

GOOP'S TOP CHEF

OPEN TO EVERYONE

Open to professionals and non-professionals

Bring your A-Game

Do you have what it takes to become GOOP's Top Chef? Prepare your best dishes and compete in two rounds to win prizes worthy of a top chef. This competition is open to everyone (must be 18 or older). First round category is appetizers.

Register by August 1, 2014 at 4:00 p.m. - NO COST TO REGISTER

5 Chefs Will Advance!

Top 5 chefs will advance to the Final round at GOOP 2014 and compete for additional prizes and the title of Top Chef!

HOW TO ENTER:

1.

Prepare your best appetizer!

Use any ingredients to create your best appetizer. Must be 18 or older.

2.

Submit your dish for judging!

Bring your dish to the Complex foyer on August 1, 2014 by no later than 4:00 p.m.

Top five contestants will advance to the Finals

For more information, contact:
Lisa Sutherland, GOOP Coordinator at
(705) 658-4619 x. 230 or by email at lisa.sutherland@moosecree.com





Moose Cree
First Nation

GOOP's TOP | CHEF

GOOP's Top Chef Registration Form

DEADLINE TO REGISTER
August 1, 2014 at 4:00 p.m.

Registration is **FREE**.

FULL NAME: _____

ADDRESS: _____

PHONE NUMBER: _____ EMAIL: _____

SIGNATURE: _____

CATEGORY: I am registering as a (please check) PROFESSIONAL AMATEUR

Return completed registration form to the Moose Cree First Nation main office reception,
or fax to (705) 658-4734.

For more information on this competition, please contact Lisa Sutherland, GOOP Coordinator
(705) 658-4619 ext. 230, or lisa.sutherland@moosecree.com



GOOP's Top Chef Competition Rules

Background Information

Canada's Top Chef finalist Rich Francis, a member of Tetlit Gwich'in and Tuscarora Nations, will be at the 2014 Gathering of Our People to host GOOP's Top Chef, a cooking competition for residents of Moosonee and Moose Factory. Compete in three elimination rounds by preparing dishes that incorporate traditional food items. The winner will be awarded the title of GOOP's Top Chef and will win additional prizes.

Competition Structure

This cooking competition is structured in two rounds:

ROUND 1: Qualifying Round

This round is divided into amateur and professional categories. Please see the definitions in the eligibility section and register for the appropriate category. The top three entries from both the amateur and professional divisions will advance the semi-final round.

ROUND 2: Final Round

The remaining three contestants will prepare one final meal LIVE at the Gathering of Our People main event on Thursday, August 7, 2014. GOOP's Top Chef will be announced at this event.

Eligibility

- Must be 18 years or older
- Must reside in Moose Factory/Moosonee
- Must register as either an amateur or a professional

Definitions:

Professional: Recognized **CATERERS** or **CHEFS**, or individuals with **CHEF TRAINING** must register as a professional.

RECOGNIZED CATERERS – Paid cooks to perform foodservice for an organization or event.

CHEF – A recognized chef that is employed as a cook in an establishment.

CHEF TRAINING – Previous chef training or previous experience working as a cook.

Amateur: Any contestant not meeting the above criteria may register as an amateur. Food Fight sellers may register as amateurs.

Competition Rules:

- Participants will submit an appetizer (5 samples) to a judging panel.
- Appetizers can be prepared with any ingredients (Does not have to incorporate traditional food).
- Participants must list the ingredients used in their dish.
- Participants must purchase or obtain all ingredients for the qualifying round.
- Traditional food items will be provided in the Final rounds.
- Participants may use any cooking method to prepare their dish.

Submitting your dish

August 1, 2014
Complex Foyer
4:00 P.M. (no late submissions will be accepted)

Judging

Judging will take place at 4:05 p.m. in the complex foyer. Your dish will be judged on presentation, creativity, and taste.

Media

Moose Cree First Nation will be documenting this event, and photos/videos may be taken of participants during the competition for possible use in promotional material on the Moose Cree website, social media, and print media.

About Rich Francis

Rich Francis is the chef and owner of Aboriginal Culinary Concepts. A graduate of the Stratford Chef School, Rich's career highlights include working for Toronto's Splendido and Peller Estates in Niagara-on-the-Lake. A member of the Tetlit Gwich'in and Tuscarora Nations, he has worked since 2010 to raise the profile of modern Aboriginal cuisine. Rich shares his life with his girlfriend and three children in Six Nations Territory. Francis made it to the final three on the latest season of TOP CHEF CANADA.