

EVENT NAME:

EVENT DATE:



FOOD VENDOR WORKSHEET

Create an event map with corresponding vendor numbers to submit with the worksheet. If more than 18 vendors, please attach a separate sheet and, using the same format, list remaining vendors. If you have sponsors doing sampling and cooking demonstrations, include their information here too.

Vendor MAP ID	Vendor Name	Cart or Stand, Food Types & Cooking Methods	Electrical Use (must be specified in Amps/Volts) or list No Elec.OR Generator
Example #1	Sharon's Smokin' Angel Foods	STAND Smoker on Wheels (25' without vehicle), BBQ Charcoal Grill , 5' x 6', 15 x 15' tent. FOOD TYPES: Smoked meats, bbq beans, slaw, and grilled corn. Sodas & Chips. COOKING: Charcoal for grill and smoker, hickory chips.	1- 18 amp 20 volt circuit to run crock pot and to keep small refrigerator going for slaw.
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Vendor MAP ID	Vendor Name	Cart or Stand, Food Types & Cooking Methods	Electrical Use (must be specified in Amps/Volts) or list No Elec.OR Generator
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