

Set-up List



Use clear glass or plastic ramekins and bowls to display your ingredients. This allows the audience to see the food.

Arrange ingredients in columns from left to right in the order you plan to use them in your demonstration.

Place spatulas, tongs or other demo equipment with ingredients to serve as a reminder of each step or talking point.

Display your “hero plate” (your final recipe plate) in front of your demo area or to one side of your set-up. Use a white dish propped by a door stopper to show off your delicious recipe creation.

SAFETY TIPS

Place demonstration table close to an electrical outlet, if possible. If the facility doesn't allow for easy access to electricity, use an extension cord.

Tape the cord down with heavy tape if necessary to avoid creating a tripping hazard.

Use a power strip if you are plugging in multiple electrical items.