

# INTERNATIONAL WEEK 2006

## I-BUFFET 2006

Information meeting  
January 23, 2006  
Rudder 404  
5:30 PM

1

## Training Issue

- A 8-hour training is **not** required any more
- Instead, the volunteers need to attend a baseline food safety info session in mid-Feb, which will be **less than an hour**

2

## International Buffet 2006

March 01, 2006  
MSC  
2<sup>nd</sup> Floor  
7:00-10:00 PM

3

## I-Buffer Team

I-Buffer Advisor	Angela Brown
Co-directors	Felix Tse Hilson Ho
Kitchen Manager	Negar Kalbasi Pranay Asthana
Decoration Manager	Celine Gursel
HR Manager	Marlee Kingsley
ISA VP Finance	Daniel Torres

4

## **International Buffet 2006**

### Criteria and Regulations

5

## **THE DISHES**

- 3 dishes (325 servings each)
- At least a dish has to be ready before Mar 1

Portions should be served with the serving size spoons provided by ISA

6

## **VOLUNTEERS**

- 3 volunteers to serve at your table (1 volunteer per dish)
- At least 3 volunteers cooking food
  - Depends on your need
  - Required to attend a mandatory info session in mid-Feb (less than 1 hour)

Each club will be provided 25 coupons to eat

7

## **ENTERTAINMENT MINI-TALENT SHOW / FOOD TALK**

- There will be performances in the MSC 201 during the I-Buffer event.
- Each club is expected to advertise their food on stage (at most 5 mins).
- If anyone is interested in performing (e.g. dance, music, etc) on stage, please contact us.

8

## DECORATIONS

- Every club should decorate their own booth.
- Each club will have two 6' x 2.5' tables for serving food.
- The table will have a display area behind it. The display area is 7' x 4'.
- ISA will provide the basic tablecloth.
- Please have decorations and booth ready by 5:30 pm (for judging)

9

## DECORATIONS

- You may decorate the top of your table and the board display.
- You should include the name of your country/club on the display board.
- Each dish must have a name card in front.
- Plates, cups, knives, forks, spoons, napkins, drinks, serving spoons, and serving gloves will be provided.

10

## JUDGING

### Criteria:

- Best decorated booth (judges)
- Most popular booth (tickets)
- Most outstanding cuisine (judges)
- Most outstanding dessert & cold dish (judges)

11

## FEES

- \$25 **non-refundable** fee per club to take care of the cleaning
- \$20 **refundable** equipment deposit
- \$50 **refundable** deposit. In case you go over the \$400 limit on food, the amount will be deducted
  
- All payable to ISA

12

## REGULATIONS

➤ Only one ticket should be torn out for each dish served. The tickets should be kept in the container provided by the I-Buffer directors.

Food can be cooked **only in** MSC Facilities

13

## APPLICATION

➤ Deadline: Jan 30, 2006 (Next **Mon!!!**)

➤ 1. Register on <http://www.iweek2006.com> before the deadline

➤ 2. Go to <http://international.tamu.edu/iss/ibuffet/> to fill in your recipes and volunteers  
(Please refer to the supplement slides)

14

## RECIPE

➤ Please include the following in each recipe

- Each ingredient with amount
- Brief description
- Direction for cooking

15

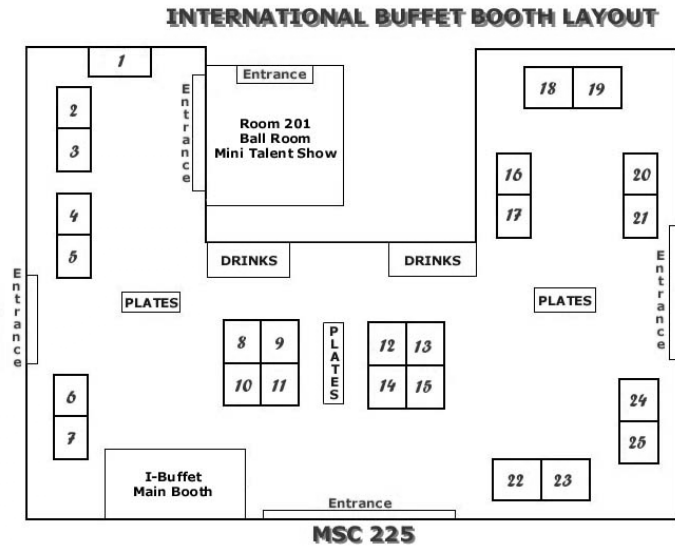
## RECIPE

➤ Dish 3 as the dish will be prepared beforehand (will be ready before March 1), if more than one, indicate in **additional comments**

➤ Please also indicate which dish belongs to the “dessert & cold dish” category in **additional comments**, if you want to compete in that award

16

# Booth Layout



17

# NEXT MEETINGS

Feb 1 Rudder 504 7:00pm – 8:00pm  
Feb 15 Rudder 504 7:00pm – 8:00pm  
Feb 22 TBA

18

# GENERAL CONTACT INFORMATION

**Felix Tse**

**(Kitchen)**

**[felix@tamu.edu](mailto:felix@tamu.edu)**

**Hilson Ho**

**(General)**

**[hotung@tamu.edu](mailto:hotung@tamu.edu)**

19