



2024 Casper's Best Noodle Cook-Off

Instructions & Details

Event: April 21, 2024 | 2pm-4pm

Old Town Family Fun

301 West E St, Casper, WY 82601

<https://oldtownfamilyfun.com/noodle-fest>

Please review all of this information PRIOR to the Cook-off.

If you have any questions, please call Juliann Harvey 307-224-3384.

Email questions anytime to info@oldtownfamilyfun.com.



IMPORTANT TO KNOW

EVERYONE needs a tasting wristband to sample each team's entry at the Cook-off. Each competitor will receive two wristbands to use at the team captain's discretion. All others will be responsible for buying their own ticket/wristband if they intend to sample the competition's entries.

HOW TO COMPETE:

You are not allowed to prepare food in your home for this competition.

- **Use your licensed kitchen or a licensed kitchen from a non-profit, business or restaurant (VFW, lodge, schools, etc.) that agrees to let you cook in their kitchen and has adequate equipment/space for your prep as well as their regular operations that day.** Please provide the Kitchen name and if possible, a copy of its license to operate a commercial kitchen.
- **Obtain a Temporary Food Permit from the Natrona County Health Department.** Each team is required to have this for their entry; they are \$50 each. The Health Department is happy to help fill it out and answer any questions: 307-235-9340. You will need to be able to show a copy of this permit to compete, so please have it on hand at the event. The Health Department may also check on their rounds at the cook-off.

ENTRY FEE INCLUSIONS

- **One (1) 8' table** located on either the main floor or upstairs rooms of Old Town Family Fun. *Please note for upstairs rooms: these are accessible via staircase only, no elevator. You will be notified of table placement before the event date.*
- **Two (2) chairs**
- **Two (2) tasting wristbands**
- **Tasting cups and sporks** for at least 200 tastes per entry.
- **One (1) plastic tablecloth** to cover your table.
- **One (1) Noodle Fest Apron.** Additional aprons are also available for purchase upon request.

ENTRY TYPES & QUANTITY REQUIREMENTS

1. **Restaurant/Catering/Business Entry - \$50/category** Must prepare at least 6 lbs pasta (dry) or more = Three (3) 12"x20"x2.5" pans (depending on ingredients).
2. **School/Non-Profit Entry - \$25/category** Must prepare at least 4 lbs pasta (dry) or more = Two (2) 12"x20"x2.5" pans (depending on ingredients).
3. **Individual/Family Entry - \$25/category** Must prepare at least 4 lbs pasta (dry) or more = Two (2) 12"x20"x2.5" pans (depending on ingredients).

RECOMMENDED AND REQUIRED COOKING ITEMS

See [this document](#) for all Casper Health Department Temporary Food Establishment Requirements.

- PER THE HEALTH DEPARTMENT YOU MUST PROVIDE** – A Simple Hand Washing Station – A convenient handwashing facility shall be available for employee handwashing. If hot and cold running water and a sink are not available in the stand, then a container with clean water for washing hands with soap shall be available in the stand. Disposable towels shall be used for drying hands. Hand sanitizer shall not be used in place of handwashing.
- Cooking Thermometer** to ensure (per the Health Dept.) that your cold food is at or below 41 degrees and hot food (finished noodle dishes) must be maintained or above 135 degrees. Ensure any meats or eggs meet additional cooking temperature requirements prior to serving. Don't forget the chafing trays, sternos, etc.
- Hot holding containers/chafing dishes & sternos.** You'll need a way to keep the trays of food warm!
- Disposable Gloves.** All food handlers are required to wear gloves while handling food.
- Trash Can with trash bags** – You are responsible for removing your trash to the designated trash drop off location near the dumpster.. Please have a method to contain your trash. OTFF will be responsible for disposing of tasting cups and trash accumulated outside of booth areas (our cafe trash, soda cups, arcade trash, etc).
- Portable Fire Extinguisher** – Better safe than sorry!
- Clean-up supplies** – The health department requires wiping cloths stored in a clean bleach/water solution at a strength of 200 ppm. Chlorine test strips should be available to test the sanitizing solution strength. We also recommend grease cutting cleaner, 2 rolls of paper towels, trash bags, etc...

SETTING UP YOUR BOOTH

Set up begins at 11:30am and teams must complete delivery and set-up by 1:30pm.

Teams may park in the main OTFF parking lot east of the building up till 12pm and then move their vehicles to the north parking lot while OTFF is open. **One vehicle per team can utilize the 15 minute loading and unloading zone** in our dirt employee parking lot before/after the event to allow all teams access to the area.

You will be met by an OTFF team member who will be your liaison and available for any questions throughout the event.

Please unload your supplies as quickly as possible and then exit and park your vehicle BEFORE 1:30pm.

