

Culinary Arts Cook Off - Division 4

Advisors: Carol Chong

Superintendent: Allyson Bentley

Entry Form Registration Deadline - January 24, 2012

Semi Finals Event Date - Confirmations will be emailed to all participants with date and time of their competition.

Grand Champion Finalists Date - Confirmations will be emailed to all participants with date and time of their competition.

Group Entries - Accepted from classes 402 and 403

The Culinary Arts Cook-off is an individual or team event, that will recognize participants for their ability to produce a quality meal using culinary arts techniques. Entrants must develop a themed menu and plan for preparation on site at The Fair™ at a scheduled time and date for their event to be judged.

Rules (Individuals):

1. Students in class 401 must compete on their own without any assistance or coaching from faculty.
2. Participants must be enrolled in a culinary arts/food service or family and consumer sciences course at a secondary school or higher education and/or Culinary Arts post-Secondary School.

Rules (Teams):

1. Students in classes 402 & 403 must compete on their own without any assistance or coaching from faculty.
2. School may submit 2 teams from each school. Teams must consist of 3 students.
3. Participation is open to any student in Miami-Dade County enrolled in a culinary arts/food service or family and consumer sciences course and/or Culinary Arts post-Secondary School.

Procedures:

1. Teams & Individuals will be scheduled for event competition at a specific date and time for competition.
2. The menu must consist of a minimum of 4 courses- the entrée and at least 3 of the following: appetizer, soup, side dish (starch or cooked vegetable); salad, dessert.
Theme and proposed menu must be submitted with the entry.
3. No pre-preparation is permitted (slicing, dicing, pre-made sauces or desserts; etc) washing and cleaning of fresh ingredients is permitted.
4. Food ingredients should be brought to the competition in a cooler. A refrigerator is available during competition.
5. Must submit 4 copies of final menu and all recipes that will be prepared to Culinary Arts Cook-off Superintendent upon arrival at the competition.
6. All ingredients, tools, special equipment and utensils, serving/display dishes, garnishes/decorations must be supplied by the participating teams. Table settings are optional (not judged).
7. Teams & Individuals will have up to 1 hour to prepare food items as stated on the themed menu according to the recipe specifications and present their plates for judging.
8. Teams and Individuals will be allowed 15 minutes for clean-up.

Grand Champion Competition:

The 2 top scoring first place winning teams and individuals in classes will be finalists for the grand champion competition. The winning team members or individual of this Grand Champion competition will receive \$150.00 each and a trophy for their school. The second place team members and individual will receive \$100.00 each and a plaque for their school.

Class Descriptions:

- Class 401 - Culinary Class Individual
- Class 402 - Middle School Team
- Class 403 - High School Team

Judging Criteria:

Team Scores will include judging criteria on personal appearance, taste, appearance and presentation of dishes, degree of difficulty of menu/recipes, cooking techniques, adherence to recipes and theme, clean-up of area, ability to state the nutritional quality of foods being served, and food sanitation techniques used.

Premiums, awarded to each team member:

Grand Champion Culinary Team	\$150.00 and Trophy
Reserve Champion Culinary Team.....	100.00 and Plaque
First Place	75.00
Second Place	50.00
Third Place.....	30.00
Fourth Place	Ribbon

Premiums, awarded to individuals:

Grand Champion Culinary Individual	\$150.00 and Trophy
Reserve Champion Culinary Individual	100.00 and Plaque
First Place	75.00
Second Place	50.00
Third Place.....	30.00
Fourth Place	Ribbon

Sedano's Supermarket Brand Ingredient Cook Off

Rules (Individuals):

1. Students in class 404 must compete on their own without any assistance or coaching from faculty.
2. Participants must be enrolled in a culinary arts/food service or family and consumer sciences course at a secondary school or higher education and/or Culinary Arts post-Secondary School.

Rules (Teams):

1. Students in classes 405 & 406 must compete on their own without any assistance or coaching from faculty.
2. School may submit 2 teams from each school. Teams must consist of 3 students.
3. Participation is open to any Secondary School student in Miami-Dade County.
4. Participants must be enrolled in a culinary arts/food service or family and consumer sciences course and/or Culinary Arts post-Secondary School.
5. Ingredients must contain products from Sedano's brand in each dish prepared for the competition.

Procedures:

1. Teams & Individuals will be scheduled for event competition at a specific date and time for competition.
2. The menu must consist of a minimum of 4 courses- the entrée and at least 3 of the following: appetizer, soup, side dish (starch or cooked vegetable); salad, dessert. Theme and proposed menu must be submitted with the entry.
3. No pre-preparation is permitted (slicing, dicing, pre-made sauces or desserts; etc) washing and cleaning of fresh ingredients is permitted.
4. Food ingredients should be brought to the competition in a cooler. A refrigerator is available during competition.
5. Must submit 4 copies of final menu and all recipes that will be prepared to Culinary Arts Cook-off Superintendent upon arrival at the competition. Sales receipts for ingredients of Sedano's brand products for proof must be submitted with recipes.
6. All ingredients, tools, special equipment and utensils, serving/display dishes, garnishes/decorations must be supplied by the participating teams. Table settings are optional (not judged).
7. Teams & Individuals will have up to 1 hour to prepare food items as stated on the themed menu according to the recipe specifications and present their plates for judging.
8. Teams and Individuals will be allowed 15 minutes for clean-up.
9. Must use at least 2 of the sponsored store brand products in each course. Students are required to show proof by bringing in store brand labels.

Grand Champion Competition:

The 2 top scoring first place winning teams and individuals in classes will be finalists for the grand champion competition. The winning team members or individual of this Grand Champion competition will receive \$150.00 each and a trophy for their school. The second place team members and individual will receive \$100.00 each and a plaque for their school.

