

Preparation Form

This form will help you to consider various factors and prepare in advance to have a successful demonstration.

AUDIENCE DEMOGRAPHICS

NUMBER OF PARTICIPANTS

BUDGET

LOCATION SETTING (kitchen, classroom, auditorium)

ACCESS TO ELECTRICITY (at demo site)

COLD STORAGE AVAILABILITY (if storage needs go beyond a cooler)

EQUIPMENT AVAILABILITY (tables, tablecloths, cooking elements, water, etc.)

SITE FIRE HAZARD REGULATIONS (open flames, propane fueled burners, electric skilllets, etc.)

DURATION OF PRESENTATION

BEEFLOVINGTEXANS.COM/RESOURCES/CULINARY-DEMO-TOOL-KIT

SPACE AVAILABILITY FOR SET-UP AND CLEAN-UP

HAND SINK AVAILABILITY

OUTSIDE FOOD REGULATIONS

FOOD HANDLER PERMIT REQUIREMENTS

ONSITE CONTACT



**NO COOKING ALLOWED OR
NO ELECTRICITY AVAILABLE?**

That's OK! Consider using the 'No Cook' recipe provided in this toolkit OR bring prepared samples in a slow cooker.