

**TASTE OF HAWAII, SUNDAY JUNE 5, 2011**  
**PLEASE RETURN WITH ATTACHMENTS BY APRIL 20th, 2011**

RETURN TO: Kapaa Rotary Club, c/o Jakki Nelson p.o.box 120 Anahola, Hi 96703

Cell: 512/796-2381 Home: 808/822-4608 Work 808/822-5825 Fax: 808/822-9898

Email: [grrrphish@aol.com](mailto:grrrphish@aol.com)

**BUSINESS INFO:**

**Business Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

**Contact Person:** \_\_\_\_\_  
Owner Name, General Manager or other Key Employee

**Email Address:** \_\_\_\_\_

**Phone #s:** Home: \_\_\_\_\_ Office: \_\_\_\_\_ Fax: \_\_\_\_\_ Cell: \_\_\_\_\_

**# Workers at your Station:** \_\_\_\_\_

Approximately how many workers will you need to assist with your station? We suggest 2-5.  
We can provide chef assistants from KCC or volunteers.

**INFORMATION FOR PROGRAM**

**Please provide a photo (required).** Yes, will email \_\_\_\_\_ No, use last's year's photo \_\_\_\_\_  
(Can be of chef, business or owner)

**Bio required:** (please attach or email, 1-2 paragraphs max!) No, use last year's bio \_\_\_\_\_  
(Info on chef, business or owner)

**Recipe:** Attached \_\_\_\_\_ Do not want to disclose \_\_\_\_\_

**STATIONS:**

**# of Stations Requested** \_\_\_\_\_ **Each station must provide 1500 taste-sized portions of food**

**FOOD DESCRIPTION:**

**Name and Description of what you are preparing:** \_\_\_\_\_

**INFORMATION FOR VOLUNTEER COORDINATORS:**

We recommend up to six people to man a station. Will you be bringing your own staff or do you need us to provide student chefs or volunteers?

Do you need Volunteers? \_\_\_\_\_ If yes, how many? \_\_\_\_\_

**Would you like KCC student chefs?** Yes \_\_\_\_\_ No \_\_\_\_\_  
Student chefs from KCC will be available the day of the event. Would you like one or more? If yes, how many?

**MANDATORY INFORMATION FOR THE HEALTH DEPARTMENT**

**Do you have a Catering Permit?** Yes \_\_\_\_\_ No \_\_\_\_\_  
If "Yes", skip to the Supplies/Equipment Section.

**Description of off-site preparation:** (How will the items you are serving be prepared off-site prior to arrival at the event? Please describe any pre-cooking, marinating, cutting, commercial packaging, assembly, etc.) \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**How will the ingredients be transported to the site?** (I.e., frozen, in coolers or other containers, purchased locally, stored in Rotary's refrigerated or freezer containers, etc.) \_\_\_\_\_  
\_\_\_\_\_

**Preparing at Kauai Restaurant?** (If you are coming from off-island, will you be preparing food at a Kauai restaurant or other approved commissary?) Yes \_\_\_\_\_ No \_\_\_\_\_

**If yes, Where?** \_\_\_\_\_

**How will the ingredients be transported to the site?** (I.e., frozen, in coolers or other containers, purchased locally, stored in Rotary's refrigerated or freezer containers, etc.) \_\_\_\_\_  
\_\_\_\_\_

**SUPPLIES / EQUIPMENT INFORMATION:**

**Do you need Chafing dishes?** Yes \_\_\_\_\_ No \_\_\_\_\_ If yes, how many? \_\_\_\_\_

**Do you need us to provide Coolers?** \_\_\_\_\_ If yes, what size and how many of each? 40 qt. \_\_\_\_\_ 120 qt. \_\_\_\_\_

**Will you need Ice?** \_\_\_\_\_ If yes, how many 25 lb. bags? \_\_\_\_\_

**Electrical Power needed?** \_\_\_\_\_ Generator \_\_\_\_\_ Size \_\_\_\_\_ # of outlets \_\_\_\_\_

**Gas BBQ needed?** Yes \_\_\_\_\_ No \_\_\_\_\_ If yes, how many? \_\_\_\_\_

**Charcoal BBQ needed?** Yes \_\_\_\_\_ No \_\_\_\_\_

If yes, how many lbs. of each? – Kiawe \_\_\_\_\_ lbs. Mesquite \_\_\_\_\_ lbs. Kingsford \_\_\_\_\_ lbs.