Class Descriptions:

- Class 404 - Sponsored Ingredient Individual
- Class 405 - Sponsored Ingredient Middle School Team
- Class 406 - Sponsored Ingredient High School Team

Judging Criteria:

Team Scores will include judging criteria on personal appearance, taste, appearance and presentation of dishes, degree of difficulty of menu/recipes, cooking techniques, adherence to recipes and theme, clean-up of area, ability to state the nutritional quality of foods being served, and food sanitation techniques used.

Premiums, awarded to each team member:

Grand Champion Culinary Team	\$150.00 and Trophy
Reserve Champion Culinary Team.....	100.00 and Plaque
First Place	75.00
Second Place	50.00
Third Place.....	30.00
Fourth Place	Ribbon

Premiums, awarded to individuals:

Grand Champion Individual	\$150.00 and Trophy
Reserve Champion Individual.....	100.00 and Plaque
First Place	75.00
Second Place	50.00
Third Place.....	30.00
Fourth Place	Ribbon

Sedano's Supermarket "Chopped" Cook Off**Procedures:**

1. Students in class must compete on their own without any assistance or coaching from faculty.
2. There will be a preliminary elimination round. Registered student must bring an appetizer with preparation time limited to within a 20 minute period along with the recipe using specified mystery Sedano Brand ingredients. The mystery ingredients that must be used for this round of competition will be revealed with the registration confirmation. Only 4 will qualify for final "Chopped" round. Proof of purchase and labels for the Sedano's brand products used must be submitted with the recipe at time of competition.
2. Participants must be enrolled in a secondary school or higher education and/or post-Secondary School.
3. Four finalists will be scheduled for event competition at a specific date and time for competition.
4. Finalists: The menu must consist of 2 courses (entree and dessert) using the mystery ingredients provided for you.
5. No pre-preparation is permitted (slicing, dicing, pre-made sauces or desserts; etc) washing and cleaning of fresh ingredients is permitted.
6. A refrigerator is available during competition.
7. All ingredients, tools, special equipment and utensils, serving/display dishes, garnishes/decorations must be supplied by the participating teams. **Table settings are optional (not judged).**
8. Finalists will have 40 minutes to prepare and present the entree course and 20 minutes to prepare and present the dessert course using the mystery ingredients provided for them for judging.
9. Individuals will be allowed 15 minutes for clean-up.

Grand Champion Competition:

Four top scoring individuals will be finalists for the "Chopped" championship cook off competition.

Class Descriptions:

Class 407 - Sedano's Supermarket "Chopped" Cook Off

Judging Criteria:

Scores will include judging criteria on personal appearance, taste, appearance and presentation of dishes, degree of difficulty of menu/recipes, cooking techniques, adherence to recipes and theme, clean-up of area, ability to state the nutritional quality of foods being served, and food sanitation techniques used.

Premiums, awarded to each team member (preliminary round only):

First Place	\$25.00
Second Place	20.00
Third Place	15.00
Fourth Place	Ribbon

Premiums, awarded to each team member (final round only):

First Place	\$50.00 and Sponsor Gift Basket and Sedano's Gift Card
Second Place	35.00 and Sedano's Gift Card
Third Place	20.00 and Sedano's Gift Card
Fourth Place	10.00 and Sedano's Gift Card

Farm to Table: Florida Grown Cook Off

Procedures:

1. Students in class must compete on their own without any assistance or coaching from faculty.
2. There will be a preliminary elimination round. Registered students must prepare and present for judging an appetizer within 20 minutes along with recipe using Florida grown ingredients. Only 4 will qualify for final cook off round. Students must bring labels or receipts of the their Florida grown products used.
2. Participants must be enrolled in a secondary school or higher education.
3. Four finalists will be scheduled for event competition at a specific date and time for competition.
4. Finalists will prepare an entree dish using the Florida farm grown ingredients provided for you. Supplemental ingredients such as meats, poultry, fish and/or dairy products may be used with the mystery ingredients. However, the competitor must bring these items with them, they will NOT BE provided.
5. No pre-preparation is permitted (slicing, dicing, pre-made sauces or desserts; etc) washing and cleaning of fresh ingredients is permitted.
6. A refrigerator is available during competition.
7. All ingredients, tools, special equipment and utensils, serving/display dishes, garnishes/decorations must be supplied by the participating teams. Table settings are optional (not judged).
8. Finalists will have 40 minutes to prepare and present the entree course and 20 minutes to prepare and present the dessert course using the mystery ingredients provided for them for judging.
9. Individuals will be allowed 15 minutes for clean-up.

Grand Championship Competition:

Four top scoring individuals will be finalists for the grand championship competition.

Class Descriptions:

Class 407 - Farm to Table Cook Off Individual

Judging Criteria:

Scores will include judging criteria on personal appearance, taste, appearance and presentation of dishes, degree of difficulty of menu/recipes, cooking techniques, adherence to recipes and theme, clean-up of area, ability to state the nutritional quality of foods being served, and food sanitation techniques used.

Premiums, awarded to each team member (preliminary round only):

First Place	\$25.00
Second Place	20.00
Third Place	15.00
Fourth Place	Ribbon

Premiums, awarded to each team member (final round only):

First Place	\$50.00
Second Place	35.00
Third Place	20.00
Fourth Place	10.00

If there are no entries meeting the quality standards for any special awards, no award will be given.

Corn Dogs



**Look for our Orange or Red Awnings
for Fresh Made Corn Dogs.**

Locations 320 & 365