



# Little Chefs Farmers Market Application

Market Date: February 16<sup>th</sup> 2019

Time: 9:30am – 2:00pm

Application Deadline: January 31<sup>st</sup> 2019

**\*Please Print Clearly\***

STUDENT'S NAME \_\_\_\_\_

PARENT'S NAME \_\_\_\_\_

BUSINESS NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP CODE \_\_\_\_\_

PHONE NUMBER \_\_\_\_\_

E-MAIL (PLEASE PRINT) \_\_\_\_\_

**LIST THE ONE ITEM YOU WISH TO SELL.**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**DO YOU ACCEPT CREDIT CARDS?**      YES       NO

Email Application and a Fun Video telling us about You and the product you will like to sell.  
[littlechefsintraining@gmail.com](mailto:littlechefsintraining@gmail.com)

I have read and understand all guidelines. \_\_\_\_\_  
Initial here

## Little Chefs Framers Market Operating Policies & PROCEDURES

The Little Chefs Farmers Market is one of the first kids' farmers markets in SW Florida. We developed this market to provide the youth of SWFL the opportunity sell and showcase their products. Cultivating a entrepreneurial spirit and family bonding among our participates is very important aspect of our Market. We encourage families to work together as a team to develop the product their youth will be selling. To maintain the quality of the Market, potential vendors must complete the vendor application and 2-minute video and return to:

**Little Chefs In Training Inc**  
**Applications and Videos can be sent by:**  
**E-Mail to: [littlechefsintraining@gmail.com](mailto:littlechefsintraining@gmail.com)**

- All potential vendors must complete the Little Chefs Market application and video. Please note, submitting an application does not guarantee acceptance as a vendor, as spots are limited.
- Vendors will be selected with consideration being given to ensure the quality and integrity of the Little Chefs Farmers' Market.
- Vendors may not sell products not listed on application without permission of Market manager. Any additions must be approved by Market manager.
- Applicants must be between the ages of 10 - 17 on or before the DATE OF THE EVENT.
- Each booth consists of one (1) 6-foot table and 2 chairs. Tents are permitted but not provided. Extra chairs, tables, signage, are permitted, however we ask that you please be considerate of your space and do not impose on your neighbor.
- No more than 4 participants per booth/business. Wrist bands for identification of vendors will be provided at registration. (please provide names/info on application)
- Vendor entry fee is \$50 per business which will be paid at the time of registration. This is to reserve the entrepreneur's spot at the fair and hold them accountable to attend, as spots are limited.
- Please note that you may help your child fill out the application, depending on their age, please promote that they complete as much as possible on their own.
- We will limit the number of businesses in specific categories, so you will have the most profitable experience possible. This will be determined on a first come, first serve basis.
- No animals are permitted. No open flames are permitted.
- Parents of younger children may sit in their booth, but the children are to be responsible for the setup, sales and interacting with the customers.
- This event is designed to give children a taste of selling a product. Please let them have that experience.

## Setup & Teardown

- Set up will begin at 7:30 a.m. and must be complete by 9:30 a.m. NO vendor will be permitted to participate if they show up after 9:30a.m (being on time is part of good business). Please be considerate of the other vendors as well when you are dropping off/loading in.
- Do not begin to teardown your booth until 2:00 p.m. The fair is open to the public and will run until 2:00 p.m.
- Please be sure to clean up all of your items, trash, and leave the space as it was when you arrived.

## Food Vendor Rules

- All baked good sole in packages must have ingredients and common allergies listed on the outside of package. (cookies, cakes, cupcakes, brownies) etc.
- If you are selling hot food, please have a warming plate or chafing trays to keep food at proper temperature.
- Gloves must be wore when preparing hot food.
- Consider how your customers will be able to eat their food. (Paper plates, utensils, take away boxes) etc.