

Thank you for your interest in the Girl Scouts' "FORK IT OVER" event, to be held on Wednesday, May 10, 2023 at Polar Park's DCU Club from 5-8pm. We would love for you to join us as a chef at this event. If after reviewing the information below, you have any questions or would like to commit to being a chef for this great fundraising event, please contact Jess Hamilton at jhamilton@gscwm.org or 508-749-3623

AN OVERVIEW OF THE EVENT

Fork It Over is a unique, culinary competition to support Girl Scouts. We invite chefs to challenge their creativity and craft original appetizers and desserts using Girl Scout cookies. The creations are presented to the public and a distinguished panel of judges at Polar Park's DCU Club on Wednesday, May 10, 2023.

CREATION

Chefs can create an appetizer, a dessert or both (appetizers and desserts will be judged separately). Recipes can be created just for this event or can be adaptations of existing recipes. The only requirement is that you use at least one variety of Girl Scout Cookies (the cookie need not be the main ingredient, but should be the inspiration). In order to keep balance of sweet and savory items, as well as a balance of flavors, we are limiting the number of dessert creations to six.

For the event, chefs will need to prepare a "display" appetizer/dessert for each recipe (finished as it would be served in their restaurant or business) and enough sample portions to serve 200-250 attendees (sample size – approx. 1-2 bites). We will supply all the Girl Scout cookies needed to create the recipes. Other costs/ingredients associated with the recipe creation will be the responsibility of the chef/business.

THE DAY OF THE EVENT

Chefs should plan to **arrive between 3 and 4 pm** on the day of the event to set-up. A table covered with a base cloth is provided for each chef/business. **Table display/decoration** is left up to the individual chefs. You are encouraged to bring promotional materials about your business (menus, flyers, business cards, etc.) as well as creative display materials. Plates, silverware and napkins are provided. **Refrigeration, if necessary, must be provided by the individual chefs.** Electricity, water, etc. can be arranged, and must be communicated in advance. Chefs may need to bring staff or volunteers to assist with set-up, serving and coverage at their table during the event. A Chef Liaison (a Girl Scout volunteer) will be assigned to each chef to answer any questions that may arise.

JUDGING - Appetizers and desserts are judged separately – chefs are invited to enter a recipe into one or both categories. We have invited food editors and other local icons to be "official" judges. Recipes will be judged based on taste, presentation, and creative use of Girl Scout Cookies.

PUBLICITY

Chefs/restaurants are included in as many publicity outlets as possible leading up to, during and following the event. Business contact information along with recipes are also included in the program/recipe booklet that is handed out at the night of the event to everyone in attendance.



IMPORTANT DATES

Chef Commitment Deadline

Wednesday, February 15, 2023

Deadline for Recipes & Program Booklet Materials Submission

Wednesday, April 5, 2023

The following information is needed in order to include you in the souvenir program/recipe booklet that each attendee will take home from the event:

- Recipe (ingredients & process)
- Biographical Paragraph about Chef
- Digital Photo of the Chef
- Logos/Branding to Identify Business
- Contact Information
- Digital Photo of Recipe (if possible)
- Type & Quantity of Cookies Needed (to make display & sample portion)

E-mail to jhamilton@gscwm.org

Fork It Over Event

Wednesday, May 10, 2023

*Polar Park's DCU Club
100 Madison St,
Worcester, MA 01608*