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## Cal Poly Real Food Collaborative to Hold Sustainable Food Cooking Competition Feb. 27 in San Luis Obispo

SAN LUIS OBISPO – The Real Food Collaborative (RFC) will hold the Green Chef sustainable food cooking competition Feb. 27 in San Luis Obispo to spread awareness of green cooking and raise money to establish a student-run co-op café on campus.

The event will be held in the Meadow Park Building (2299 Meadow St.), beginning at 4 p.m.

This will be RFC's second sustainable food cooking competition, and organizers hope to make it a quarterly community event.

Student chefs receive a secret ingredient to prepare their dish prior to the event and then bring their creation for the judges (students and community members) to rate and award. Dishes must be vegetarian and have to be made mostly with local, organic ingredients. Anyone can sign up to be a chef at [www.realfoodcalpoly.com](http://www.realfoodcalpoly.com) under the 'Green Chef Registration' tab.

More than 100 people are expected for the winter competition, which will include informative speakers to augment the educational aspect of the event. The competition is aimed at students with little to moderate knowledge of the standard food system, to spark an interest in sustainable foods at Cal Poly and throughout the world.

The Real Food Collaborative is a student-run organization of foodies, farmers, activists, chefs, entrepreneurs and leaders at Cal Poly. The group is part of the Real Food Challenge, a student movement encouraging young people to demand sustainable foods in their campus dining systems.

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