

Professional Chef Participants

Frequently Asked Questions

WHAT ARE THE BENEFITS FOR A PRO CHEF?

- Your business will be highly promoted on our website, event poster, multimedia advertising and at the event.
- You will meet “foodies” from all over Northern California as well as other participating chefs and wineries.

WHAT ARE THE PRO CHEF DUTIES?

- Prepare a minimum of 400 appetizer servings.
- Provide the name of your dish two weeks before the event for table signage.
- Each professional chef can bring one sous chef to assist. Upon request, culinary high school students are also available to assist.

WHAT IS THE TIME COMMITMENT ON SATURDAY, MAY 3, 2014?

- Check in for professional chefs and wineries begin at 2:00 pm. You will receive registration and set up instructions several weeks before the event.
- All wineries and professional chefs should be ready to serve by 3:45 pm. We have a professional photographer who will take pictures after set up. The doors are open to guests at 4:00 pm.
- The event is over at 8:30 pm. The live auction begins at 7:00 pm so tear down of food and beverage booths can start at that time. We ask all chefs and wineries to limit loud conversations at this time.

WHAT IS PROVIDED AT GUYS CAN COOK TOO?

- Guests will be provided with plates and wine glasses. Supplies such as paper towels and napkins will be provided at each table. If you need forks or spoons for your dish, let us know.
- Each chef will have a draped table for serving and a prep table directly behind.

WHAT ARE GUIDELINES FOR FOOD PREPARATION AT SHONE FARM?

- Bring all your own equipment needed for your dish. There is limited availability in the kitchen to keep food warm and walk in refrigerator.
- Please let us know two weeks prior to event if your dish requires electricity and its watt usage. Electricity outlets are limited so you'll need to bring your own electrical cord.

For questions, please contact us at info@guyscancook.com.