Competitor Guidelines



Thank you for your participation! Our school relies heavily on fundraising and events like this one to provide the best possible education to our students, so we are grateful for your support.

The following guidelines cover everything from age requirements and team formation to set-up, competition area, and judging criteria, and will ensure that everyone has a fair and enjoyable experience at the event, so please read them carefully.

Guidelines for Cook-Off Participants

- 1. **Eligibility:** The competition is open to all participants who are 21 years of age or older, including both amateurs and professionals.
- 2. **Dishes:** Main dishes will be appraised by both judges and the public. Desserts and side dishes may be entered but only one prize, Judge's Choice, is available for each of these categories. Desserts and side dishes do not need to be cooked on-site.

a. Meat dishes

- Any meat or seafood may be used. Slaughtering/butchering on-site is not allowed.
- ii. You will be responsible for respecting all standard food safety regulations.
- 3. **Teams:** A maximum of 20 teams will be accepted into the competition on a first-come, first-served basis, determined by receipt of participation fee.



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- 4. **Entry Fee:** Entry fees are non-refundable and are as follows for a $10' \times 10'$ spot in the cook-off competition area. Fees will be payable in cash, check, or online. Information will be sent upon registration.
 - a. **Individual Competitors:** \$75 per application, one application per main dish entered
 - i. 2 team members
 - ii. Additional team members (up to 2 extra people) \$25 each
 - iii. Enter a dessert for \$25
 - iv. Enter a side dish for \$25
 - v. You may create a team name, even design a team logo, but no business may be advertised at the tent.
 - vi. Team members will receive cook-off t-shirts and are required to wear them for purposes of identification. Long sleeve shirts may be worn under the t-shirts and jackets may be worn over them.
 - b. **Business/Individual Competitors:** \$150 per application, one application per main dish entered
 - i. 4 team members
 - ii. Additional team members (up to 2 extra people) \$25 each
 - iii. Enter a dessert for \$25
 - iv. Enter a side dish for \$25



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- v. Advertise your business through your tent decoration and/or team name, show off your team logo. You may give away coupons and promotional merchandise but not sell goods or services.
- vi. Team members will receive cook-off t-shirts and are required to wear them for purposes of identification. Long sleeve shirts may be worn under the t-shirts and jackets may be worn over them.
- 5. **Equipment:** Teams are responsible for providing their own cooking utensils, ice, equipment, 10' x 10' tent (optional), tables, chairs, decorations, etc. École Saint-Landry will provide dishes for judge samples and public choice samples. No electricity or water supply is available. Teams must be fully self-sufficient.
- 6. **Team Composition:** Because this is a free event, we ask that teams limit their numbers to four people cooking and overseeing the tent and service. Too many people hanging out in the tent can make things too crowded.
- 7. **Setup:** Teams may commence setup at 7:30 a.m. on Saturday, October 25th. Vehicles are permitted on the event grounds for unloading but must be relocated to the general parking lot by 9:30 a.m. Main dishes MUST be cooked on site, the day of the event. Desserts and sides may be brought to the site already cooked.
- 8. **Competition Area**: Tasting tickets will be sold at 5 tickets for \$10 with a People's Choice voting card for each \$10 spent.
- 9. **Safety & Cleanliness**: Teams are responsible for maintaining a clean and safe food preparation and serving area. Propane tanks must be in good working order and up to code. No open/wood fires permitted.
- 10. **Alcohol Policy:** Contestants may bring coolers with alcoholic beverages for their team's consumption only, which must be kept in their own tent or cooking



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area. Public distribution of alcohol is strictly prohibited and will result in immediate disqualification.

- 11. **Judging Time**: Teams must be ready to present their dish for judging at 11:30 p.m. (noon) Entries will be assigned numbers at pick-up and therefore remain anonymous to the judges. École staff members will act as runners to pick up your dishes and deliver them to the judges. You will have a 3-minute warning before your dish is picked up. Any dish not ready when the runner arrives will be disqualified.
- 12. **Public Votes:** Once your meal is served to the judges, you may open your booth to public tasting. Tasting portions are 3 oz. (paper Dixie cups). Plan on at least 45 tasting portions to ensure you have a fair chance at winning the public vote.
- 13. Prizes: Categories and prizes will be judged and awarded as follows:

a. Best Meat Dish

- i. Judges' Choice (\$200 cash and paddle**)
- ii. People's Choice (\$100 cash and paddle**)

b. Best Dessert

i. Judges' Choice (\$50 cash and pie plate)

c. Best Side Dish

i. Judges' Choice (\$50 cash and charcuterie board)

**Winners of paddles will be presented with a certificate at the event, and called to pick up their paddle when it's ready. We will take photos of you with both the certificate and the paddle.



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- 14. **Signage & Sponsorship:** While École Saint-Landry will provide a standard sign identifying each tent by the team name (which will be linked in the office to a number so that dishes remain anonymous to our judges), teams may also display banners at their booths to identify their team or sponsors. Sponsor materials may be placed on tables or at booths for public viewing, but merchandise sales are not permitted at food stations. Also, please keep in mind that signage must be appropriate for an elementary school audience (no bad language, references to drugs/weapons, etc.).
- **15. Clean-Up:** Each team is responsible for keeping their area clean. Please be sure to leave your area at least as clean as it was when you arrived. Leftovers are the responsibility of the participating teams.

