



Chef Entry Form

Chef Name: _____

Restaurant/Company Name: _____

Contact Phone: _____

Contact Email: _____

Years as Chef: _____

Type of Cuisine you Specialize in _____

Please include a brief bio of yourself along with a headshot if available. Information submitted in the bio and the headshot will be featured on our website. By submitting the information, you are authorizing the Texas Asian Chamber of Commerce and the ASIA Food Fest to use such information.

There is no fee to enter into the competition. However, we ask that all Iron Chef Competitors have an action or food station at our **Tour of Asia/Meet the Chef Reception** Friday night (Sept. 11th) from 6pm - 8pm. This evening is our **press night** for the festival where we will invite all press to **"Meet the Chefs"**. We will also be selling tickets at \$35 per person that night (max of 200 people). This is a great opportunity to **showcase** your food. Please be sure to provide 500 tastings of the food.

Chef Signature: _____ Date: _____

Iron Chef Competition Information

Competition Round 1>> Saturday, September 12th in Lab G

Maximum number of Competitors: 8

10:00am-10:30am	Chef Prep Time
10:30am-11:00am	Competition Introduction
11am-11:30am	Round 1 Competition
11:30-12pm	Judging

All 8 Chefs compete in a 30 minute “wokfire” making two (2) portions of one (1) entrée. There will be one (1) secret ingredient that all chefs must use as one of the main ingredient of the dish. In Round 1, Chefs are also able to bring one assistant. Out of all the competing chefs in Round 1, only one (1) chef will be able to move on to the finals to compete against last year’s Iron Chef. There will be three judges.

Round 1 Equipment List:

- 6 stove top burners per Chef
- Mini food processor for each Chef
- 1 oven for each Chef
- 1 blender for each Chef
- 2 Grills 1 grill for each four Chefs
- 2 deep fryers 1 for each four Chefs

Iron Chef Finals>>Saturday, September 12th in Demo Lab

(Top Chef from Round 1 VS AFF Iron Chef 2008, Chad Pritchard)

1:30pm-2:00pm	Chef Prep Time
2:00pm-2:30pm	Competition Introduction
2:30pm-3:30pm	IRON CHEF FINALS
3:30pm-4:30pm	Judging

The competing chef and current Iron Chef will have one (1) hour to complete three (3) courses- six (6) portions each. We will have five judges. The sixth portion will be auctioned off to the audience. There will be one (1) secret ingredient that all chefs must use as one of the main ingredient of the dish. In the finals found, Chefs are allowed to bring one assistant. TCA will supply you with 2 additional student chefs for the competition.

Finals Equipment List:

- 2 six burner stoves with oven below 1 per Chef
- 1 deep fryer to share
- 1 convection oven to share
- 1 each blender per Chef
- 1 each mini food processor per Chef

Addition IMPORTANT Information

You will be given a list of ingredients we will provide in the Chef’s Pantry one (1) week before the competition. You will be able to bring up to ten (10) of your own raw ingredients (seasoning, spices, or herbs only). All ingredients that you bring CAN NOT be pre-mixed or pre-made. Meats, starches (rice, noodles, or pastas), or seafood CAN NOT be brought in. In the Iron Chef Finals, all ingredients that you bring in will be added to the Chef’s Pantry during the competition so that the competing chef will have access to the same ingredients. After the competition you may collect your ingredients. All ingredients that you are bringing must be submitted for approval by **Wednesday, September 9th**. If you do not have anyone to assist you and would like a TCA student chef, please let us know by **Wed, 9/9** as well. Judging will be based on taste, originality, presentation, and sanitation.

4th Annual Asia Food Fest- IRON CHEF Competition Information

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