

CLS KIDS COOK TEAM RULES AND REGULATIONS

Check-In 9:00-10:00 AM

\$40.00 A TEAM



Categories are as follows:

Meat	Pork chops, Rib Eye Steak
Open	Must be at least 50% meat

Times items are due for judging:

Tent Decor Judging	11:00 AM
Pork Chops	11:30 AM
Rib-Eye Steak	12:30 AM
Open (50% meat)	1:30 PM

**JUNIOR
AND
SENIOR
DIVISIONS**

1. All team members must be enrolled in a school (public, private, or home) and must not have graduated from 12th grade.
2. Teams **MUST** have 2 members, and a minimum of 2 teams must enter the cook-off to qualify for grand or reserve awards.
3. ALL categories, except the tent decor, must be entered for judging to qualify for grand or reserve champion cookers.
4. Adult supervision is permitted, but the team will be disqualified if an adult participates in any cooking activities, such as seasoning or handling food items.
5. Teams will need to bring adequate canopy coverage for personal use.
6. **NO** electricity or water will be supplied. Generators are welcome.
7. **NO** gas or electric grills are allowed.
8. All meats must be raw, thawed, unseasoned, and sealed. Cooking cannot begin until the meat has been inspected.
9. Sauces may be used during cooking; Sauces are **NOT** allowed on meat during judging or in containers submitted to be judged.
 - a. Items will be disqualified if entered with any kind of sauce.
10. No garnishment of any kind is allowed on the judging tray.
 - a. Foil may be used for the judging containers.
11. **ABSOLUTELY NO Alcohol** is permitted for any cooking ingredients.
12. Any meat cooked less than 50% will be disqualified.
13. The Junior Cook-Off Committee's decisions will be final.
14. All prizes will be announced 1 hour after the final item has been judged.

For more information, please contact:

Dana Lindsey @ 832-766-2175

Cleveland Livestock Show or their affiliates will NOT be responsible for any damages to items, any lost items, injuries to any person, theft, or damages to any team's equipment or possessions while on the premises.