Make sure to bring proper signage of your team/company name and even a description of the noodle dish(es) you've created. The People's Choice award isn't something earned just on taste alone. Brand, Booth Décor and the attitude/energy of the people serving can entice voters too! Have fun decorating your booth!

HEAD CHEF MANDATORY MEETING

Mandatory Casper's Best Noodle Chef's Meeting at 1:30pm

A mandatory Chefs' meeting will be held at 1:30pm on the day of the cook-off in the OTFF Trading Post Patio area. The Head Chef from EACH team **MUST** attend this meeting. If no one from your team attends, you may be disqualified from receiving an award. Your Official Judge's bowl will be handed out at the chefs' meeting. You will receive updated information on the rules and procedures. Please feel free to ask any questions during this meeting.

COOK-OFF PREPARATIONS & COOKING RULES

- **Beef MUST** reach a cooking temperature of 155°, **Chicken MUST** reach a cooking temperature of 165°, and **Fish MUST** reach a cooking temperature of 145°, then it can maintain a 135° while serving at the cook-off.
- Your pan's cooking temperature must be 135° before you can give away your noodle dish to the tasting public. This temperature must be maintained, or we will suspend your serving.
- Once your Official Tasting Cup is collected, at 2pm you will then begin giving away the rest of your noodle dish to the tasting public.
- Restaurant/catering entries have the option to sell full-size servings of their dishes for \$5 each to the tasting public. Your team will be required to manage full-size serving payments, taxes, etc. as all full-size sales go directly back to you! A limited supply of full-size dishes will be available per team, feel free to bring your own single-serve disposable serving dishes if desired.

COMPETITION

Teams will compete for the Judge's Choice Award in their designated noodle category as well as People's Choice overall.

Noodle Categories are as follows:

Mac N' Cheese - Let's get cheesy!

Saucy Noodles - We're talking red sauce, vodka, sauce, alfredo, etc.

Creative Noodle - This goes for anything not listed above: ramen, pasta salad, etc.

OFFICIAL JUDGING

Each team will be supplied with an Official Tasting Cup with your team number on the bottom. Do not alter the cup in any way as this is a blind tasting. Your Cup will be picked up after the chef's meeting and by 2pm by an OTFF team member. Only the Judging Committee will have the Master List of which team number matches the cup on the Judging Tables.

PEOPLE'S CHOICE JUDGING

This is where you want to encourage your friends, families and customers to come out and vote for you. Each member of the public will be given ONE (1) Voting Token to vote for his/her favorite noodle dish overall. Peoples' Choice Award is given to the noodle dish that receives the most votes via the public's Voting Tokens placed in the peoples' choice voting collections. All voting will stop at @ 4pm. The Judging Committee will count the tokens for the Peoples' Choice Award.

Do not overfill your cups! (While this is our first year hosting this particular event, we have seen 300-1000+ attendees at our other annual public events.) The more people try your product, the more possible votes may earn.

AWARDS

First place in each category as well as People's Choice will receive a special noodle inspired award. 2nd and 3rd for each category will receive a certificate. Each competitor has the opportunity to win up to four (4) awards depending on how many categories they enter. The awards for Judge's Choice will be presented at the Sip & Play Cafe staircase mezzanine around 4pm. The awards for People's choice will be presented at the Sip & Play Cafe staircase mezzanine around 4:30pm. Up to 10 awards could be presented during the event. For each First Place winner, a monetary donation will be awarded to the head Chef. Total prize money is dependent on the number of team entries but no less than \$100 per first place prize. Teams have the ability to be awarded multiple winnings. *50% of entry fees goes to the **OTFF Smart Noodle Scholarship Award** with the remaining being split by the four (4) first place awards.*

Award Categories			
Mac N' Cheese	Saucy Noodles	Creative Noodle	People's Choice
1st - \$100+, award 2nd & 3rd - certificate	1st - \$100+, award 2nd & 3rd - certificate	1st - \$100+, award 2nd & 3rd - certificate	1st - \$100+, award 2nd & 3rd - certificate

BREAKING DOWN YOUR BOOTH

Award ceremony for People's Choice will be held in the Sip & Play cafe and announced from the cafe staircase mezzanine around 4:30pm.

Noodle dishes can continue to be tasted/sold after 4pm if not sold out by then. Upon selling out, competition teams can begin cleaning up the food portion of their booth space but must leave their booth entry info, any decorations, and People's Choice voting collection on display through 4pm minimum.

Return any unused cups and sporks to the OTFF cafe team before leaving the building.

Be sure to carefully clean up your area. The table and chairs must be as clean as when you arrived. Please bag and leave your tied up trash next to the OTFF dumpster and our team will assist with getting it in the dumpster by the end of the day.

All booths must be completely cleaned up no later than 7pm.