

Culinary Career Development Event Information

Region 3

Date: February 16, 2019

Location: Columbus Culinary Institute, 2435 Stelzer Road, Columbus, Ohio 43219

Loading/Unloading Directions: For unloading, please only use the entrance with the black fenced in gate, (the same as in years past). Also look for the “parking attendant” to help direct you. For loading, you may use the entrance you unloaded as well as the back hallway entrance. Please do not use the front entrance for unloading or loading.

Parking: Once you are off loaded, please park in the large lot behind the school or across the street in the large lot.

Competition Schedule: To be sent on or before February 1st.

Concessions: Columbus Culinary Institute will provide; coffee, juice and water throughout the day. 6/10 of a mile up the street on Stelzer is:

- Tim Hortons
- Sonic
- Wingstop
- Marco's Pizza
- El Rodeo Mexican
- Asian Kitchen

2 miles up the street on Stelzer is – EASTON and over thirty casual and upscale restaurants.

Straight to State Events: Culinary events that are listed as Straight to State will have an opportunity to be evaluated at Regionals if they register in advance.

Dress Code: Student dress should contribute to the positive, professional image of FCCLA. Attendees are to wear chef attire which include jacket, pants, apron and hat.

Student Conduct: Students are not permitted to roam the school or go to areas other than where competition is located.

Day of Competition: Students should find their event room location upon arrival. Competition time changes are not allowed. Students should report to the event room at least 15 minutes prior to their scheduled presentation time. **Teams will be assigned Staging Areas. Please use the area you are assigned. At the end of the competition help move the tables and chairs back, with the direction of the host coordinator.**

CDE Entry Cancellation: All event entry cancellations are to be made using this [link](#).

Event Participant Changes: All participant changes will be made on the day of competition. See CDE Handbook for guidelines.

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Program and Release of Liability and Consent Forms: Advisers are expected to have Ohio FCCLA [Program and Event Release of Liability and Consent Forms](#) with them in case of an emergency.

Event Leads, Room Consultants, Evaluators: Event Leads, Room Consultants, Evaluators and Volunteers should report to the front desk for your assignment. Please arrive no later than 7:15 AM. Following this meeting, report to your assigned room to prepare for the competition.

Contact:

Regional CDE Coordinator Name: Patty Bace bacep@delawareareacc.org

Regional CDE Coordinator Name: Katie Mosher kmosher@tricountyhightech.com

Regional CDE Host Site Coordinator: Dan Reese dreese@columbusculinary.com