



The Mojave Mayhem Culinary Gauntlet: Participant Application Rules

1. Eligibility Requirements

- **Age:** All applicants must be 18 years of age or older by the date of application submission.
- **Status:** The competition is open to both amateur and professional chefs.

2. Application Submission

- **Format:** All applications must be submitted via the official online application portal, which will be accessible starting on **Monday, September 8th, 2025**.
- **Deadline:** The application submission deadline is **October 24th, 2025, at 11:59 PM** PST. Late submissions will not be accepted.
- **Completeness:** All fields in the application form must be completed. Incomplete applications will be disqualified.
- **Originality:** All submitted information, including recipes and descriptions, must be the original work of the applicant.

3. Required Application Materials The following must be included in your application:

- **Personal Information:** Full name, contact information (phone number and email), and a brief biography (150 words maximum) highlighting your culinary experience and passion for cooking.
- **A Personal Essay:** A short essay (300 words maximum) explaining why you are the ideal candidate for The Mojave Mayhem Culinary Gauntlet and what winning would mean to you.
- **Signature Dish Description:** A detailed description of one signature dish that best represents your culinary style. The description should include the dish's name, a list of all ingredients, and a step-by-step preparation method. *Note – this will not be the recipe that you will prepare for the competition. You will be required to create and prepare a dish based on the ingredients provided during the competition.*
- **High-Resolution Photos:** At least one high-resolution photo of your signature dish from different angles. Photos should be well-lit and professionally presented.



- **Short Video Introduction:** A video (30 seconds maximum) explaining why you should be considered to be a participant. Please provide a link to the video in your application.

4. Selection Process

- **Review:** All applications will be reviewed by a panel of judges composed of culinary experts and event organizers.
- **Evaluation Criteria:** Applications will be judged on creativity, passion, culinary skill (as demonstrated in the signature dish description and), and overall presentation.
- **Notification:** Selected participants will be notified via email by **Friday, November 7th, 2025** and will be given further instructions on the next steps of the competition. Due to the high volume of applications, only those selected to move forward will be contacted.

5. Terms and Conditions

- By submitting an application, you agree to abide by all rules and regulations of The Mojave Mayhem Culinary Gauntlet.
- Submitted materials will not be returned. All information and materials become the property of the event organizers and may be used for promotional purposes.
- The judges' decisions are final and not subject to appeal.
- Any misrepresentation of information or failure to comply with the rules will result in immediate disqualification.

Rules & Regulations: The Mojave Mayhem Culinary Gauntlet

This competition challenges your culinary ingenuity and resourcefulness in the face of adversity. Cooks will demonstrate their ability to create nourishing and flavorful dishes using only what can be scavenged or preserved, all while mastering the unpredictable art of open-flame cooking.

1. Core Principles

- **Resourcefulness Above All:** Success hinges on maximizing flavor and utility from minimal ingredients. Waste is strictly forbidden.



- **Safety First:** Competitor and spectator safety are paramount. All fire and tool handling must adhere to strict protocols.
- **Fair Play:** Respect your fellow competitors and the spirit of the challenge. Sabotage or unapproved resource acquisition will result in immediate disqualification.

2. Competitor Eligibility & Teams

- **Team Based:** The competition is open to teams of two (2) individuals.
- **Ages:** All competitors must be 18 years of age or older.
- **Health & Safety:** Participants must be in good physical health and free from any conditions that would impede their safe participation or pose a risk to others (e.g., severe allergies to common survival foods, uncontrolled medical conditions).
- **Registration:** Teams must register prior to the competition start. Only registered team members may participate.