**Flat-top grill needed? (380 sq. inches)** Yes \_\_\_\_\_ No \_\_\_\_\_ If yes, how many? \_\_\_\_\_

**Single gas burners needed?** Yes \_\_\_\_\_ No \_\_\_\_\_ If yes, how many? \_\_\_\_\_

**Wok needed?** Yes \_\_\_\_\_ No \_\_\_\_\_ If yes, how many? \_\_\_\_\_ 26", \_\_\_\_\_ 28" & a few \_\_\_\_\_ 30".

**Cooking Oil needed?** Yes \_\_\_\_\_ No \_\_\_\_\_ If yes, how many gallons of FryMax \_\_\_\_\_ or Canola \_\_\_\_\_

**Will you have cooking oil to dispose of?** Yes \_\_\_\_\_ No \_\_\_\_\_ If yes, how many gallons? \_\_\_\_\_

**Please check all supplies needed. We will order based on 1500 servings per station. If you are manning more than one station and serving more than one type of food, we may contact you by phone or email for clarification of supply needs:**

- \_\_\_\_\_ Plates
- \_\_\_\_\_ Bowls
- \_\_\_\_\_ Forks
- \_\_\_\_\_ Spoons
- \_\_\_\_\_ Knives
- \_\_\_\_\_ Napkins
- \_\_\_\_\_ Portion Cups
- \_\_\_\_\_ Beverage Cups – (9 oz. only)
- \_\_\_\_\_ Other (we will contact you about our ability to meet your needs)  
If “Other”, please add to additional comment fields.

**Please check all supplies needed. We will order based on 1500 servings per station (mandatory)**

Beverage Cups – 9 oz \_\_\_\_\_

We’ll bring our own cups \_\_\_\_\_ (These must be biodegradable and no more than 9 oz.)

Other (we will contact you about our ability to meet your needs) \_\_\_\_\_

If “Other”, please add to comment field below.

**Special Requests:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**ARE YOU INTERESTED IN PARTICIPATING IN PRE-EVENT PUBLICITY?** \_\_\_\_\_  
(Such as on-air radio interview)

**OTHER COMMENTS:** (Please list any other requirements, comments or requests below including location requests.)  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**INFORMATION FOR OFF-ISLAND CHEFS ONLY:**

If you are coming from off-island, your contact person for travel is Shannon Donnelly, at shannie.d@gmail.com)

**How many representatives are flying to Kauai?** \_\_\_\_\_ (We can provide one round trip airline ticket per station.)

**What date will you arrive?** \_\_\_\_\_

**What date will you depart?** \_\_\_\_\_

**Hotel Room needed?** (Limit one per station) Yes \_\_\_\_\_ No \_\_\_\_\_

**Rental Car needed?** (Limit one per station) Yes \_\_\_\_\_ No \_\_\_\_\_

**Check In Date:** \_\_\_\_\_

Check Out Date: \_\_\_\_\_

Name for reservation: \_\_\_\_\_

Special Requests: \_\_\_\_\_

**Preparing at Kauai Restaurant?**

If you are coming from off-island will you do your preparations at a Kauai restaurant or other approved commissary?

Yes \_\_\_\_\_ No \_\_\_\_\_ If yes, where? \_\_\_\_\_

**TICKETS:**

**Tickets will be required for everyone coming in the gate, including restaurant staff. These will be given out during the chef briefing and walk-thru on Saturday, June 4th. Please indicate below how many workers you will be bringing to staff your station – It is difficult to fit more than 6 workers in a station. Additional tickets are available at a discounted price of \$45 each with a limit of 10 per product sponsor participants. You may send a check with the PDF version of this form, payable to Kapaa Rotary Foundation or, you may contact Jakki by phone with credit card information. These discounted tickets will be mailed to you as soon as Jakki receives payment – Or she will follow your instructions such as "please leave tickets at will call under the name John Doe". Please call Jakki at (512)-796-2381 or email with any questions!**