



## 2018 RESTAURANT PARTICIPATION LETTER

Information regarding the participation of your restaurant in the 2018 All Fired Up event in support of the at-risk and students in need that attend CLASS Academy.

### ADMINISTRATION

**Jeremy G. Angus**  
President & CEO

**Stephanie Drewnowski**  
Exec. Assistant to the President

**Dan Trzcianka**  
Assistant to the President

**Tracy Bukoskey**  
Admin. Asst. to the President

**Kathleen DeBlassio**  
Accounting Officer

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Dear Management Team,

CLASS Academy is proud to present **ALL FIRED UP**, now in its second year, an evening of incredible entertainment, delicious food and heartwarming support for students-in-need throughout Southwestern Pennsylvania. CLASS Academy works with at-risk youth throughout the region by providing alternative education for students in grades 7-12.

**We invite you to join us on November 8, 2018 by donating your time to support this one-of-a-kind event where regional and local restaurants provide a sample of their best dishes to the guests in attendance immersing them in a truly exciting, 'all fired up' atmosphere and experience.**

We are looking for restaurants to commit to being present at the event, prepare and serve a food item. Chefs are asked to prepare tasting samples (1-2 oz. portions) to serve approximately 150 people. We ask that you prepare all food off site. With your commitment, your restaurant logo and information will be produced on all of our event materials and advertising efforts.

### **By participating, you agree to:**

- Be present at the event (arriving by 5:00 PM) and present one (1) dish, prepare enough food to serve approximately 150 sample sizes (1-2 oz. each) of your dish. Food stations will open at 6:30 PM and will remain open until your station runs out and/or it is the end of the event (9 PM).
- Adhere to all Department of Health Regulations
- Provide CLASS Academy with a completed registration form (*next page*)

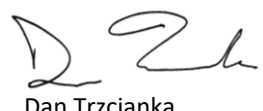
### **Provided to you:**

- Plates, bowls, silverware and napkins will be provided to serve your dish to our guests.
- A chafing dish and warming candles will be at each station, if needed
- A volunteer will be assigned to you to assist you with whatever is needed.
- An ALL FIRED UP apron as well as gloves, will be provided to you when you arrive at the event location.
- Food must be prepared ahead of event off-site, however a kitchen is available on-site with refrigerator, warming oven, sink, and counter space, but this must be shared by all participating food and beverage providers.
- A confirmation email from the volunteer will be sent upon receipt of your completed participation form with additional details for delivery.

If you have any questions prior to the event please contact Jeremy G. Angus at CLASS Academy at (724) 869-2222, ext. 223 or email [j.angus@thepreventionnetwork.org](mailto:j.angus@thepreventionnetwork.org)

Thank you!

  
Jeremy G. Angus  
President & CEO

  
Dan Trzcianka  
Assistant to the President & CEO