3. The Pantry: Limited & Scavenged Ingredients

- **Core Ration Pack:** Each team will receive an identical, pre-determined "Ration Pack" at the start of the competition. This pack will contain a limited assortment of non-perishable staples (e.g., dried beans, a small quantity of grain, salt, a single jar of preserved vegetables, dried herbs). The exact contents will be revealed just prior to the cooking phase.
- **Scavenged Ingredients:** In addition to the Ration Pack, teams will have a designated, limited "Scavenge Zone" for a set period (e.g., 15 minutes) prior to cooking. This zone may contain:
 1. "Foraged wild edibles" (pre-identified as safe e.g. cactus leaves).
 2. Small, non-perishable items (intentionally imperfect and limited).
 3. **Quantity Limits:** Strict limits will be enforced on the number/volume of items that can be collected from the Scavenge Zone.
- **No Outside Ingredients:** Absolutely no outside ingredients, spices, or pre-prepared components are permitted. Any team found with unauthorized ingredients will face immediate disqualification.



- **Water:** A communal, limited supply of potable water will be provided for cooking and hydration. Conservation is critical.

4. The Hearth: Open-Flame Cooking

- **Primary Heat Source:** All cooking must be done over an open flame using designated fire pits. No modern cooking appliances (stoves, microwaves, etc.) are permitted.
- **Fuel:** Each team will be provided with a limited, identical amount of sustainable fuel (e.g., dried wood, charcoal). Teams must manage their fuel supply carefully throughout the competition. No additional fuel can be sourced.
- **Cooking Utensils:** Teams will be supplied with a basic, identical set of durable, heat-resistant cooking utensils (e.g., cast iron pot, frying pan, tongs, stirring spoon, knife). No personal cooking equipment is allowed.
- **Fire Management:** Competitors are responsible for managing their own fire. This includes ignition, temperature control, and extinguishment. Designated fire marshals will oversee all fire activity.
- **Safety Zone:** Maintain a safe distance from the open flame at all times. Do not leave fires unattended.

5. Competition Flow & Timing

- **Briefing (15 minutes):** Explanation of rules, ingredient reveal for the Ration Pack, and Scavenge Zone details.
- **Scavenge Period (15 minutes):** Teams enter the Scavenge Zone to gather additional ingredients.
- **Prep & Fire Starting (30 minutes):** Teams return to their stations to organize ingredients, prepare their cooking area, and start their fires.
- **Cooking Phase (2 hours):** Active cooking time begins. Dishes must be completed and plated within this window.
- **Plating & Presentation (10 minutes):** Dishes must be presented to the judges within this timeframe. Late dishes will be penalized or disqualified.

6. Judging Criteria



Dishes will be judged on a scale of 1-10 for each criterion:

- **Flavor (40%):** Overall taste, balance of flavors, seasoning, and depth.
- **Resourcefulness & Ingenuity (30%):** How effectively limited and unconventional ingredients were used, creativity in overcoming constraints, and minimizing waste.
- **Presentation (15%):** Visual appeal, plating, and appetizing appearance despite the limitations.
- **Execution & Technique (15%):** Proper cooking of ingredients, texture, and demonstration of open-flame cooking mastery.

7. General Regulations & Conduct

- **Attire:** All competitors must wear appropriate clothing, including closed-toe shoes. Long hair must be tied back.
- **Hygiene:** Maintain strict personal and food hygiene throughout the competition.
- **No Alcohol/Drugs:** Consumption of alcohol or illicit drugs is strictly prohibited before or during the competition.
- **Respect for Officials:** All decisions by judges and competition officials are final. Abusive or disrespectful behavior will lead to disqualification.
- **Cleanliness:** Teams are responsible for maintaining a clean and organized workstation throughout the competition and for proper disposal of waste.
- **Emergency Procedures:** In case of fire or injury, immediately alert a competition official or fire marshal.

8. Penalties & Disqualification

- **Minor Infractions (e.g., untidy station, minor delay in plating):** Point deductions at judges' discretion.
- **Major Infractions (e.g., unauthorized ingredients, dangerous fire handling, gross unsanitary practices):** Immediate disqualification.
- **Sabotage:** Any attempt to sabotage another team will result in immediate disqualification of the offending team and potential removal from the event premises.

