



QUICKFIRE CHALLENGE

QUICKSTART SHEET

See last page of this guide for COVID-19 safety suggestions.

DESCRIPTION

Two chefs square off against each other in this competition inspired by the popular show *Top Chef*. Students will enjoy a full meal in a global cuisine of their choosing, and during the meal, two chefs will compete to create a dish with select ingredients in front of the live audience. The quickfire dishes will be judged by a panel of campus celebrities or randomly selected students.

1 TIMING

This event can be held on a single evening during your **Dueling Dishes** promotion, but if interest and participation are high, it can be held multiple times over your promotion period.

2 MENU

The menu for the full meal created for the event will be prepared in advance. The Quickfire dish or dishes will be invented on the spot.

3 TOOLS

To promote your Quickfire Challenge, use the following materials:

4 ENHANCEMENTS

Host

Ask a Campus Intern or another student volunteer to serve as host for your event. They should be personable and able to comment on the action, while interviewing members of your audience about what they think of the chefs' work in progress. The host will also interview the judges and compile their votes.

Décor

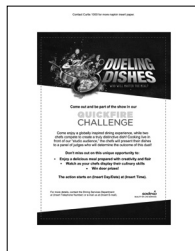
To help you make your **Dueling Dishes** promotion a huge success, consider using global flags and upbeat music in the dining hall.

Suggested Door Prizes

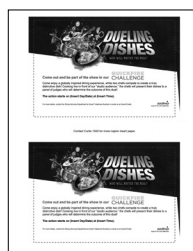
- T-Shirts
- Meal Credit
- Cookbooks
- Gift Certificates



TIME/DATE POSTER



LARGE NAPKIN



SMALL NAPKIN



Small and large napkins are desktop printer friendly (8.5 x 11) this year. Contact Sodexo Print Management (Curtis 1000) to order.

Visit the [Universities Marketing page on Sodexo Net](#) to access the [Resident Dining Promotions Link](#) and find [Additional Promotions Marketing Templates](#) to promote your **Dueling Dishes** event.

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STEP-BY-STEP

General Instructions

- Chefs or marketing managers unfamiliar with the *Top Chef* television show can view episodes at <https://www.bravotv.com/top-chef/videos>.
- To host your Quickfire Challenge, you'll need the following items:
 - Non-latex gloves
 - Hairnets, chef's hats, aprons or **Dueling Dishes** T-Shirts
 - Volunteer host
 - Standard kitchen and food preparation equipment
 - Food supplies in sufficient quantities

Note: *All standard Sodexo safety and preparation guidelines must be followed during the event. The final product made by the participants should only be made available for consumption if the managing chef has closely monitored its preparation and subsequently approves of it being served.*

- Poll students in advance of the competition to determine the global cuisine/ flavors for the event.
- The dueling chefs—or, for more of a challenge, the on-site general manager—will choose what ingredients will be available for the quickfire. Any ingredients that require special preparation for safe consumption should be prepared prior to the event.
- Acquire a microphone and loudspeaker for your event host to use for commentary and interviews to keep things lively.
- Acquire door prize raffle tickets and distribute them.
- Determine how much space in your dining location your event will require. Make sure the area that you choose does not interfere with your serving line or other high traffic areas in your dining area.

Activity Details

- The objective of the Quickfire Challenge is to create an innovative dish for members of the judging panel to sample, then vote to determine the winning dish.

Process

1. The host will begin by introducing the chefs, including names and professional experience/training.
2. The host will then announce the ingredients that are available to the chefs.
3. As the chefs prepare their dishes, the host will provide commentary and conversation with the audience. The host will also keep time so the event remains lively.
4. When time is elapsed, the chefs will plate tasting portions of their dish for the judges. The judges will sample the dishes and score them according to flavor and presentation.
5. The host will compile the results and announce the winner. The host or chefs will draw for the door prizes and thank everyone for participating.

QUICKFIRE CHALLENGE

DUELING DISHES

WHO WILL MASTER THE MEAL?

COVID-19 SPECIFICATIONS

Should your university be running Dueling Dishes/setting up a Quickfire Challenge during the time of social distancing, please consider these adjustments to the activities. The safety recommendations in this guide are general suggestions. You need to follow all campus policies and state and local regulations to ensure the safety of customers and staff.

GENERAL:

- Only host your event in a space large enough to comply with social distancing guidelines (at least six feet apart)
- Limit audience in the dining hall – consider a livestream

PROCESS:

- Use a virtual polling platform (e.g. Google Forms)
- Do not interview audience/judges to avoid close contact
- Hold a virtual raffle

PRIZES & GIVEAWAYS:

- Provide prizes for students to pick up on a nearby table, rather than having staff members or Interns stationed at each game to hand out prizes
- Consider prizes you might be able to provide virtually (e.g. loading extra meal credit onto students' accounts)