



Cancer Institute (WIA) Foundation, Inc.

7625 Westhill Lane, Cupertino, CA-95014. USA

Tel: 408-366-0132, **Email:** infous@cifwia.org
www.cifwia.org **www.cancerinstitutewia.org**

A US Non Profit Organization. 501(C) (3) Tax ID: 20-1140049

CIF KITCHEN KHILADI (Taste the Talent)

Do you have fun cooking? Here is an opportunity to prove your talent...

Registration:

- A team should be represented by minimum of 1 person and maximum of 3.
- Please use the registration form to fill out your details for registering.
- You can also register by phone(Shoba @ 408-410-2570).
- There are two rounds for the competition.

1. Audition Round

Date: Saturday - 12 pm, May 15, 2010
Venue: Lucie Stern Community Center,
1305 Middlefield Road
Palo Alto, CA 94301

Rules:

- It should be a vegetable dish.
- The dish should use **Carrot (Whole, Shredded, Cut or Puree)** as the main ingredient.
- Participants should bring a copy of the **recipe** together with a sample of the vegetable dish (good for at least 8 individuals) for judging.
- Entry recipes must be prepared at home and brought to the location.
- The dishes should be brought to the registration desk between **11.45am** and **12pm**.
- Judging will begin promptly at **12.15pm**.
- Dishes will be tasted by a panel of judges and public.

Participants selected for the FINALS will be informed by phone/email.



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2. Finals

Date: Saturday - 3pm, May 29, 2010
Venue: Young Chef Academy,
1336 S. Mary Ave
Sunnyvale, CA 94087

Rules:

- This round is a live cooking round in-front of judges and audience.
- Each team will be provided with a designated area kitchen with gas/electric stove.
- Contestants must bring their own cutlery, cutting boards, dish towels, paper towels, pot holders, ingredients for recipe and any appliances not listed above.
- Contestants are encouraged to wear clothing consistent with professional and safe food handling practices.
- The allotted cooking time and the main ingredient to be used will be informed to the selected candidates who make it to the finals.

3. Scoring

For all the rounds, contestants will be scored based on Taste, Originality, Usage of the Main ingredient, presentation and nutrition.

4. Judges

Entries will be judged by **Judges(70%) and Public(30%)**.
All decisions of the judges are final.

5. Awards/Prizes

- The top 8 contestants recipe will be published in our website.
- First Prize : Hamilton Beach Counter top convection oven with rotisserie.
- Second Prize: Cuisinart 7 cup pro food processor.
- Third Prize: Cuisinart Contact grill.



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