

2009 SushiMasters Regionals

Washington D.C., Florida, and California

1) Entry Form Checklist

- Official Entry Form
 - Letter of Support
- Chef Biography /Resume
- Morikomi –Recipe/Ingredient List
 - Photograph of Morikomi entry
- Signature Roll –Recipe/Ingredient List
 - Photograph of Signature Roll
- California Rice Survey

2) Current Event Schedule/Deadlines

Regional	Entry Deadlines	Expected Event Date
Washington D.C.	March 20, 2009	April, 4 2009
Miami, Florida	March 20, 2009	May 15, 2009
San Diego, CA	March 20, 2009	June 25, 2009**
Final		
Los Angeles	* Overall winning regional chefs will compete at the final	September 20, 2009

*Final date within May 15 or 16th in progress.

**Final date of June 25th in progress.

If you have any questions, please contact:

Laura Murphy
 California Rice Commission
 8801 Folsom Boulevard, Suite 172
 Sacramento, CA 95826
 lmurphy@calrice.org
 916/387-2264
 916/387-2265, fax

2009 SushiMasters Regionals Official Entry Form

1) Chef Information:

Name: _____

Assistant's Name: (optional) _____

Restaurant: _____

Address: _____

City, State, Zip: _____

Phone: _____

Fax: _____

Cell Phone: _____

Email: _____

Restaurant Website: _____

2) Uniform Recommendations:

- Chef whites preferred - Non-branded or labeled uniform, cap, apron and other necessary tools

Also, please indicate chef jacket size: Small Medium Large X-Large

- Jackets **may** be available for 2009 SushiMasters Competitors

3) Competition category participation: Each Chef will participate in the categories listed below:

- 1) Morikomi Plate
- 2) Signature Roll

Total competition duration for the 1) Morikomi Plate and 2) Signature Roll will be from 30 – 45 minutes.

4) Restaurant Description: (Example: Chef-owned, multi-unit, family owned, traditional Japanese cuisine and sushi, sushi bar only, modern Japanese sushi and flavor, etc.)

5) List any additional equipment needs for your Signature Roll entry:

6) How did you hear about the competition?

Chef Entry Forms/2009 Regionals

7) Letter of Support/Reference(s): Please provide a Letter of Support from a professional Chef such as an employer, mentor, or colleague. Include your Letter(s) of Support when you submit your forms; a minimum of one letter is required. Additional references are optional. **Chef-owners** of restaurants in business over five years are exempt from providing letters, but should provide a reference.

i) Name: _____

Title: _____

Phone number: _____

Email: _____

*Type of reference: _____

*i.e. employer, mentor, or colleague

ii) Name: _____

Title: _____

Phone number: _____

Email: _____

*Type of reference: _____

*i.e. employer, mentor, or colleague

8) Acknowledgment of Rules and Conditions:

I acknowledge that I have read the rules and criteria and understand that SushiMasters/California Rice Commission reserves the right to modify sushi competition rules, or cancel the competition as it deems necessary. I understand that the 1) Morikomi Plate and 2) Signature Roll must be made and completed within the 30 – 45 minute competition time. By submitting an entry, entrant(s) agrees to the use of his/her name, photo and recipe submission in publicity and trade promotion by the California Rice Commission. SushiMasters management is not responsible for any rules or conditions misstated in translation. I also understand that the 2009 SushiMasters Finals competition prize money may be subject to Federal, State and Local taxes and are the responsibility of the recipients.

Signature: _____

Date: _____

2009 SushiMasters Regionals Chef Biography/Resume

Please provide your biography based on topics listed below. This information will appear in the event program. If possible, please also provide a photo (head shot preferred). Personal photo is optional and will not be returned.

Chef Name: _____

Title: _____
Executive Chef, Head Chef, or Second Head Chef

Restaurant: _____

Resume: (Attached, or complete the following. Please include dates)

Mentor(s): _____

Training: _____

Past restaurant employment: _____

Interests – cuisine, regions, specialties: _____

Aspirations: _____

Please fax or email this form to Laura Murphy
916/387-2265 or lmurphy@calrice.org.
California Rice Commission, 8801 Folsom Boulevard, Suite 172, Sacramento, CA 95826

2009 SushiMasters Regional *Chef Ingredients, Tools and Facilities*

Below is chef information about provisions like ingredients, tools, and facilities.

If selected, Chefs must bring the following tools to the regional competition:

- Bamboo mat (“makisu”)
- 2-3 kitchen knives (one yanagiba, one deba and/or one “kodeba”)
- Cutting boards and non-slip mat
- Any bowls and utensils necessary to organize your sushi chef station and assist with garnishing
- 2 identical white china plates for the Morikomi Plate entry
- 2 identical white china plates for the Signature Roll entry

Ingredients and other Items:

- For the regional competitions, chefs **may be required** to bring enough ingredients to complete **two identical plates** for:

Competition Categories:

- 1) Morikomi Plate Food cost budget: \$12 per plate, 2 plates at \$12 each = \$24
 - *Food cost budget should cover all food expenses for this entry*
- 2) Signature Roll Food cost budget: \$12 per plate, 2 plates at \$12 each = \$24
 - *Food cost budget should cover all food expenses for this entry*

Food cost cannot exceed budgets listed above.

- Listing of Props and any additional ingredients that chef would like to bring to the competition must be provided 48 hours prior to the competition
- Bring pre-made special sauces for your Signature Roll

Kitchen Facilities (Prep Area) & Competition stage:

We are currently working with regional partners to develop the competition in your region. Typically, organizers will be required to provide chefs with a backstage area that will assist chefs with prepping and organizing their ingredients. This area can range from being a shared hotel kitchen space to open space that will include simple chef stations, limited washing and refrigeration capabilities. In addition, chefs will be provided with a stage area that includes individual chef stations that will enable chefs to compete in front of a live audience.