



# KIDS IN THE KITCHEN

## Partnership Prospectus 2026

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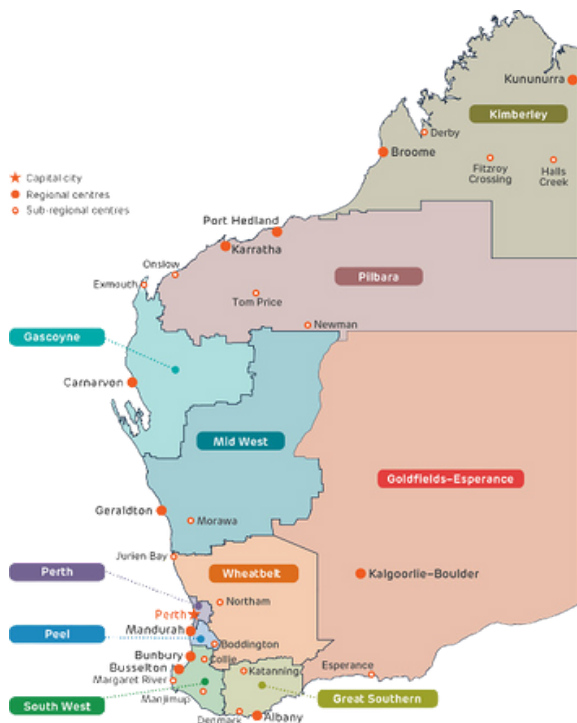


## SPONSOR OPPORTUNITIES & BENEFITS

### Expected Outcomes:

- Increased culinary and nutritional knowledge among youth across WA.
- Strengthened community ties and increased cultural appreciation.
- Enhanced visibility and promotion of local ingredients and culinary talents.
- Establishment of a sustainable, annual event that continues to celebrate and nurture young talent in the culinary arts across WA.
- Job pathways into hospitality and tourism industry.
- As it expands across WA, the initiative is expected to highlight the rich culinary diversity of the state, making it a key annual event that attracts participants and spectators alike, contributing significantly to the cultural and social fabric of the community.

This strategic plan aims to not only broaden the scope of Kids in the Kitchen program but also to enrich the lives of youth across Western Australia by connecting them with their local cultures and communities through the culinary arts.







## SPONSOR OPPORTUNITIES & BENEFITS

### EVENT PARTNER

**Investment \$5,000**

#### **Benefits Brand Exposure:**

- Media wall photo opp with chefs and participants
- Prominent signage at the event
- Acknowledgement in media releases
- Verbal acknowledgement at the event
- Logo recognition on all promotional collateral - print, digital, advertising

#### **Benefits Hospitality/Other:**

- Opportunity to be 'at event' tasting judge
- Food producers have the exclusive opportunity to prioritise their produce for inclusion in the recipes.

### EVENT CHAMPION

**Investment \$2,500**

#### **Benefits Brand Exposure:**

- Media wall photo opp with chefs and participants
- Signage at the event
- Acknowledgement in media releases
- Verbal acknowledgement at the event
- Logo recognition on all promotional collateral - print, digital, advertising





## SPONSOR OPPORTUNITIES & BENEFITS

### EVENT SUPPORTER

**Investment \$1,000**

**Benefits Brand Exposure:**

- Signage at the event
- Acknowledgement in media releases
- Verbal acknowledgement at the event
- Logo recognition on all promotional collateral - print, digital, advertising

### EVENT FRIEND

**Investment \$500**

**Benefits Brand Exposure:**

- Acknowledgement in media releases
- Verbal acknowledgement at the event
- Logo recognition on all promotional collateral - print, digital, advertising





## SPONSOR OPPORTUNITIES & BENEFITS

### Boab fruit salad wins prize

Rourke Walsh

A tropical fresh fruit salad with boab nut yogurt was the dish that caught the judge's attention at the first Kimberley Kids in the Kitchen cook-off on Monday.

The inventive recipe, prepared by Kununurra student Judy Cloud, incorporated a number of local ingredients to win the top honours. The 16-year-old said she grated the boab nut and added it to the yoghurt to get the desired taste.

