

Diced Culinary Competition—Tuesday, March 10, 10:30am - 2:00pm | Las Vegas Convention Center

Ready—set—go! Armed with a mystery basket of ingredients, six creative and highly-skilled chef teams will face off in a culinary competition not to be missed!

Assigned a specific dish TBD, each team will have 30 minutes to work their magic and submit a plate for judging. Watch as our panel of noteworthy judges do their best Top Chef/The Taste imitations as they sample each dish and declare a winner.



Rules

Each team will have the same staple ingredients at their stations, as well as a very limited pantry. And then the big reveal—the Mystery Box! Containing six to eight ingredients, some mandatory and some not, the teams will have 30 minutes to take that back to their stations and prepare 10 portions for our judges

The Judging

Along with emcee Ken Barrett, our four judges (opening speaker chef Neal Fraser, two ACF-certified chefs, and Catersource magazine publisher & executive editor, Kathleen Stoehr) will appraise dishes and score them on a scale of 100, including points for taste, presentation, creativity, and originality.

Five portions will be provided on china dinnerware for live judging and display, and five will be on Anchor Packaging's Snap 'N Go Platters. Be ready, our emcee will be handing out these tote-able treats to lucky audience members to taste along with the judges!

Mystery Box

We bet you want to know what's in the box, right? Well, despite that we want to thank the fabulous sponsors who are providing the mouthwatering ingredients contained inside, we can't give our contestants any clues. Please be sure to spend some time watching our DICED competition and learn about these great products you can incorporate into your next catered event.

We can thank, however, Cambro, Mercer, VitaCraft, Anchor Packaging, and Lowe Refrigeration for the products they are providing that will assist our chefs in making culinary magic happen.

Winners

The winning team will be awarded \$3000, a fine looking trophy, and will be featured within the pages of *Catersource* magazine. Plus, Anchor Packaging will award \$1000 on top of all that!

Meet the Teams



Elgin Woodman,
Executive Chef,
A Joy Wallace



Paul Larson
Executive Chef,
Blue Plate Catering

ICA



Sean Mayhew
Chef de Cuisine
Gordon Ramsey



Severin Nunn
Sous Chef,
Caesars Palace

CAESARS



Jeff McClure
District Manager
William & Mary



Chris Gray
District Manager
IMU Dining Services

SODEXO
CAMPUS



Adam Pusateri
PublicUs



Chris Gray
PublicUs

PUBLICUS



Jon Dubrick
Executive Chef
The Huntington



Rich Garcia
Culinary Director
Leisure Services

SODEXO
LEISURE



Nicole Brisson
Executive Chef
Carnevino



Jake Dieleman
Sous Chef
Carnevino

CARNEVINO