Jr. Chef Competition
Alabama’s 3rd Annual Competition
January 31, 2020
Goals of the Competition

• Encourage healthier eating habits
• Stimulate interest in locally produced agricultural products
• Support and inspire the next generation of food service employees
Who Can Participate?

• Students in grades 9 - 12
• Teams of up to 4 students
• Applications emailed to all CNP Directors
• Applications emailed to all FCCLA Teachers
• Please spread the word!
Why Participate?

• GREAT PRIZES ARE AT STAKE!

Sullivan University offers scholarships to members of the top 3 teams.

<table>
<thead>
<tr>
<th>Place</th>
<th>Scholarship for each student on the team.</th>
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<tbody>
<tr>
<td>1st Place</td>
<td>$16,000</td>
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<tr>
<td>2nd Place</td>
<td>$10,000</td>
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<tr>
<td>3rd Place</td>
<td>$6,000</td>
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SIGN US UP!

- Form a Team
- Select Recipe for Entrée
- Complete Nutritional Analysis
- Submit Application by Deadline
- Practice!
How Can Directors Help?

❖ Promote the program in your district with students and teachers of FCCLA

❖ Offer to conduct nutritional analysis on recipe

❖ Critique the entrée for applicability and compliance with NSLP program

❖ Offer to support your district’s team as needed
Dates for State Competition

• December 20, 2019
  All entries are due in state office no later than 12:00 noon.

• January 31, 2020
  Competition at Carver High School in Montgomery, Alabama
Head to Regional Competition
Sullivan University in Louisville, KY