"I cook sometimes at home but I do it more for a bit of fun," she said.

Junior MasterChef host and judge Anna Gare, who was also in town for the Kimberley Kitchen, said some of the dishes in the competition were as good as she had seen on the hit television series and in restaurants around town. "I think they made the most of all the ingredients on offer and did a stunning job," she said.

"You grow fabulous fresh produce here and you have the younger generation growing up with an interest in food, so I think Kununurra on a culinary scale will become a big food region."

Fellow judge and celebrity chef Don Hancey said Judy's dish met the standard to claim the prize.

"You were judged on presentation, flavour and taste, local content and health, and she ticked the boxes in all of those areas," he said. "The competition went well and we will be back... hopefully we can stimulate some more interest."

Mr Hancey said the Kids in the Kitchen concept will now be rolled out across a number of regional areas with winner to compete for the State title.



Junior MasterChef judge Anna Gare, with Judy Cloud, 16, who won the Kimberley Kids Kitchen cook-off, and fellow judge celebrity chef Don Hancey. Picture: Rourke Walsh



The Kimberley Echo  
Thursday, May 8, 2014

Kimberley Lifestyle 17

### Kimberley cook-off for young chefs

Rourke Walsh

The Kimberley Kids in the Kitchen cooking contest will return to the Ord Valley Master next weekend with the aim to teach kids to value local produce and healthy meals.

A creation of WA Food Ambassador Don Hancey the competition was launched in Kununurra at the OVM in 2013 and saw a dozen kids go head-to-head in the kitchen. This year, organizers are hoping to maximize interest in the contest by moving it to the schedule to be a part of the newly launched Moon Fair next Sunday afternoon.

The cooking contest, modelled on popular television program Junior MasterChef, will be judged by Hancey, celebrity cook and food writer Stephanie Alexander and House chairman Ian Trout. Hancey said with the cooking contest itself not far away, it was important for budding master chefs to submit their applications and proposed recipes before the May 14 deadline.

"I think the first contest was really well received in the community and it was great to see a diverse range of kids who

good to see," Hancey said while it was a competition with a winner judged at the end, the culinary experts were also there to mentor the kids on food and cooking, and would be happy to provide advice.

It's about encouraging kids to cook, but to also cook with local ingredients and to cook healthy meals incorporating a lot of fruit and vegetables," he said.

Contestants will be provided with an individual portable gas stove, a chopping board, tea towels, a spatula, salt and pepper, pins, a whisk, extra virgin olive oil, a pan, a wok, a serving plate, bowls, spoons and presentation crackers.

They will also receive an apron and cap for participation, but will need to bring their own enclosed shoes, set of knives, any other cooking equipment needed as well as ingredients.

Eight contestants will be selected to cook off against each other and will have 10 minutes to prepare the dish they have decided on. Entrants must be between 11 and 16 years of age.

First prize includes an amazing chef's tool kit, a certificate for cooking excellence and a signed one of Stephanie Alexander's



WA Food Ambassador Don Hancey will return to the Kimberley for the Ord Valley Master this month.





## SPONSOR OPPORTUNITIES & BENEFITS

### Sponsorship Form

Name

Position

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Email

### Sponsor Package

All prices are exclusive of GST.

For other options please contact Down

South Creative directly via

[info@downsouthcreative.com.au](mailto:info@downsouthcreative.com.au)

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### Payment Method

An invoice will be sent to the listed contact upon receipt of a signed sponsorship form.

Please email this form to:

[info@downsouthcreative.com.au](mailto:info@downsouthcreative.com.au)

Tel: +61 400216026

### Terms & Conditions

- Receipt of a sponsorship form confirms your intention to sponsor
- Payment must be made within 30 days of invoice

### Cancellation Policy

- Cancellation 30+ days prior to the event will incur payment of 25% of contracted amount
- Cancellation 0-30 days prior to the event will incur payment of 100% of the contracted amount
- All cancellations must be made in writing to [info@downsouthcreative.com.au](mailto:info@downsouthcreative.com.au)

Signature

Date

[info@downsouthcreative.com.au](mailto:info@downsouthcreative.com.au)