



Albert Uster Chef of the Year

Application
2009

Information about chef being nominated:

Name of chef being nominated: _____

Property name or site: _____

Number of years of service in the culinary arts: _____

Number of years of service at current property/ site: _____

Information about nominator:

First name: _____

Last name: _____

Contact phone: _____

Email address: _____

Address: _____

City: _____

State: _____

Zip code: _____

Relationship to chef: _____

Applications due to Maria Kovar by **Friday, April 17, 2009 at 5:00 p.m.** via email (maria@heartofamerica.org) or by mail 401 F Street, NW Suite 325 Washington DC 20001.

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Information about selected chef:

- Nominee must attend Sweet Charity, Monday, May 11, 2009 to receive the award
- Nominee must have completed at least one year as an acting culinary professional
- Nominee will be an active culinary professional during the year in which he/she will receive the award
- Nominee is respected by colleagues and the community at large
- Nominee assumes an active role in his/her community

Recipient Benefits:

- Recognized in one color ad in DC Magazine a Modern Luxury publication
- Featured on jumbo screens at Sweet Charity as honoree
- Recognized on stage by event emcee when receiving award
- Recognized in press release announcing award and honoree
- Recognized in event program as honoree
- Receive five complimentary tickets for guests and family members to attend Sweet Charity
- One-thousand books donated to a local elementary school in the name of the honoree



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In the sections below, please indicate how the chef you are nominating best achieves excellence within his/her community. Please be as specific as possible in answering each question, within the 200 word limitation for each question.

1. Please explain how the chef you are nominating exemplifies excellence as a leader in his/her community by demonstrating personal and professional leadership qualities, e.g., setting a vision, using measurable goals, inspiring others to achieve and contribute to the work environment. (Maximum length: 200 words)
2. Please share with us ways in which the chef 's leadership has benefited one or more of the following: staff morale, community support, staff interest, and the learning environment (Maximum length: 200 words)
3. Please provide examples of service or achievements above and beyond what is expected in the usual restaurant industry (Maximum length: 200 words)

