

Flavor of the Piedmont

Date: September 5 and 8, 2019

Location: The Barn at Lord Fairfax Community College
6480 College Street, Warrenton, Virginia 20187

For the final year of the three-year USDA FMPP grant, a regional food expo is planned. It will begin with a locally-grown food and beverage tasting event for wholesale, retail and restaurant buyers only and then open to the general public with family-friendly activities. The event will also include a tasting event with local restaurants paired with a chef competition similar a scaled-down version of the annual Capital Food Fight in DC. While the DC event benefits DC Central Kitchen, our region's chef competition would be designed as a benefit for the Carver Food Enterprise Center. We will be looking for sponsors to donate funds and supplies, as well as judges, chefs to compete, and volunteers to assist in planning the event.

Flavor of the Piedmont will include two separately ticketed events

1. Local food and beverage tasting
2. Local restaurant tasting and chef competition

Farm-to-Table Tasting – Sunday, September 8, 3:00-6:00pm

- Tasting of locally grown food and beverages
- Producers can also sell products
- Children's entertainment (face painting, balloon animals, etc.)
- 3:00-4:00pm buyers only
- 4:00-6:00pm open to the public
- \$50 refundable fee for vendors and buyers (refunded if they attend)
- General Public: \$10 for adults, \$5 for children 5-12, free for children under 5
- 30-35 farm vendors
- Max # of tickets TBD
- Vendors must register for a booth that includes electricity or not, since the facility can only handle a max of 10 small electrical appliances at one time
 - One appliance allowed per booth with electricity
- Cooking is limited to electric or sterno

Battle of the Chefs – Thursday, September 5, 6:00-8:00pm

- Local chef competition and local restaurant tasting
- Local producers from the previous event can elect to stick around to do tastings and sell products to attendees
- There will also be a raffle(s) with multiple prizes
- \$75 ticket includes admission to the Farm-to-Table Tasting event
- 200 max # of tickets
- 20 restaurant vendors
- 6 chef competitors
- # of judges TBD

- Vendors must register for a booth that includes electricity or not, since the facility can only handle a max of 10 small electrical appliances at one time
 - One appliance allowed per booth with electricity
- Cooking by vendors is limited to electric or sterno
- Chef competitors will use portable electric induction stove tops.
- Equipment provided – 4 induction burners, shared refrigerator, shared microwave
- The competition will be an elimination process.
 - Chef A vs. Chef B = Winner 1
 - Chef C vs. Chef D = Winner 2
 - Winner 2 vs. Winner 1 = Overall Winner
- Each cooking round will be 10 minutes.
- Each chef will have 1 assistant (sous chef) with them on the stage during the competition.
- All washing of produce and pre-prepping any food for the pantry and refrigerator will be done in the catering kitchen, and all dishes will be washed in the catering kitchen.
- Judging by a panel will occur after each round.

Sponsorship Levels:

Bronze Sponsorship- \$250

- Name listed in event program and website
- 1 ticket to both events

Silver Sponsorship- \$500

- Name listed in event program and website
- 2 tickets to both events

Gold Sponsorship- \$1000

- Logo in event program, website, and banner
- Marketing materials included in event bags if desired
- 4 tickets to both events
- Reserved table at Restaurant Tasting/Chef Competition