

# Contest Rules

## A. GENERAL RULES AND PROCEDURES

1. The following are the rules for the Deltana Fair Grill Masters Classic and are required to be read aloud at the cook's meeting.
  2. Shirt, pants, kilts, etc., and shoes are required to be worn by all team members.
  3. Any grilling apparatus is welcome. Equipment must fit within allotted 15'X15' space. Electric and water are not available and must be provided by team if needed.
    2. All seasonings and equipment will be provided by the contestants.
  4. Each team must maintain a clean cooking area. Your entire assigned area must be cleaned at the end of the event. All materials and garbage must be disposed of by the team. A breach of this rule will mean disqualification. The Head Judge is responsible for deciding disqualifications.

## B. MEATS

1. All teams will be provided the same meats by the Deltana Fair Association.

## C. EQUIPMENT

1. Each team will provide a pit or pits to be used exclusively by that team within the team's assigned cooking space. No cooking of food entries from two or more teams are allowed in the same pit(s) at the same time.
  3. Each team must provide a washing station, using one capful (1 tsp.) of bleach to one gallon of water for general cleanup and washing of dishes, cutting boards, etc. The Deltana Fair Association will provide food grade protective gloves that will be used by all contestants.

## D. FOOD PREPARATION

1. All seasoning and cooking of products shall be done within the confines of the team's assigned cooking space.
  2. All meats must be held at safe temperatures. Meats must be on ice or refrigeration before being cooked at 40°F or less. After cooking, all meats must be maintained at a minimum temperature of 140°F.

## E. TURN-IN TIMES

1. There will not be a public notification advising you of approaching entry turn-in times. It is the Head Cook's responsibility to meet all turn-in times correctly. Please coordinate your watches to the official timepiece at the turn-in table.
  2. Judging begins at 5:00/1700. Please be sure to have your meats plated and turned in to the judging table by 5 minutes prior.

## F. PRESENTATION

1. Your competitive food entries must be submitted in the event-supplied containers. You will be handed all your containers with ample time prior to the start of judging. Each container will have a team identifier, assigned by event coordinator.
2. The competitive meats may be presented sliced, diced, pulled, or chopped. A minimum of FOUR separate, identifiable food portions MUST be submitted. There needs to be enough for each judge to take a sample. Entries will be judged on Appearance, Tenderness, and Taste.

## G. SCORING

1. Entries will be judged by a judging team, which is comprised of four judges who are at least 16 years of age.
2. Entries are judged in the areas of APPEARANCE, TENDERNESS, and TASTE. The judge scoring system ranges from nine (excellent), to five (average), to two (bad). Whole numbers between nine and two may be used to score an entry. A score of 1 is a disqualification and requires confirmation/approval by the Head Judge.
3. Grand Champion and Reserve Champion will be determined by adding together each team's judging scores from all qualifying contest categories. The highest accumulated team score will be awarded Grand Champion, and the second highest accumulated team score will be Reserve Champion.

## H. DISQUALIFICATIONS

1. Excessive use of alcohol by a team, its members and/or guests. Under no circumstances are alcohol beverages to be distributed to the general public by contestants and/or guests.
  2. Use of controlled substances by a team, its members and/or guests.
2. The use of tobacco (smoking, dipping, chewing, etc.) products in the food preparation area is prohibited and can be reason for disqualification.
3. Foul, abusive or unacceptable language by a team, its members and/or guests.
  4. Excessive noise generated from speakers or public-address systems.