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CHEF INVITATIONAL

July 19-22, 2020

Portland, Oregon



WELCOME FOODSERVICE & RETAIL PARTNERS!

We are excited to announce the 3rd Annual Chef Invitational is heading to Portland, Oregon this summer, with an emphasis on blueberries as we celebrate the year of 'blue' with our partners. While still focusing on our year-round commodities, blueberries continue to soar in growth and usage in both retail and food service sectors, and we look forward to spotlighting our mighty blues this July. The Chef Invitational, once previously exclusive to foodservice partners, will expand its participation to *BOTH* foodservice and retail partners due to the popularity and inquiries received in previous years, and an internal effort to unify the event industry-wide. Restaurant chefs, corporate chefs, and *beyond* are all welcome to compete. We look forward to a dynamic, educational and better-than-ever culinary experience with our partners, representing chefs, growers and staff.

THE CHEF INVITATIONAL IS HEADING TO OREGON

WHAT TO EXPECT AT THE 3RD ANNUAL CHEF INVITATIONAL:

- Enter competition by submitting a mixed-berry main dish or dessert recipe including photos, ingredients and quantities to be selected as a Chef Invitational Finalist - **Deadline for entry submission - May 1, 2020**
- Chef Finalists will then be selected from the entry submissions by a remote California Giant judging panel - **Finalists will be announced May 11, 2020**
- Selected Chef Finalists will travel to Portland, Oregon **July 19-22nd** to tour various California Giant blueberry fields, operations, varietal tastings, meal events and *more*
- Following the blueberry tours and educational activities in Oregon, the Chef Finalists will **THEN** be given their guidelines and criteria for what is expected in phase two of the event
- The selected Top Chef and representative company will be notified of their winning title no later than **August 21, 2020**



The Top Chef will receive an engraved award, \$500 check, promoted in trade press, the California Giant web site, invited to re-create their winning California Giant berry dish in a complementary trip to PMA Fresh Summit, Dallas, TX in October and serve as the company Chef Ambassador.

We look forward to strengthening our continued partnerships through this year-long culinary event, and wish you and your chefs the best of luck in the 3rd Annual California Giant Chef Invitational!



CHEF INVITATIONAL

ENTRY REQUIREMENTS

Please read carefully

1. Each chef is asked to submit AT LEAST one recipe using at least two of the four berry types we grow. Recipe submissions must be submitted to California Giant in the online portal by **May 1, 2020**.
 - o Each recipe must use 15 or fewer ingredients, not including berries
 - o Berries must be a main ingredient, not a garnish, and at least 1 cup total must be used
 - o All spices, oils, salt, pepper, etc. are NOT included in ingredient count
 - o Recipe can be a main dish or dessert
 - o All recipes must be entered accurately into online portal and include detailed ingredients, quantities, and instructions, in addition to a high resolution photo of the completed dish, a short chef bio, and high resolution chef head shot. **Failure to submit the above will result in disqualification**
 - o Once submitted, recipes and photos will become the property of California Giant
2. Our panel of California Giant judges will then select chefs from the entry submissions to be welcomed as Chef Finalists and invited to Portland, Oregon **July 19-22th** to tour various California Giant blueberry fields, operations, varietal tastings, meal events and more. The Chef Finalists will be announced by **May 11, 2020**.
Entry recipes will be judged based upon:
 - o Appearance
 - o Use of at least two berries in a quantity of one cup or more
 - o Flavor
 - o Creativity
3. The Chef Finalists selected to visit the California Giant Oregon Blueberry Operations **July 19-22nd** can expect the following:
 - o Round trip airfare and shuttle transportation to Portland, Oregon
 - o Three night hotel accommodations in Portland, Oregon plus meals and transportation
 - o Fresh berry field and operational tours, varietal tastings, one-on-one time with growers, meal events and *more*
 - o Custom chef coat and exclusive Oregon-inspired swag bag
4. Chefs Finalists who attend the Oregon event will receive guidelines and final requirements on site for next steps to compete for the title of Top California Giant Chef.
5. The Top Chef will be announced no later than **August 21, 2020** and will receive an engraved award, \$500 check, promoted in trade press, the California Giant web site, invited to re-create their winning California Giant berry dish in a complementary trip to PMA Fresh Summit, Dallas, TX in October, and serve as the company Chef Ambassador.

"I loved getting to know fellow chefs and being creative with one of my favorite ingredients - berries. Having a mid-summer field tour and culinary competition brought out the best dishes I've seen in a long time." - 2019 Top California Giant Chef, Travis Peters

Please submit your recipes at
<https://foodservice.calgiant.com/>
[#poweredbyberries](#) [#poweredbychefs](#)