

“100 Men Who Cook” Q & A

What is the itinerary for the event?

Saturday, April 6, 2019

3:00-5:00 pm – Chef arrival and setup

5:00-6:00 pm – Chef food and beverage available

6:00 pm – Cocktails/Silent auction opens

7:00 pm – Dinner starts promptly

8:15 pm – Program/Auction

What is the serving time for the event?

7:00 pm - 8:00 pm. You must man your station during this serving time.

What time do I need to arrive on Saturday?

Cooks may arrive between 3:00 pm – 5:00 pm on Saturday afternoon. Allow plenty of time to unload your car. We need all cooks in the building prior to 5:00 pm.

Where do I unload?

All chefs unload and enter at the west side of the Rose-Hulman Recreation Center. You can pull your vehicle up to the door.

Will I have help unloading?

Yes, our committee has arranged for several Rose-Hulman students to help with the unloading process and clearing dishes throughout the evening.

Where do I park?

Any of the Rose-Hulman lots near the Rec Center. Later in the evening, we will even have a shuttle service if there are no spots near the building.

Do I have electricity?

Yes, our committee is working with Rose-Hulman on the logistics of the set-up to provide electricity to chef stations as requested. Be sure to request electricity on your “Chef Registration” form, which can be found online at <https://form.jotform.com/73408111969157>.

How much room do I have to work with? Table dimensions?

2 cooks will share a 6-foot table. Therefore, each cook will have 3 feet to work with.

Can I decorate my space?

Yes. You can do whatever you like with your area. In previous years, chefs have decorated their area to coincide with their dish, and some have decorated their area to coincide with the theme. This year, we will have a Hollywood theme, so dress as your favorite celebrity or movie star! However, we do ask that no company logos or signage be displayed in respect of our event sponsors. To comply with Rose-Hulman’s guidelines, no balloons, table confetti, or open flame candles are allowed.

What do I wear?

Dress the part if you like! This year, our theme is “100 Men Go to Hollywood”. Dress up and impress your friends- we expect a lot of “famous celebrities” in the chef lineup! If you have served as a chef in previous years and would like to bring an apron or hat that you have used in in the past, we welcome that as well.

What utensils will be available if needed?

Chafing pan & sterno (to keep your food warm) – again, if you need electricity, indicate so on your “Chef Bio” form, which is found online at <https://form.jotform.com/73408111969157>. Plates, bowls, napkins, forks, spoons, and knives (for guest sampling) are provided.

What utensils should I bring?

Please bring all utensils needed to serve your dish. (serving spoons, pot holders, cooler, crock pot, etc.)

Can I prepare my food there?

No. Please bring your food already prepared. Rose-Hulman does not have a full kitchen available for cooking.

How much food do I make?

Make 25 - 30 servings. One full serving can be cut into approximately 4 sample servings (approximately 2 oz). You will only be serving samples to each guest. Making that amount should give you approximately 100 - 120 samples. We don't want anyone to go hungry and all leftovers are donated to charity!

What if I run out of food?

That's a good thing! It must have been delicious! You will be provided with a "sold out" sign and are free to enjoy the rest of the evening.

What do I do with leftovers?

You may take leftovers home or leave them in disposable containers. We will be working with a local charity to pick-up leftover food at the end of the evening.

Will there be friendly competition between cooks?

A tip (donation) jar will be placed at each station. If the guests like what they taste, we ask that they throw money in the jar which will be donated to the Children's Museum. Pre-event fundraising is allowed to kick-start your tip jar at <http://terrehaute.100menwhocook.com/>. Encourage your friends, family and co-workers to use the on-line tipping website!

Will there be food and beverage provided to the chefs?

Yes! We understand that it's hard to get away from your chef station to get a drink and a bite to eat. Therefore, bar service will open at 5:00 pm exclusively for our cooks. Please do not carry in your own beverages. Each chef will receive two complimentary drink tickets. The committee will also provide pizzas in the staging area for the cooks to eat before the big event.

What time do I start closing up?

At 8:00 pm we will begin to tear down the chef tables.

How do I buy a table or extra tickets?

Each chef can have one assistant. This person will have a seat next to you at your chef station. If you are cooking with another person as a part of a team, that extra chef will take up your assistant position. Additional guests will need to purchase a ticket to attend the event. Please contact Michele Clinkenbeard at 812-234-4480, or email her at mclinkenbeard@culpventuresllc.com, if you would like tickets/tables. Reminder that this event has sold out every year so act fast! *(Please Note: Because there will be alcohol served at this event, we ask that all chefs, assistants and guests be 21 years old or older as of the date of the event.)*

Questions?

Feel free to call Steve Schrohe, our event chairman at 812-478-6114, or email him at steve@culpventuresllc.com. A good list of committee contacts is listed below. Any of the individuals may be contacted for questions.

100 Men Who Cook Contacts:

Steve Schrohe - Event Chairman, steve@culpventuresllc.com

Susan Turner - Children's Museum Executive Director, sturner@terrehautechildrensmuseum.com

Robert Smith - Title Sponsor and Region President Old National Bank, Robert.Smith@oldnational.com

Michele Clinkenbeard - Table Sales, mclinkenbeard@culpventuresllc.com