West Side Community Services will provide the following to each chef:

- A list of four required ingredients (to be provided via email in early April)
- Paper food boats for plating
- Disposable utensils and napkins for guests
- A station of two tables with two chairs for display/plating/food distribution during the event
- Two chafing racks and disposable foil water pans with fuel
- Carts will be on site to help you bring in food and equipment.

** Note: chefs can bring additional equipment such as insulated food storage boxes/cambros, serving implements, and finishing tools like flame torches. WSCS cannot guarantee access to an electrical outlet at the venue. Any finishing done on site must be smoke-free. If you plan to use an open flame, you must also bring a fire extinguisher. If in doubt, please ask us and we will run things by our venue!*

Chef Responsibilities:

- Competition dish
    - Chefs must create one **VEGETARIAN** dish using the four base ingredients identified by West Side Community Services.
    - Chefs may use additional ingredients at their discretion, as long as all the base ingredients are utilized and the dish remains vegetarian.
    - **All ingredients must be procured by you, the chef.**
    - Chefs must separately plate 250 sample servings for guests.
    - Chefs must prepare their dish in a health-inspected kitchen and transport it to the event venue.
    - Chefs must ensure that their dish maintains a 135° internal temperature until it is served.
    - Chefs must follow USDA food safety guidelines during preparation, transportation, and distribution.

- Pre-Event
    - Chefs must submit a bio, professional photo, and the name of their day-of event assistant (if bringing one) to WSCS for inclusion on promotional materials by February 26, 2027. (Only one assistant permitted per chef.)
    - Chefs must submit a full and complete list of ingredients they will use in their competition dish by April 21, 2027. WSCS will display an ingredient list at each chef station for guests with food sensitivities and allergies.

- Event Day
    - Chefs will be welcomed to the venue starting at 3 p.m. on the day of the event. WSCS will make carts available to you. There is an elevator.
    - Chefs must be prepared to start serving guests and judges at 5:30 p.m. Doors open to guests at 5:30 p.m.
    - Chefs are permitted to bring one support person to the event to help with final prep/plating/distribution.
    - At the close of the event (7:30-7:45 p.m.), chefs will take all their equipment and materials with them.