

CAST IRON CHEF CHALLENGE

TEAM GUIDELINES

First & foremost---**THANK YOU** for entering our competition.

Teams-Health Dept requirements:

- *Teams can consist of up to 6 persons per team.
- *Teams must apply and have a temporary food license from the Erie County Department of Health since the public will be sampling your dishes as well as the panel of celebrity judges. You may find this online: <https://eriecountypa.viewpointcloud.com> Please review their requirements as far as hand wash stations, temperature control and so forth.
- *All cooking must be done over open fire using wood or charcoal & must be in a container—NO DIGGING of pits or damage to ground from fire
- *All food prep & cooking must be in view of the public.
- ***NO PETS** permitted in or near prep and cooking area
- *The Erie County Department of Health will be on hand to approve each station prior to the competition on Saturday morning. Once you are approved, you may begin cooking. You may start your fire as early as you wish.
- *Once your team has entered, you may begin accumulating donations for the “Bringing Home the Bacon” award. These amounts will be added to the check we present to that year’s charity we are supporting. The public sampling your dishes will be YOUR opportunity to add to those amounts. Each team must provide their own donation container. This is based strictly on your interaction with the public. You may do your own fundraising prior to the cook off to gather donations, but NOT during the competition, other than the donation containers

Dishes- Judging-Sampling-

- *The SECRET ingredients (1 each: fruit- vegetable-protein-wild card) will be revealed at 9am Saturday (fruit/vegetable) and 9am Sunday (protein/wild card)
- *Judging will be at noon and 3pm both days. When presenting, have the name of the dish and secret ingredient on an Index card to give to our staff member and allow a picture of both to be taken prior to presentation to the judges.

*Provide 1-2 bite size portions for each judge in separate serving containers. For presentation scores, you are encouraged to use your own serving dishes, but we will have Styrofoam containers to use if you need them.

*Scoring takes place in 4 areas: appearance, taste, level of difficulty, and use of secret ingredient (was it the 'star' of the dish?)

*Each team is encouraged to display a team name sign at their station. You may create a 'theme' for your station as well as recruit sponsors to assist you with any expenses you may have.

*Each team will have access to water and electricity HOWEVER NO electric appliances may be used when creating your dishes.

*Each team will receive 1 tote with basic pantry items. It is your responsibility to keep the cold items at the proper temperature.

*The public will be encouraged to sample your creations after your presentation to the judges. Usually beginning 1pm and 4pm both days. Sample containers and silverware are provided for you to use.

AWARDS

*Each winning dish will receive \$350 & trophy for their team: Fruit, Vegetable, Protein, Wild Card. The winner of the MASTER CHEF, which will be the accumulated scores total, will receive an additional \$600 and a trophy. The "Bringing Home the Bacon" award will receive a trophy and 10 pounds of Bacon.

*The presentation of trophies and cash awards usually begins about 6:00pm Sunday.

Again, we THANK YOU for taking part in the

Annual Cast Iron Chef Challenge