

Junior Chef Chili Cook Off Rules Open Class



Junior Chefs may precook their meats and vegetables ahead of time. The morning of the competition you will only need to combine all ingredients together. **MUST HAVE ADULT SUPERVISION AT ALL TIMES.**



Cooking / Set up can start at 8am



Contestants will provide their own heat source, table, cookware, etc. Electrical can be provided, please let us know on your application if you need it.



Each contestant will be assigned a number; you will need to put this number on your container in which you turn in to the Judges Assistant.



Returning this year is the award for the “Most Creative Booth” so please be creative and decorate your booth. Have fun!!!



Each contestant is responsible for policing and cleaning up the area at the end of the day and removing all items from the area. No items shall be allowed to remain after the close of the Cook-off.



Contestants will be provided with presentation containers for the judges. Also, you will be supplied with 3oz cups and spoons for the public to taste their chili. This is optional for the contestants. They do not have to supply the public with chili. Of course the contestant will not be in the running for the “People’s Choice Award”.



The decision of the Judges is final, judging will be based on the following six characteristics:

- a. Texture: The texture of the meat shall not be tough or mushy
- b. Flavor: The chili should have good flavoring and chili pepper taste
- c. Consistency: Chili should be a smooth combination of all ingredients
- d. Spice & Taste: Blending of the spices and how well they permeated the meat
- e. Aroma: This will be a personal preference of the judge
- f. Color: The submitted chili should look appetizing