



2010 Culinary Combat Challenge Contest Rules

GENERAL RULES AND GUIDELINES

Individual competitors will have 75 minutes total to prepare four (4) portions each of an

1. original appetizer,
 2. main course, and
 3. dessert
- featuring the selected secret ingredient.

The four (4) recipes **MUST** showcase the selected secret ingredient. This shall require that a major ingredient included in the preparation of the appetizer, the main course and the dessert **MUST** be the secret ingredient.

No preparation or cooking in advance of the competition is allowed.

Each contestant will be allowed a maximum of 15 minutes of prep time before the competition to complete strategy and planning which shall include the selection of products provided by the host at the identified product tables presented at an identified location by the host. A chef may choose to take longer to plan and select products, but the time beyond 15 minutes provided by the rules shall be deducted from the cooking/plating time and begin immediately upon the exhaustion of the 15 minute period.

Contestants will work with the aid of one sous chef provided by the contestant. There shall be no other support personnel for a chef allowed in the produce selection area nor the kitchen area nor the waiting area prior to the beginning of the competition except for volunteers/runners provided by the host.

Contestants must provide their own knives, small wares, additional cookware, and small appliances. A chef **MAY NOT** borrow, utilize or by any other means use the knives, small wares, additional cookware or small appliances of the host kitchen or of another competing chef even if offered and agreed by the competing chef. The use of knives, small wares, additional cookware or small appliances of another chef or the host kitchen will cause immediate disqualification (simply bring what you will use – no more, no less).

Plates will be supplied by the host and can be used by the competitors, or alternatively, competitors are welcome to bring plates of their choice for their use.

The secret ingredient and a full pantry will be supplied by the host. **NO** other products, whether included in the production of the appetizer, main course or dessert or the plating and presentation of said items may be selected from any other source than that provided by the host at the location of the event.



COMPETITION

Contestants must wear the provided chef's coat and toque supplied by the host and appropriate foodservice safety shoes provided by the contestant. Each contestant must prepare four portions of an appetizer, entrée and dessert using the secret ingredient.

The chefs will perform according to a 'staggered' schedule. The determination of the order of chefs within this 'staggered' schedule shall be determined by 'lot' in a fashion deemed fair and equitable by the host. Once the 'staggered' schedule is determined by 'lot' the chef's determined to be second and third in order shall be taken to a location insulated from the main competition area. Each chef, in order, will begin with the presentation of the 'secret ingredient' by the host in the main area of the competition and the clock (75 minutes) will begin immediately upon the indication by the host.

Three (3) of the required plates will be for tasting and judging and the fourth plate will be for display and photography.

Contestants will have a TOTAL of 75 minutes from the indication "to begin" from the host.

- 15 minutes of strategy/pantry shopping
- 60 minutes to cook and plate.

Competitors will be DISQUALIFIED WHEN:

The prepared dishes are not plated at the end of 75 minutes of preparation/strategy and cook time.

There will be one main TIME REFEREE who shall identify verbally the time remaining for each chef in intervals. The final ten minutes of a chef's available time shall be identified in one minute increments. The final minute of a chef's time shall be identified in 15 second increments. The final indication of the TIME REFEREE requires that all cooking and plating is complete and ready to be transported to the judges for tasting. It is the TIME REFEREE'S jurisdiction and only the TIME REFEREE'S jurisdiction to determine if the time allotted is violated and the chef disqualified. Upon the determination of 'disqualification' by the TIME REFEREE, said determination will be provided immediately to the director of the event.

Volunteers will be available to assist each competitor in clearing and delivering plated food to the judges.

Chefs will have a period of 30 minutes to clear and clean their preparation areas subsequent to plating.



JUDGING

Judges will judge the competitors using an 85-points scale

Presentation- 30 points

Taste- 30 points

Originality- 25 points

Contestants may lose points or be disqualified from the challenge for lack of compliance with contest rules beyond any independent determination by the TIME REFEREE. Noncompliance may include, but is not limited to:

Unauthorized use of copyrighted or unoriginal recipe

Disorganization

Lack of cooking integrity or ingredients that do not meet the guidelines

Unsafe food handling practices

Inappropriate portion size

Inappropriate conduct or unethical behavior

Judges will offer individual critiques to contestants at the close of the competition. The decisions of the judges are final. We cannot eliminate all unforeseen issues but are committed to dealing with them in a professional manner to produce a fair and level playing field.

PRIZES

Bragging Rights

A Cool Trophy

Feeling Really Good About Helping Kids

AND LOTS OF PROFESSIONAL PUBLICITY

* All participants of the Culinary Combat, by their participation agree to release all photo, recipe and video rights.