

2012 Student Chef Assistant Program

Program Description

What: The annual BB&T Charleston Wine + Food Festival® has partnered with local Charleston culinary schools to develop the Student Chef Assistant Program. This program gives you the opportunity to assist both locally and nationally renowned chefs and cookbook authors as they prep for various cooking demonstrations, competitions, events, and dinners. Beyond aiding tremendously to the success of the Festival, as a student chef assistant you will gain valuable hands-on working experience in a fast-paced professional environment. Students have the opportunity to establish relationships with renowned chefs and develop connections that can lead to future endeavors in the culinary world.

When: February 28 – March 4, 2012

Where: Marion Square Park (the Festival hub) and local restaurant and event venues.

Who: The Festival is looking for qualified culinary students who can bring passion and commitment as assistants' to **TOP** local and national chefs. **To be eligible you must:**

- Be a current student in the culinary, pastry/baking, or hospitality management program at the Culinary Institute of Charleston or Art Institute of Charleston
- Adhere to a Letter of Commitment upon selection
- Attend a one hour training program on **Tuesday, February 14th from 11:00 AM – 12:00 PM** at the Culinary Institute of Charleston North Charleston campus (Room TBD)

Program Benefits

If selected to be a part of the 2012 BB&T Charleston Wine + Food Festival® Student Chef Assistant Program you will have the opportunity to:

- Gain hands-on culinary event experience
- Interact with local and national guest chefs + authors during demonstrations, competitions, and event stations
- Work personally with a local chef throughout entire weekend
- Receive recognition during the Festival
- Receive a post event award
- Receive complementary food during shifts worked



Application Process

The below application will be available through January 28, 2012. **Space is limited and we urge students to submit applications as soon as possible.** We will review applications and notify selected students as applications are received. Please return all two (2) pages of the application.

Applications can be returned to the following:

Sara Donahue

Events + Programs Manager

843.727.9996 Fax

sara@charlestonwineandfood.com

-OR-

Dropped off from **10:30 – 11:30 AM Thursday, January 26, 2012**
in the Culinary Institute lobby where Festival staff will have a table

Application

Name: _____

Major: _____

Number of semesters completed in your culinary/pastry program: _____

Address: _____

City/State/Zip: _____

Email: _____

Cell: _____ Home: _____

Date of Birth: _____

References: Please list **two** current or past instructors along with their contact information

Name: _____ Name: _____

Phone #: _____ Phone#: _____

Email: _____ Email: _____

Advisor: _____

Email: _____

Advisor Signature: _____



Program Volunteer Opportunities

Throughout the Festival weekend you will work alongside Festival kitchen staff, guest chefs, and local chefs while learning the ins and outs of event style food service and entertaining. You will have the opportunity to become an integral part of each event and the hours that lead up to it.

Daily shifts are scheduled and depending upon the day/time of shift you may be **assisting in prep tent setup/organization, food prep at event stations, station setup/breakdown, food prep for specific chef demonstrations, chef assistance on stage, etc.**

Below are the shifts and events available to you to participate in. **Please list the top four (4) events that interest you in order of preference (1 being the most preferred).** Specific event information is available on our website, www.charlestonwineandfood.com.

Date	Time	Event Description	Location	Preference
Tuesday February 28, 2012	5:00 – 9:00 PM	Farm Feast Auction***	Courtyard by Marriot Charleston Historic District	
Thursday March 1, 2012	12:00 – 5:00 PM	Food Prep Tent Setup / Demo Support	Marion Square	
Friday March 2, 2012	9:00 AM – 1:00 PM	Chef Demo Support	Marion Square	
	10:00 AM– 2:00 PM	Elliot Davis and <i>Every Day with Rachael Ray Magazine</i> Taco Turf Wars***	Lowndes Grove Plantation	
	1:00 – 5:00 PM	Chef Demo Support	Marion Square	
	5:00 – 8:00 PM	Cayman Islands Department of Tourism Present Bubbles & Bites	The Restoration on King	
Saturday March 3, 2012	9:00 AM – 1:00 PM	Chef Demo Support	Marion Square	
	1:00 – 5:00 PM	Chef Demo Support	Marion Square	
	1:00 – 6:00 PM	Pinot Envy Uncorked!	Pavilion at the Charleston Harbor Resort & Marina	
	3:00 – 7:00 PM	Thermador Presents Cooking Competitions	Marion Square	
Sunday March 4, 2012	9:00 AM -1:00 PM	Chef Demo Support	Marion Square	
	9:00 AM -1:00 PM	Motley Rice LLC + <i>The Post and Courier Present</i> Lowcountry Gospel Brunch***	Lowndes Grove	
	1:00 – 5:00 PM	Chef Demo Support	Marion Square	
	4:00 – 8:00 PM	Certified SC Grown + <i>Every Day with Rachael Ray</i> BBQ, Blues + Blues	Maritime Center	

*** In some cases you may be partnered with a Chef who requests your assistance the previous day or earlier in the day. Please be aware that there is a possibility we will ask you to work additional hours if available.