 points.
6. The winners will be the contestants who receive the most points in their favor.

For further information about the PHARE 2009 culinary competitions, please contact Kevin Dietrich, Chairman of Culinary Competition Committee at 735-5526 or Bina Garcia at the GHRA office via telephone 649-1447, fax 649-8565 or email bina@ghra.org.

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OFFICIAL REGISTRATION FORM

Entry Deadline: Wednesday, April 1st at 5:00 p.m. in the GHRA office

Registration Fee:

GHRA Members, MCA Members and active duty Military personnel: \$35.00 per person

All others: \$50.00 per person

Payment is due at the GHRA office no later than 5:00 p.m., Wednesday, April 1, 2009. Make checks payable to Guam Hotel and Restaurant Association. VISA and MasterCard are gladly accepted. Sorry, no refunds available.

Name of Contestant:			
Title / Position:			
Property/Establishment:			
Email Address:			
Telephone #		Fax #	

Contestant waives any and all claims to the recipe he/she submits for this competition and gives permission to GHRA, Micronesian Chef's Association and/or Quality Distributors to use, reproduce and/or publish said recipe and/or any photo and/or image of the recipe, dish entry and/or Contestant himself/herself in whole or in part without restriction and/or without additional compensation.

Contestant assumes entire responsibility and hereby agrees to protect, indemnify, defend and save GHRA, Quality Distributors and their representatives or PHARE 2009, the organizer, its employees and agents harmless against all claims, losses, damage to persons or property, acts of nature, governmental charges or fines and attorney's fees arising out of, or having been caused by Contestant's installation, removal, maintenance, occupancy or use of the competition premises or any parts thereof, excluding, however, any such liability caused by the gross negligence of GHRA, Micronesian Chef's Association, Quality Distributors and their representatives and PHARE 2009, the organizer, its employees and agents.

Contestant's Signature:	
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Other materials are required for completion of this registration. See competition information and rules for more details. You may also contact GHRA at telephone 649-1447, fax 649-8565 or email bina@ghra.org.

