

excellence

service

family

belief



CHEF DEMONSTRATION DETAILS

Program Design:

There will be six chef demonstrations at the north end of the gym, beginning at 9 pm. Each demonstration will be 10-12 minutes. We will have two stages set up on opposite sides of the gym (near the kitchen), so that one chef can be setting up while the other is doing a demonstration, scheduled as follows:

9-9:15pm, 9:15-9:30pm, 9:30-9:45pm, 9:45-10pm, 10-10:15pm, 10:15-10:30pm

Our host will be Alumni Stevan Mirkovich who will ask the chefs questions, and explain a little about the ingredients and filling in the fun conversation with the audience. We will have a video camera set up to project the demo live on the screen. Samples and recipes will be available

Guests can also visit the food and game booths at the south end of the building.

What you need to bring:

- 1) You will need to **prepare and bring two batches of your recipe**—one in small bowls of ingredients, ready for demonstrating and preparing during the program, and another that is cooked and ready to serve as samples at the end of your demonstration.
- 2) You will need to **bring your own utensils and bowls for demonstrating**. If you need it, you should bring your own mixer, blender, electric frying pan or single burner. If you keep your receipts from the purchase of your demonstration ingredients, DLS will reimburse you if you wish. Please provide the receipts to Loretta Knopp, DLS teacher.
- 3) You are welcome to bring your **personal business promotional materials** such as business cards, brochures, cook-books etc. to promote your business.

What we will provide: We will provide you with a standard seven foot table and two chairs, and you bring the rest! You will be presenting on a small stage, with Stevan Mirkovich, our host, asking you questions and filling in the fun conversation with the audience. We will have a video camera set up to project your cooking live on the screen.

What you need to email to us: We will be providing recipes to all guests for all food demonstrated during Chef Fest DLS. We will need an electronic version of your recipe e-mailed to gwoytko@deerlakeschool.ca no later than Tuesday, May 22. We will also need your full name and any business-related information you will want us to use on our program handouts.

Arrival & Set Up: Worship starts at 8:00pm and presenters should set-up and prepare in advance so they start at 9:00pm sharp or wherever they will be demonstrating during the evening. We would invite you to come on Friday afternoon, May 25, between 1-7 pm to prepare, if you would like.

Thank you for supporting DLS Chef Fest!

For further details about **Chef Fest DLS, Alumni Edition** please contact
Deer Lake School 604.434.5844 and speak to
Esmon Emmons, DLS Teacher
Loretta Knopp, DLS Teacher
Gaileen Woytko, DLS Development & Operation
gwoytko@deerlakeschool.ca

