

# 8th Annual Culinary Competition

University of Connecticut | Department of Dining Services

The Department of Dining Services will hold its annual Culinary Olympics on Thursday January 17, 2008. The event will take place at the Putnam dining facility located on the University of Connecticut, Storrs Campus.

The first event is the "**Recipe Contest**" that is scheduled to begin at approximately 8:30am on Thursday. Recipes must be prepared on site for 12 portions, and must fall into one of the following categories: Appetizer / Entrée / Dessert.

Recipes will be judged on the following criteria:

Clarity of Recipe / Creativity of Dish / Cooking Techniques / Use of Ingredients / Taste

The second event is the "**Cake Decorating Challenge**" that is scheduled to begin at 10:30am and finish at 1:30pm. Participants will bring ready baked or dummy cakes of any size and shape. Cakes must be a minimum of three tiers and be prepared for a teenaged boy or girls birthday.

The cakes will then be judged on the following criteria:

Creativity of cake design / Appearance / Technique / Use of materials

The final event is scheduled to begin at approximately 12:15pm and is called "**BOILING POINT**".

This is our version of the "Iron Chef" competition that will involve teams of three chefs representing the different dining facilities within the department. Each team will be presented with the same protein, and using staple ingredients from our pantry, prepare three different **Tapas (small food or appetizer)** on each plate. Teams will have one and one half hours to prepare their dishes for 4 judges.

Teams will be scored on the following criteria:

Creativity of dish / Cooking Techniques / Use of Ingredients / Taste and Textures

## Schedule of Events

**8:30am – "Recipe Contest" Begins**

**9:30am-10:30 am Chef Demonstration**-Ct Culinary Institute, [www.ctculinary.edu](http://www.ctculinary.edu)

**10:30am-1:30 pm "Cake Decorating Challenge"**

**10:30pm-2:00pm Cake Decorating Challenge Judging**

**Judge:** Carol Murdock, Classic Cakes, [www.classiccakescm.com](http://www.classiccakescm.com)

**Judge:** Jennifer Sherman, Classic Cakes, [www.classiccakescm.com](http://www.classiccakescm.com)

**10:30am-12:00pm Recipe Contest Judging**

**Judge:** Chef Glenn Lemaire / Professor of Culinary Arts, Manchester Community College, [GLemaire@mcc.commnet.edu](mailto:GLemaire@mcc.commnet.edu)

**Judge:** Chef Shirley Dunnack, Culinary Arts Instructor, Windham Technical High School, [Shirley.Dunnack@PO.state.ct.us](mailto:Shirley.Dunnack@PO.state.ct.us)

**Judge:** Sandra Jenkins, Professor Social Sciences and Hospitality Management, Manchester Community College, [SJenkins@mcc.commnet.edu](mailto:SJenkins@mcc.commnet.edu)

**Judge:** Chef Carl Stafford / Associate Professor / Hotel Tourism & Foodservice Management, Manchester Community College, [CStafford@mcc.commnet.edu](mailto:CStafford@mcc.commnet.edu)

12:15pm-4:45 pm **“Boiling Point”** Competition

12:30pm-1:30 pm **Chef Demonstration**-Chef Michael Kelly, **“Sauce” Restaurant**,  
Glastonbury, CT, [Michael@saucect.com](mailto:Michael@saucect.com)

1:45-4:05-**Boiling Point** Judging

**Judge:** Lee White, Freelance Food Writer and Journalist, ‘A la Carte, [leeawhite@aol.com](mailto:leeawhite@aol.com)

**Judge:** Linda Giuca / Hartford Courant / Food Editor, [lgiuca@courant.com](mailto:lgiuca@courant.com)

**Judge:** Bob (The Butcher) Buonomano, Bob’s Windham IGA, [www.windhamiga.com](http://www.windhamiga.com)

**Judge:** Stephen Rhodes, Special Assistant to the President, University of Connecticut,  
[stephen.rhodes@uconn.edu](mailto:stephen.rhodes@uconn.edu)

4:15-4:45pm-Awards

For information please contact Robert Landolphi at 860-234-6466 or  
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