**CAST IRON CHEF CHALLENGE**

**TEAM GUIDELINES**

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

**Teams-Health Dept requirements:**

**\***Teams can consist of 1 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. Bring your own grill, smoker, fire ring, whatever you like.

\*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 submitted the ENTRY FORM, 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.

\*Each team may gather sponsors to help with costs in supplying your kitchen items to cook with. Be sure to post who your sponsor(s) are at your station. You are encouraged to interact with the public to gather donations for the “Bringing Home the Bacon” award. Duran’s Farm Fresh Products will allow you a shopping trip to the store for ANY products you choose to help with costs. This must take place until the Thursday prior to the competition.

**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, give our staff member time and allow a picture 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?) Engage the judges when you present to receive higher scores.

\*Each team will be provided with 5 gallons of water. Refills are available and we can bring them to your station if you ask. If electricity is needed, you must provide your own.

\*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 for them.

**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**