

Welcome to the First Annual Kids Que Cook Off. This event allows young chefs to show off their grilling skills for the chance to win a cash prize, and the title of Kids Que Champion. Does your young chef have what it takes? Is he/she the next great pit master? Only one way to find out.....

GENERAL INFO:

The Kids Que Cook-off is an amateur contest for cooking enthusiasts ages 6-15. The contest will be held at Perimeter Mall in Dunwoody on **Friday, Sept. 7th from 5-7 pm.**

Prior to the contest, all competitors will be required to attend a **mandatory** Kids Que Cook's meeting with their adult chaperone, which will cover important and relative information for the event. The Cook's meeting is **mandatory** and will be held at the Judges tent promptly at 5:00, 2018. If you miss the meeting, you will not be allowed to participate in the cook off.

The Kids Que will follow the ancillary rules of the organizer and the contest organizer reserves the right to make additional rules as the situation warrants. All decisions by the contest organizer are final. Violations of rules and regulations may result in disqualification and expulsion from the grounds and/or disqualification from participating in future contests.

An entry form and \$35 entry fee must be submitted to the contest organizer to ensure participation in the event. Entry forms will be accepted on a first come, first serve basis, with a maximum of 24 participants. Confirmation will be sent by email.

RULES:

1. Each competitor/team must have an adult chaperone (over 18) on site with them during the contest. The child competitor/team must do all preparation, cooking and presentation. The adult is only allowed to assist with safety and supervision (lighting the grill, dangerous cutting, etc.).
2. Each competitor/team will be provided with a 14" charcoal grill that must be used to prepare your dish. Charcoal will also be provided. After the contest, competitors can keep their grill.
3. Each competitor/team will have a 4ft section of table for prepping and a grill set up beside your cook station. Event staff will have your station ready upon arrival. **Note: Teams can bring their own charcoal grill (no gas) but are completely responsible for grill delivery and set up.**
4. Each competitor/team will be provided with **the same ingredients to be determined at a later date**, which must be **signature ingredients** in your prepared dish. Other ingredients can be added such as marinades, spices, sauces, vegetables, other proteins, condiments, sauces, cheeses, ingredients, toppings, etc.
5. Each competitor must prepare a minimum of six samples of your dish for presentation/judging (one sample for each judge).
6. Your dish must be "plated" in a 9x9 Styrofoam container provided by the contest organizer. Entries may not be submitted in any other container.

7. Power and water will be available at each site. Contestants are responsible for providing their own extension cords (25ft minimum). Contestants and supervising adult must ensure that cords are located out of the way to ensure no trip hazards are present.
8. Turn in is at 7pm at the Judges Tent. The allowable turn-in time will be 6:55pm to 7:05pm, with no tolerance for early or late turn in. The event will have an official clock to denote time.

JUDGING CRITERIA:

Judging will occur **Friday night**, directly after the competition, using the “**Blind Judging**” technique. This means judges will not know whose entry they are judging. The entry will be submitted in a numbered container provided by the contest organizer.

**Turn in time for
Kids Que is 7:00pm at the Judges Tent.**

A \$100 prize will be awarded to the top finisher in each age category (Age 6-10 & Age 11-15). Winners will be recognized at the Awards Presentation, Saturday, September 8th at 5pm at the Main Stage.

EQUIPMENT, MATERIALS & SUPPLIES:

The event will provide yet to be determined meat, 1-9x9 turn in box, 1 - 14” grill and charcoal. Competitors/teams are encouraged to bring the following items:

- Marinades, spices, sauces, vegetables, other proteins, other food items, buns or other bread, etc.
- 1-2 cookie sheets OR aluminum pans OR aluminum foil to work on (one for raw meat, one for cooked meat)
- Utensils for food prep, measuring and cooking (knives, forks, tongs, spatula, mixing bowls, measuring cups/spoons, etc.)
- Garnish for turn in box (lettuce, vegetables, etc.) (*Not required, but make your turn in box look nice. Presentation counts!)
- A spray bottle to control flames
- Cutting boards
- Oven mitt(s)
- Paper Towels
- Gloves
- Meat thermometer
- Apron

DISPOSAL:

Ash, gray water, grease and trash must be properly discarded in marked containers located near the cook area. This will be further covered in the Cook’s Meeting. If you need assistance, please find an event staff member.

Sample Turn-In Box

TIMELINE:

Friday September 7th:

Kids Que Cook’s Meeting: 5:00 pm, Perimeter Mall

***Required attendance for ALL participants (kid chef and adult supervisor). Failure to attend will result in disqualification.**

Begin Cooking: 5:30pm

Turn in: 7:00 pm, Judges Tent

*The allowable turn-in time on Friday will be 5 minutes before to 5 minutes after 8:00 pm with no tolerance for early or late turn in.

Judging: 7:00pm, Judge's Tent (not open to the public)

Awards Ceremony: 8:00 pm, Saturday September 7th

AWARDS:

The following prizes will be awarded to contest winners in each age division.

- **Ages 6-10 Winner:** \$100 prize & trophy
- **Ages 11-15 Winner:** \$100 prize & trophy

The awards presentation will take place Saturday, September 8th at 5:00 pm at the Main Stage.

Note: All participants in attendance will be recognized on stage during the Awards Ceremony in front of some of the world's best pit masters. We strongly encourage attendance, so these young chefs can be recognized.

POINTERS FOR PARENTS:

- BRING GLOVES!! Kids are messy and hand washing isn't always an option
- The more disposable products you can have the EASIER
- Paper towels
- While they have ample time to cook they tend to forget their timeline in the heat of the moment. Write it out for them.
- Make sure whatever dish they cook that they are comfortable cooking it.
- Wear appropriate attire. Less distractions the better especially for the younger age group.
- Bring your camera. Snap away while they are cooking. They will LOVE to see what it was like from your point of view
- Give them their space. This is their chance to be in charge as the head cook.
- PRACTICE! PRACTICE!! PRACTICE!!! Before the BIG event! Perfect your dish!
- HAVE FUN!!!

www.dunwoodybbqfestival.com

For additional information contact Jack Sparks at 404.414.8338 or jack.sparks@firstcitizens.com.