



FLIPANY

Chefs Packet



CHEF
Chris Valdes



CHEF
Jason Smith



CHEF
Adrienne Calvo



CHEF
Waxin Fong



Extraordinary **cause**. Exceptional **cuisine**.



FLIPANY's 12th Annual Chefs Up Front



The Hilton Hotel-West Palm Beach

September 29, 2023

Time: 6 PM until 11 PM

Chefs Up Front is back and it is an honor to cordially invite you to participate as one of this year's featured chefs at our 12th Annual Chefs Up Front benefit dinner.

YOU ARE A STAR. What sets our event apart from all others is the direct interaction with your guests. You will have a private audience of 10-20 guests to showcase an innovative 5-course, wine paired dinner as you please.

MARKETING. We are committed to promoting you and your business through our media campaign that includes print, radio, television, social media outlets, and influencers. At our event, the silent auction is another fantastic opportunity for exposure to our 400+ guests, donors and other vendors.

IT'S FOR THE KIDS. This benefit directly impacts youth and families in South Florida. FLIPANY's mission is to foster healthy lives through nutrition education, physical activities and wellness initiatives. We have managed to provide customized programming to sites in Palm Beach, Broward, Miami-Dade and Monroe Counties. Focused on the fight against childhood obesity and hunger, FLIPANY works with community organizations to leverage resources and provide education programs.

FLIPANY. We are 18 years young and have made incredible strides to provide nutrition education, hands-on cooking classes and fitness to our South Florida communities. Your participation will not only ensure a memorable event for all attendees but will have a tremendous impact on FLIPANY's valiant efforts to fight childhood hunger and improve the health of children right here, in our very own communities!

As a result of these past CUF events, we were able to increase our reach from 5,000 children fed daily to 6,500 children who were served healthy meals every day.

To secure your participation, please complete and email the attached form along with a high-resolution photo and bio.

If you have any questions, please feel free to contact us at any time.

On behalf of **FLIPANY** and all the communities we serve, thank you for your continued support.

Lynne Kunins

PRESIDENT, FOUNDER & CEO

Angie Rodriguez

DIRECTOR OF BUSINESS DEVELOPMENT



chefs
UP FRONT

A Glimpse at
Past Participating Chefs



CHEF
Chris Valdes



CHEF
Jason Smith



CHEF
Adrianne Calvo



CHEF
Walter Harris



CHEF
Robyn Almodovar



CHEF
Brian Nasajon



CHEF
Jean Delgado



CHEF
Andrea Fadda



CHEF
Waxin Fong



CHEF
Ciro Leoni



chefs
UP FRONT

Please *Submit* with Application:

- Headshot (Must be in color)
- Photo of Signature Dish (including name of dish and ingredients.)
- Biography
- Restaurant Logo (Highest resolution possible, preferably transparent PNG)
- Recipe to include in our commemorative, event programs and recipe book
- Menus due by July 28, 2023 (later submissions are not guaranteed to be in program).

Event Day *Provisions*:

Venue will provide:

- Kitchen time for prep beginning at 2:00p.m., no chef arrivals later than 4:30 p.m.
- (2) 6-foot tables for finishing and plating in the dining room
- Standard white plates in the following sizes:
**7', 10', 11', 12' plates and small bowls

Chef *Responsible* for:

- An easily executed menu
- Any table décor, linens or promotional items for your restaurant and/or business
- Menu-specific equipment, cutting boards, plateware and utensils
- Floor mats (to protect carpeting from coolers or spills)
- Gloves, aprons, towels, etc
- Pots and pans
- Extra electrical cords
- Coolers for dining room
- Plating spoons
- Portable burners
- 1-2 support staff to cook in the back



FLIPANY

Chef Participation Form

Please fill out this complete form, save file as a pdf and return via email to mblanco@FLIPANY.org

Participating Restaurant/Business

Restaurant or Business Name: _____

Chef's Name: _____

Chef's Phone: _____ Chef's Email: _____

Marketing Contact: _____

Marketing Phone: _____ Marketing Email: _____

Address: _____

City/State/Zip: _____ Do you need electricity? Yes No

Chef's Social:

Facebook: _____ IG: _____ Twitter: _____

TikTok: _____ Website: _____

Restaurant's Social:

Facebook: _____ IG: _____ Twitter: _____

TikTok: _____ Website: _____

Current Purveyors (select all that apply):

US Foods SYSCO Cheney GFS Other: _____

Please be part of our Silent Auction

I will supply a gift certificate or chef experience for the auction Yes No

If yes, amount _____ and value _____. Please attach any additional certificate or gift item details for inclusion in our press release, website and program.

Interested in attending a cooking/nutrition education class? Yes No

Authorized by: _____ Date: _____