



February 4, 2017
Trussville Civic Center

General Information:

1. A team may have 1-4 members with a maximum of 4 members per team. Each team must have a Team Captain. The Team must also have a name. Your designated cooking area will have the Team name on the booth.
2. Cook passes will be given out on Saturday morning (2/4/17) at the check in desk at the Trussville Civic Center. Team Captains are to distribute passes to their team members. Passes must be worn and will be required for admittance to the cooking area prior to opening to the public at 11:00 AM. Lost passes cannot be replaced.
3. Team parking is in the lot to the left of the building.
4. Alcoholic Beverages are prohibited.
5. Team Captain will be the designated contact for the team. The Team Captain will also hand over the official "judging chili" for Competitive Teams.

Competitive Team Rules:

Definition: Traditional Red Chili is defined as any kind of meat or combination of meats, cooked with red chili peppers, various spices and other ingredients.

1. All chili must be prepared at the Cook-off. Chili for competition may not be prepared in advance of the Cook-off. *Meat and beans may be prepared ahead* but not combined with other ingredients until the Cook-off. Canned and bottled ingredients may be used such as tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and spices. All other chili ingredients must be chopped or prepared during the preparation period. Be prepared to be inspected.
2. Chili for judging may contain beans but no additional toppings. Toppings may be available on the side for public sampling.
3. All team members are required to wash their hands prior to preparation of chili and after returning from the restroom or smoking. Cooks must wear food handling gloves that will be provided by the Chili Committee. Restrooms are located outside the Exhibit Hall.
4. Each team will prepare a minimum of 4 gallons of chili for judging and sampling.
5. Cooks will be required to taste their own chili in the presence of one of the judges prior to judging.
6. Chili will be judged on taste, texture, consistency, blend, aroma and color.
7. Chili must be held at 140° F during service.
8. Cooking conditions are subject to inspections by the Head Judge or a designee. Failure to comply may result in disqualification.
9. All contestants are responsible for their own equipment and ingredients.

Fun Team Rules

1. All team members are required to wash their hands prior to preparation of chili and after returning from the restroom or smoking. Cooks must wear food handling gloves that will be provided by the Chili Committee. Restrooms are located outside the Exhibit Hall.
2. Each team will prepare a minimum of 3 gallons of chili for sampling.
3. Chili must be held at 140° F during service.

Booth and Equipment:

1. Each booth is approximately 8' x 8'. All cooking, serving equipment and decorations must fit within the assigned space. Aisles may not be blocked.
2. Each booth will be outfitted with 1 – 6ft Table, 2 chairs, 1 – 110 volt outlet, 1 tablecloth, plastic gloves, 1 – ½ ounce ladle, plastic spoons and small cups for sampling.
3. Teams are encouraged to decorate their booths for the booth competition. The use of tape, staples, stick pens or Velcro on any wall is strictly prohibited. Banners and Signage must be displayed on the pipe and drape provided. Helium balloons are not allowed. Any damage occurred will be charged to the booth.
4. Booths do not have running water or refrigeration. Restrooms are provided in the lobby of the Civic Center.
5. Teams will be able to move in and setup their equipment on Saturday morning, (2/4/17) at 6:00am.
6. Teams are to provide all necessary cooking equipment.
7. Equipment may include electric or butane appliances designed for INDOOR use. NO equipment designed for outdoor use will be allowed in the Civic Center (including Coleman stoves, grills or turkey cookers using propane).
8. Enameled cookware may not be used.
9. Cooking equipment must be clean and covered or wrapped in foil or plastic wrap or bags until preparation.
10. You are to use the designated electrical outlet provided in your booth.
11. No booth will be allowed to break down until 3:00 PM.
12. All move in/out of the building must be from the loading dock. No one will be allowed to move in or out through the front doors of the facility.
13. All items and participants must be out of the Civic Center by 6:00 PM on the evening of the Cook- off. Please remove all decorations. Any items left behind will be disposed of. NO EXCEPTIONS!
14. No food, drink or novelties are to be sold to the public from your booth.

Competitive Team Judging

1. Chili is defined as any kind of meat or combination of meats; cooked with red chili peppers, various spices and other ingredients. Chili for judging may contain beans but no extra toppings. Chili samples served to the public may contain beans and additional toppings, such as cheese, onions, etc. on the side.
2. Each team should prepare a minimum of 4 gallons of chili. 1 pint (16 oz) will be required for judging purposes, and the remainder will be available for public sampling from 12:00 – 3:00 PM.
3. Judging Times: Team Booths/Costumes judging will begin at 11:00AM. Chili judging will begin at 11:30.
4. Official judging containers will be provided, and judging samples will be picked up at each booth from the Team Captain. No other containers will be accepted for judging samples.
5. Awards will be presented at 2:30 PM.
6. There will be one round of judging. The samples will be collected beginning at 11:30 AM. You will be assigned a time to have your chili ready for pickup.

Judging and Awards

Judges

Judges for the **Grand Champion Chili** awards will be professionals from the food industry. Judges for **Best Booth, Best Costumes and Showmanship** will be local personalities.

People's Choice Award

Each ticket holder will receive one ballot for the "People's Choice Award". Voting will end at 2pm. The team receiving the most votes will be the winner.

Grand Champion Chili Award

Each judge will award 1-5 points for each of the following criteria:

Taste, Texture, Consistency, Seasoning/Spice, and Aroma.

Scoring

The following point scale will be used by each of the judges. The team receiving the highest score will be declared the winner in the competition.

- 0 – Characteristic not evident
- 1 – Minimally present/hardly noticeable.
- 2 – Present but not impressive
- 3 – Average by comparison to others
- 4 – Above average
- 5 – Much better than most

Non- Chili Awards

Best Booth – Booths will be judged on Design, Theme & Decoration using the scoring scale above.

Best Costumes & Showmanship – Team costumes will be judged on most unique costumes, overall presentation & performance to support team theme using the scoring scale above.