**Culinary Timeline (2023-2024):**

August/September: Every STUDENT and TEACHER will need to fill out the Talent and Authorization form online at the [www.nasahunch.com](http://www.nasahunch.com) website. **(\*\*I will notify you when form is ready**) Please scroll down and you will find a teacher section and a student section.  Password is HUNCHTALENT. **If you are a new school to the program please also submit the Statement of Work.** – This is also on the [www.nasahunch.com](http://www.nasahunch.com) website. This is just to help give me information about your district, your school and your classes. Please let me know if you have any questions about any of this!

 August- September: Research using links from JSC Food Lab on Food Processing and how Microgravity affects the nutritional requirements for the astronauts. <http://www.hunchculinary.com/important-links.html>. DON’T JUST USE THESE LINKS!! USE YOUR RESEARCH SKILLS TO FIND OUT INFORMATION

***September 22***: Please let me know that you are committed to participating in this NASA HUNCH Culinary Challenge by this date.

September 29: Due date for short 1-2 page paper describing what your class learned about food processing and the body in microgravity from the links and youtube videos (This is not your final paper. This is just a short paper showing that you have done your research) There is a template for the initial research paper that can be found here: [Timeline/Culinary Challenge Information - 2023-2024 HUNCH (Savory Breakfast Item that includes a vegetable)Partnering with the American Culinary Federation, Sullivan University, Kchef and the Johnson Space Center Food Lab (hunchculinary.com)](https://www.hunchculinary.com/timelineculinary-challenge-information.html)

October – November: Come up with 2 different Savory Breakfast dishes that your school may want to develop using the nutritional guidelines (please see culinary information packet for more information) ***(You are only allowed two entrée submissions PER SCHOOL, therefore if you have multiple classes you will have to have an internal review to determine what entrée should be submitted.***

By October 20 : Turn in your 2 entrée recipes including the nutritional information of calories, fat, saturated fat, sodium and fiber of your recipe to the NASA HUNCH Project Manager(Alli Westover: Allison.r.westover@nasa.gov) The JSC Food Lab will review your entrée and critique which entrée may be best suited for processing for space. (PLEASE send **only** a PDF document or Word document. **Do NOT send google documents**) (The template for recipe submission is on the hunchculinary website).

By November 30: You will receive the recommended recipe to move forward with and will begin fine tuning your recipe for the preliminary competition in your NASA area. (more information on specific date and location for the preliminary will come out by email from your HUNCH regional Mentor)

December- February: Schools are working on their final recipes, their final papers and their 2 minute videos (see culinary information packet for more information)

February-mid March 3: Preliminary competitions at the different NASA centers:

March 11: Top 10 selected for Houston Final Competition

TOP 10 Finalist DUE DATES!!

April 15: All FINAL papers due (see Culinary information packet for information)

April 15: ALL 2 minute videos are due. ***Please put your video on youtube and share the link at*** ***Allison.r.westover@nasa.gov******. Please let me know if you see a problem meeting this request.***)

April TBD Final selectees (top 10) will attend the JSC Final Culinary Challenge with the astronaut and ISS program office review as well as guest chefs.

Aproximately 2 weeks after the Finals competition: Winner will be announced. Winner will have their food processed for space flight. Winning teams will receive various scholarships. Please see the scholarship part of website regarding the scholarships.