



Chefs Agreement

The National Center for Missing & Exploited Children (NCMEC/NY) and the American Culinary Federation of Rochester (ACFR) have partnered to provide food stations at Dish It Out (DIO) on November 4, 2017. Chefs will be competing for the *DIO Grand Culinary Award* (Judges' choice) and *People's Choice Award* for best dishes. Please review the agreement below, fill in the chef's information, **sign and return your signed agreement by April 30, 2017** to Kathy Aspenleiter. See page 2.

Competing Chefs, NCMEC and ACFR will agree to the following:

National Center for Missing & Exploited Children will:

- Reimburse Chefs for food and supplies up \$700 per Savory Station and \$500 per Dessert Station.
- Reimburse each station (chef) for Health Department permit fees.
- Provide room and all services of event room at no cost to Chefs.
- Provide servers and all clean-up of event room at no cost to Chefs.
- Provide glasses, dishes, flatware and napkins at stations. Chefs have the option of providing their own dinnerware for their specific dish presentation. Chefs who choose this option are responsible for tracking and cleaning their supplies.
- Provide hand wash stations (warm water, paper towels, hand soap).
- Provide marketing opportunities for chefs and their establishments through DIO PR and website.

Competing Chefs will:

- Stay within a budget, not to exceed \$700 per savory station, \$500 per dessert station, for food and supplies (including specialty dinnerware), sourced from Palmers Food Services or elsewhere.
- Cover expenses exceeding budget (through donations from their suppliers or establishments) OR obtain written agreement from NCMEC before placing orders to exceed budget.
- Provide tastings for up to **450** guests per station.
- Work with ACFR to finalize their dish to ensure a high-quality menu and avoid duplication. Chefs can state their preferences for protein, theme and type of dish in their application.
- Source as much food and supplies as possible from **Palmer Food Services**, using the DIO account at Palmers. Note: Expenses from Palmers count toward budget. See above.
- Try to get as much food donated to off- set cost of food & supplies.
- Apply for and comply with a *Permit to Operate a Temporary Food Establish as* required by the Monroe County Health Department. ACFR will facilitate obtaining this permit and NCMEC will reimburse fees. MC Health Dept. inspector issues permits after inspection, which takes place on-site at least one hour before stations open.
- Equip their station with incidentals, like gloves, hats and sanitizer, to meet State Sanitary Codes.
- Provide equipment needed to run and serve their station. ACFR will work with NCMEC to provide equipment that is not readily available at the chef's establishment.
- Submit photo and short biography for DIO website by June 15, 2016.
- Submit the final detailed description of their dish by September 1, 2017 for posting on the DIO Website and program booklet.

Please sign and return (see p. 2) this agreement by April 30, 2017:

Chef's name & establishment: _____

Address: _____

Phone: _____ Email _____

Chef or responsible party: *Please print name* _____

Chef or responsible party: *Signature* _____ *Date* _____

NCMEC DIO Chair: James Ferrari _____ *Date* _____

DIO 2017 Chef Agreement

Mail signed agreement to
NCMEC
Attn: Kathy Aspenleiter
275 Lake Avenue
Rochester, NY 14608

Or

E-mail an electronic copy (scan, photo, etc.) your signed agreement to Kathy:
KAspenleiter@NCMEC.ORG

Questions or concerns?

Contact Rosita Caridi-Miller, DIO Culinary Committee Chair, 585-905-1061, cibichef@gmail.com.