

2nd Farmer/Chef Farm Grill Night Action Plan

Feb 28, 2012

Micronesia Chef's Association (MCA) Guide Sheet

General Info

There are an initial four Farmer Chef Farm Grill Nights planned with each event drawing three Competition Chefs. Winners from the first three Grill Nights will compete in the final one for the FY 2011/2012 Championship.

Chef Team and Competition Guidelines

Each chef team can consist of one Competition Chef, an Assistant Chef, and up to two student assistants.

An Assistant Chef is optional but strongly encouraged.

An Assistant Chef is of the Competition Chef's choosing.

Up to two student assistants will be provided by the Guam Community College (GCC) Culinary Program.

Competition Chefs will provide all condiments, pots, pans and cooking accessories needed beyond the grills and burners based on their plans, given the ingredients list.

Chef team members should arrive between 3-3:30 p.m. to set up.

Each chef team will prepare a salad, an entrée, a starch, and a dessert in quantities to serve 50-75 people.

Each chef team will receive a basic basket of fruits and vegetables for use in the four required dishes. These basic produce elements will be announced in advance. Additionally, there will be two mystery ingredients that must be utilized in one or more of the four dishes. Since the goal of the night is to demonstrate wide use of local product, ideally all produce provided will be utilized in a majority of the dishes.

Mystery ingredient delivery is at 4 p.m. with a start cook time shortly thereafter.

Responsibilities

University of Guam (UOG) and the Farmers Cooperative Association of Guam (Co-Op) will provide a basic basket of fruits and vegetables to use in preparing the four dishes *and* two mystery ingredients, one mystery fruit and one mystery vegetable.

UOG and the Co-Op will jointly develop the produce list and map to farm site for distribution at the MCA meeting prior to the event.

UOG and the Co-Op will deliver the produce to the farm on the morning of the event and set up the display of "What's Fresh Now" between 1-3 p.m. on the day of the event.

Micronesia Chef's Association (MCA) will identify meat and liquid refreshments at the MCA meeting prior to event. MCA will provide liquid refreshment one day in advance to UOG for cooling on ice and transport to site. MCA will obtain meat from sponsors.

UOG will provide a grill and two burners for each chef and a shared two basin sink for washing. UOG will also prepare a 20 x 40 foot canopy for the chefs' preparation area.

GCC Culinary Program will provide one to two student assistants for each Chef team to assist the chefs and gain valuable hands-on learning experience. GCC students should arrive by 3-3:30 p.m. in order to set up.

The Co-Op and the Host Farmer will be responsible for setting up canopies, chairs, parking, ensuring rest room availability and all other necessary arrangements for farmer and chef guests' accommodations. The Co-Op and host farmer are also responsible for conducting tour groups. Ideally most of this will be done the day before the event.

The Co-Op will be responsible for assembling produce for the chef teams and the "What's Fresh Now" displays.

Basic Task Timeline

Task	Responsible	Time
Identify and procure liquid refreshments, meat	MCA	Prior to event
Identify produce and farm map to MCA	UoG, Co-Op	Prior to event
Set up chef cooking stations	UoG	Night before event
Canopies, chairs, parking, rest rooms organized	Co-Op, Host Farmer	Night before event
Assemble produce baskets	Co-Op	Night before event, Grill Night morning
Produce deliveries	UoG	Grill Night morning
Chef team members arrive	Chef, GCC	3:00 -3:30 p.m.
Liquid refreshment break-out	MCA	4 p.m.
Mystery ingredient delivery	UoG, Co-Op	4 p.m.
Cook time starts	Chef teams	By 4:15 p.m.
Host farm tours	Host Farmer	4 p.m.-6 p.m.

Produce List for 2nd Farmer/Chef Farm Grill Night (quantities for each chef team)

<i>Vegetables</i>	<i>Fruits</i>	<i>Fresh Herbs & Condiments</i>
20 lb. Eggplant	15 lb. Papaya	½ lb. Mint
15 lb. Cucumber	15 lb. Bananas	½ lb. Basil
25 lb. Sweet Corn	20 lb. Watermelon (or other melon IF available)	½ lb. Lemon Grass
10 lb. Kang Kong (or other leafy green)	5 lb. Kalamansi (or other citrus)	1 gal. Coconut Vinegar
10 lb. Daikon	15 lb. Mystery Ingredient	
15 lb. Mystery Ingredient		
<i>Starch</i>		
20 lbs. Local Plantains (if unavailable in needed quantities cooking bananas instead)		