

NEW JERSEY ASSOCIATION OF COUNTIES

County Government with a Unified Voice!

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COUNTY VOCATIONAL-TECHNICAL SCHOOL STUDENTS TO COMPETE IN COOK-OFF!

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(Trenton) The New Jersey Association of Counties (NJAC) is pleased to announce that it's hosting the 5th annual county vocational-technical school cook-off challenge at 12:15 p.m. on May 20th at Caesar's in Atlantic City.

"We're thrilled to once again provide culinary art students from county vocational-technical schools across the State with the unique opportunity to showcase their incredible talents," said NJAC President and Hunterdon County Freeholder John King.

Culinary art students from county vocational-technical schools in Atlantic, Burlington, Cumberland, Gloucester, Hudson, Hunterdon, Monmouth, Ocean, Somerset, Union, and Warren counties have been selected to compete for titles in taste, creativity, and food presentation. Each team will consist of 5-6 students and 2 staff members, and must produce 400 samples of appetizers at a total cost of less than \$500.00. NJAC officials, Atlantic City chefs, and convention guests will have the difficult task of judging the tough competition, which will close NJAC's 66th annual celebration of county government.



Pictured above are culinary art students from the Cumberland County Technical Education Center, which won the coveted People's Choice Award in 2015 with its Organic "C" Sliders. Cape May County earned a silver medal with its Japanese Cured Salmon Roll and Passaic County won bronze with its Crab and Toma Cheese Rice Ball.



Pictured above are culinary art students from Bergen, Camden, Cape May, Cumberland, Essex, Hudson, Hunterdon, Mercer, Middlesex, Morris, and Passaic counties, which stole the show at last year's event by preparing incredible dishes of Columbian Crunch Empanadas, Mango Tomatillo Pico De Gallo with Citrus Butter, Apricot Glazed Grilled Chicken Bruschetta, Smoked Salmon with Sauteed Kale and Risotto Cake, Confit of Canvas Back Duck, Braised Short Rib Slider, Asian Chicken Slaw.

“The cook-off challenge is our convention’s premiere event and I look forward to enjoying each of the outstanding dishes prepared by these remarkable young men and women as future restaurant owners and gourmet chefs,” *commented King.*



Hudson County Culinary Art Students



Camden County Culinary Art Students

Special thanks to the New Jersey Council of County-Vocational Technical Schools for their hard work and commitment to making the Cook-Off Challenge a tremendous success. Please visit our new website at www.njac.org for additional details about this one-of-a-kind event and our 66th Annual Celebration of County Government.