

COASTAL TAILGATE COOKOFF CHALLENGE RULES & REGULATIONS

ADMISSION: Adults \$20; Children 5 and under admitted free. The team registration fee is \$100 and includes 4 admission tickets for team members.

PEOPLE'S CHOICE: All attendees will receive 10 sampling tickets with their paid admission. Additional sampling tickets can be purchased at 5 for \$10. Each paid admission will also include 1 People's Choice token/ticket to be used to vote on a favorite tailgate sample. People's Choice will be awarded to the cook team receiving the highest number of votes (tokens) from all attendees who participate. Winner to receive local bragging rights, trophy and a prize package.

WFC GOLDEN TICKET COMPETITION: Cook teams create their best **Tailgate Dish**, meaning dishes should be something you would serve at a traditional tailgate. All dishes must be prepared on-site and will be judged by a panel of WFC Certified Judges. The highest scoring dish in a blind taste test wins a WFC Golden Ticket and chance to participate in the **2024 World Food Championships** in Dallas, Texas. The winner also receives a cash prize, trophy and bragging rights.

COMPETITION RULES:

- Competitors must provide their own tray large enough to hold one presentation plate/bowl and five sample plates/bowls (also provided by the team). Cook teams will submit a recipe card with their entry that states the name of the dish and a description of what was prepared. No identifying markings or brand names may be visible on the dish or included recipe card (Example: logo'd toothpick, name, restaurant or team name, state, city, etc.). Toothpicks can be used to hold the dish together. Any identifying marking is grounds for disqualification.
- **People's Choice Award:** Teams are NOT required to serve their competition dish to attendees but must offer samples for all (total of 150). A People's Choice winner will be determined by the highest number of tickets/chips deposited in the PC container at their booth. If the team has extra servings of their competition entry, those may be shared but are not included in the People's Choice judging.
- **Sponsor Competitions:** In the event special sponsored competitions are offered, those rules will be announced and distributed in advance of the event date.
- Competitors are responsible for all food products used in the event for their sampling entries. Competitors will also be responsible for all of their competition tools including cooking equipment, tent, tables, chairs, and plates/bowls and utensils for people's choice. (The judging tent will have a supply of forks/spoons for use by the judges.) There is no water or power, but generators are allowed.
- Cook teams may consist of no more than **FOUR** members.
- All competition dish components must be prepared on site. No entries that have been prepared previous to the event and/or offsite will be accepted. (Contact event staff if clarity is needed).
- Any questions/disputes will be settled by the judging team and are final.

COMPETITOR TURN-IN:

- All competition entries product must be prepared onsite during the competition period, no entries that are previously prepared will be accepted with the exception of prepackaged material/products. (Contact event organizers if clarity is required).
- Turn-in to the judges must be as outlined in the rules – one presentation or "show" plate and five sample plates.
- Servings – Competitors will create one (1) composed dish for appearance and presentation judging and five (5) portions for judging taste and execution.
- Presentation décor/garnish is up to the competitor. It will not factor in the judging.
- No artificial structures may be used to frame, elevate or prop your appearance judged product. Toothpicks or similar devices may be used only on the portions judged for taste.
- The allowable turn-in time windows will be determined by a blind drawing and will be posted and announced at the cook teams' meeting.
- A late turn-in will accepted up to 5 minutes after the turn-in window but the entry will receive a deduction of 1 (one) point for each minute it is late.
- WFC E.A.T. Methodology will be used by the judges. Highest overall score earns a Golden Ticket to compete in the 2023 World Food Championships in Dallas.
- **Winning Chef/Team:** Opportunity to compete in the World Food Championships taking place in Dallas, Texas which Includes paid registration and designation as a member of WFC Team Alabama.
- Nontransferable. If the winning team chooses not to compete in Dallas, the spot will be offered to the second place finisher. Winner will also become a member of WFC Team Alabama.

Organizers will provide:

10x15 space for each competitor setup.

Event signage and team banners

WFC Certified Judges

Trophies/awards for top finishers

WFC Golden Ticket for 2024 World Food Championships

Social Media promotion

NOTE: The Cooking site is a grass field and will accommodate tents and grills only, no truck or trailer access. However, there will be a nearby area for off-loading.

HOW WILL YOUR DISH BE EVALUATED?

Overall, EAT category scores are weighted as follows:
Execution –35%, Taste –50%, Appearance –15%.

Judges will be instructed to judge each entry on Execution, Appearance and Taste, which is the foundation for the EAT™ method of judging. The numbering will rank from 1 to 10 (with 1 being worst and 10 being best) in each of the three judging categories. Each judge will convene at the mandatory judges meeting in advance of the judging round, where they will be instructed on what is expected of them at the competition. Judges will have access to basic flatware/plastic ware for use during all rounds of tasting. Competitors are not required and not recommended to provide individual flatware. Each entry will be judged on its own individual merits as opposed to comparatively against the other entries. Entries may include any combination of ingredients, sauces and toppings. Every component must be placed together as a single judging portion. If a component to an entry, such as a sauce or condiment, exists outside of the serving, it will not be judged. Judges are instructed that garnish does not have to be eaten or evaluated for scoring.

WHAT IS EXECUTION: Within a category, “Execution” is scored specifically based on the category in which it belongs. However, in general, execution will be evaluated by overall and specific judge’s interpretations of a dish’s structure, edibility, potential featured ingredients, category specifications, design and preparation. (A couple of examples of why a judge might score poorly for execution includes: a soggy bun on a burger, or under cooked, inedible meat, an ingredient left off the dish, etc.) Specific category requirements / challenges will be detailed to the judges in the same manner that they have been detailed to the competitors. It will be up to the judges to determine the success of the competitor at accomplishing the requirements of the round.

WHAT IS APPEARANCE: Within a category, “Appearance” is first scored based on the category in which it belongs. (A cookie that looks like a soufflé, for example, will not score well.) Secondly, only the display dish is judged for Appearance (meaning that sample dishes are not scored for appearance, since they may need to be portioned to fit on the turn-in tray). While judging the display dish, Judges will be instructed to base their assessment on the appearance of the category product, but to also consider overall presentation of its components.

WHAT IS TASTE: Within a category, “Taste” is first defined specifically to the category it belongs in. During WFC Judging each criterion will be judged on a scale of 1 (inedible) to 10 (perfect), with 5 being a mid-point (average) score. Additional Taste considerations include the balance of flavors and ingredients used by the cook. Judges are instructed to NOT use personal bias when it comes to savory or overly sweet desires.

QUESTIONS??

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