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New Orleans, LA 70130
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Farm to Table Chefs Taste Challenge

The [Farm to Table Chefs Taste Challenge](#) (CTC), scheduled for **August 7, 2015** at the New Orleans Ernest N. Morial Convention Center, aims to broaden awareness for the use of fresh, healthy, sustainable ingredients in preparing food.

Ten chefs from various geographical regions across the United States will compete to create the best dish that utilizes farm-fresh items from a pantry of seasonal ingredients donated by State Agricultural Departments.

The term “farm to table” indicates locally-sourced product, but this unique national competition will showcase what locavores are eating around the country. Whether it’s Rainer cherries from the Pacific Northwest, Maine lobster or New Jersey tomatoes, attendees will experience the best and freshest ingredients, all in a single dining event.

The dinner is also a competition that will be judged by a panel of industry-renowned judges who, along with event attendees, will be asked to vote for their favorite dishes.

Chef Brad Barnes, Director, CIA Consulting, The Culinary Institute of America

[Chef Kevin Belton](#), New Orleans School of Cooking

[Chef Izabela Wojcik](#), James Beard Foundation

[Gary Prell](#), Vice President Culinary Development, Centerplate

[Chef Sue Zemanick](#), Executive Chef, Gautreau’s

The top two winning chefs (as voted by the panel of judges) will receive awards along with a “fan favorite” winner as selected by the audience.

Any funds raised will support the Farm to Table International conference and the SoFab Institute/Southern Food and Beverage Museum.

Tickets to the F2T Chef’s Taste Challenge will go on sale in May. Please check back for more information, or subscribe to our email list for updates.