



## INFORMATION FOR COOKING TEAMS

### TEAM INFORMATION

- A team may consist of 1-4 members, including the team captain.
- Cook teams may set up their booths in the Bryant Conference Center on **Saturday, February 10<sup>th</sup> at 6AM.**
- Cook passes (one per registered team member) will be distributed to team captains at 6:00 a.m. on the day of the Cookoff. Team captains will distribute passes to their team members. Passes will be required for admittance to the cooking area prior to opening to the public at 10:30 a.m. Lost passes cannot be replaced.
- Parking—Please park vehicles in designated campus parking areas after unloading.
- Each team should prepare a **MINIMUM OF THREE GALLONS OF CHILI** to be used for judging and for public sampling.
- **Teams may not bring alcoholic beverages into the Bryant Conference Center because of ABC rules.**
- Minors will not be allowed to purchase or consume alcoholic beverages at the Chili Cookoff.

### BOOTH INFORMATION

- Each team will be assigned a numbered cooking area (booth) approximately 8 feet by 10 feet. Booth numbers must be clearly displayed. All cooking and serving equipment and decorations must fit within the assigned space. Aisles may not be blocked.
- Teams are encouraged to decorate their booths for the booth competition. Teams should bring all banners, signs, costumes, props, tablecloths, or other theme-related items.
- No painting on Bryant Conference Center property is allowed. Tape should not be used on the floor. Helium balloons are allowed in the Center.
- The Exchange Club of Tuscaloosa and the Chili Cookoff are not responsible for any lost or stolen items. Booths should be attended at all times.
- All items and participants must be out of the Conference Center by 3:00 p.m. on the evening of the Cookoff. Please remove all decorations. Any items left behind will be disposed of. **NO EXCEPTIONS!**

### ITEMS PROVIDED BY THE EXCHANGE CLUB OF TUSCALOOSA

- 1 8-foot table for cooking and serving chili
- 2 chairs
- 1 110-volt electrical outlet (accommodates an average of 2000 watts per cord)
- 1 tablecloth
- Plastic gloves for each team member
- Men's and women's restrooms are available.
- A 1-ounce chili ladle, plastic spoons, and small cups for public sampling. **Please use small ladles and cups provided to avoid running out of chili.**
- Grease barrels for dumping cooking grease. Dumping grease in restrooms is prohibited.

## COOKING EQUIPMENT AND SUPPLIES NEEDED

- All ingredients needed for preparing a **MINIMUM OF 3 GALLONS OF CHILI**. Cooking equipment must be clean and covered or wrapped in clean foil or plastic wrap or bags until preparation. Once a container or utensil has been used to prepare food it may not be reused unless it has been cleaned and sanitized.
- All necessary cooking equipment. **Equipment may include only electric or butane appliances designed for INDOOR use.** No cooking equipment designed for outdoor use only will be allowed in the Conference Center. For example, tabletop or free-standing Coleman cook stoves using small propane bottles would NOT be allowed. Use of appliances such as gas grills, turkey cookers, etc., that use 20-lb. gas tanks is strictly prohibited. Butane stoves and canisters are available in Tuscaloosa at Academy Sports. The Exchange Club has a limited number of butane cookers available for team use on a first come, first served basis. Please call Robert Cotton at 752-2222 to reserve a cooker.
- Enameled cookware may not be used.
- Containers and utensils or gloves for serving any toppings to accompany chili for public sampling
- Heavy-duty extension cords (20-foot recommended)
- Coolers with ice for storage of ingredients
- Paper towels
- Additional chairs (2 are provided)
- Drop cloths for floor of booth

## PREPARATION RULES

- **All chili must be assembled at the Cookoff.** **CHILI FOR COMPETITION MAY NOT BE PREPARED IN ADVANCE OF THE COOKOFF.** Ingredients such as meat or beans may be prepared ahead but not combined with other ingredients until the Cookoff.
- **Meat to be used in chili must be held at 40°F or below prior to cooking and then be heated to at least 165°F prior to service. Chili must be held at 140°F during service.**
- All team members must wash their hands prior to beginning preparation and after using the restroom or smoking. (Hand washing facilities are available in the kitchen area and restrooms at the Bryant Conference Center.
- Cooks must wear food handling gloves that will be provided by the Exchange Club.
- Cooks will be required to taste their own chili in the presence of one of the judges prior to judging.
- **Cooking conditions are subject to inspection by the Head Judge or his designee. Failure to comply may result in disqualification.**

## AWARDS

### Grand Champion Chili

1<sup>st</sup> Place—Trophy and \$500

2<sup>nd</sup> Place—Trophy and \$300

3<sup>rd</sup> Place—Trophy and \$200

### People's Choice Chili

Trophies for 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> Place

### Bill Tate Best Booth Award

Trophy for booth with best design, theme, and decoration

### Best Costume

Trophy for most unique and appropriate costumes in support of a team's theme

### David Reynolds Showmanship Award

Trophy for best overall presentation of theme, demonstrations, performance

## JUDGING

*Judges for the Grand Champion Chili awards will be professionals from the food industry.*

***Judges for Best Booth, Best Costume, and Showmanship will be local personalities from theater and the arts.***

- Chili for the Cookoff competition is defined as any kind of meat or combination of meats, chili pepper seasonings, spices, or other assorted 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.
- Each team should prepare a **minimum of 3 gallons of chili**. Twelve ounces will be required for judging purposes, and the remainder will be available for public sampling from 10:30 a.m. until 1:00 p.m.
- Judging of team booths will begin at 9:30 a.m.
- Chili judging will begin at 10:00 a.m.
- Chili must be presented to the judges in the judging area in the specially-coded cup provided by the Chili Cookoff Judging Committee. No other container will be accepted.
- Awards will be presented at 1:30 p.m.

### **PEOPLE'S CHOICE AWARD**

Each ticketholder will receive one ballot for the "People's Choice Award."

Voting for the People's Choice Award will end at 12:30 p.m.

The team receiving the most votes will be the winner.

### **GUIDELINES FOR OFFICIAL JUDGING**

#### **Grand Champion Chili Judging Criteria**

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

Taste  
Texture  
Consistency

Seasoning/Spice  
Aroma

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

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

### **Non-Chili Awards**

**Bill Tate Best Booth Award-** Booths will be judged on **Theme, Banner, Logo, and Setting/Decorations** using the scoring scale above.

**Best Costume Award-** Team costumes will be judged on how **creative, colorful, unique and appropriate** they are using the scoring scale above.

**David Reynolds Showmanship Award-** Showmanship will be judged based on **enthusiasm and special effects** using the scoring scale above.

**See the Great Tuscaloosa Chili Cookoff website at  
[Tuscexchange.wordpress.com](http://Tuscexchange.wordpress.com)  
for photos from previous Cookoffs.**

**For additional information contact: Dr. Glen Smith (205) 750-0719 or [glenrho@comcast.net](mailto:glenrho@comcast.net)**