



BEST MAC -N- CHEESE COMPETITION RULES

Registration:

Participants do not need to be a Vendor at the 2022 Juneteenth Celebration; but, must meet all of the Food, Health, and Sanitation requirements as other vendors do. The cook must create and cook the dish with no assistance.

- a) This contest is open to cooks of all ages
- b) Mac -n- Cheese dish must be entered in the name of the person who made it
- c) Each Mac -n- Cheese dish must be made from scratch
- d) Each Mac -n- Cheese dish must include a cover.

Setup:

Participants of the Best Mac -n- Cheese Contest seeking sales, will set up between 9:00 A.M. and 11 A.M. on Saturday, 18 June 2022. Cooks are permitted to begin setting up the day prior in conjunction with the Vendor Rules and Regulations. All dishes can be prepared off-site and be made available for sale during the Juneteenth Celebration. Participants not seeking sales will provide their dish during the judging competition.

Cook Stations:

Cooks will compete from their vendor booth space or vendor food truck.

Introductory Meeting:

A mandatory meeting will be held on Tuesday, 14 June 2022, at 6:00 P.M. at Torii Station's Training Center. The competition will begin on Saturday, 18 June 2022 and an itinerary for Saturday's events and time of judging will be issued no later than 11:00 A.M. on event day.

Parking:

Competitors will have a designated parking space close to the cook-out space within the Vendor Parking area.

Alcoholic Beverages:

NO OUTSIDE ALCOHOLIC BEVERAGES ARE PERMITTED within the Juneteenth Celebration grounds. All alcoholic beverages must be purchased from MWR establishments.

Equipment:

The Juneteenth Celebration cook-out area is equipped for cooks to have access to power and water. All competitors will be provided with sampling cups for judges. Each cook will be responsible for supplying canopies, tables, chairs, extension cords, and any other supplies needed for their setup. Cooks will be allowed to market their company (hand out business cards, flyers, company merchandise, etc.). We simply ask that you respect the rules and regulations within the Vendor Application Package while doing so.

Sanitation:

Cooks are to prepare and cook in a safe and sanitary manner. When preparing all food, no bare hand contact of ready-to-eat food may occur. Food service gloves must be worn at all times while preparing and serving food. Cooking conditions are subject to inspection by the Juneteenth Celebration food sanitation crew in conjunction with the Vendor Application Package. Each cook must have a good supply of clean towels, paper towels, and cleaning supplies (such as Clorox, water, sanitizing wipes, or sanitizing cloths) in order to keep all food preparation surfaces clean at all times. Do not dump anything onto the ground. Use the containers in the dump station for disposal of all grease, charcoal ash, food, and paper waste.

Infractions identified by Juneteenth Staff shall be immediately corrected. Otherwise, a cook may be subject to disqualification.

A Juneteenth health inspector will be on-site Saturday morning to inspect all cooks. Ensure all rules are followed as the health inspector has the authority to disqualify any cook deemed unfit to compete. Cooks are responsible for understanding and complying with all sanitation and health regulations.

Cooking Specifications:

All meat will be cooked on site. All cooking of the meat shall be done within the team's assigned cooking area. No pre-marinating, pre-soaking, or pre-spicing prior to start time. Meat will be inspected at Check-in. Meat may be pre-trimmed before inspection. Random inspections may be performed to assure that no meat is prepared prior to the official start time of the competition. Meat will be prepared within the time constraints of the cook-out site. Start time will begin after all meat has been inspected. Cooks can begin to spice/marinate after their meat has been inspected. All meat must be kept on ice or refrigerated before being cooked. Holding temperature must be at 40 degrees (F) or below and meat must be completely covered with ice. Teams must have a meat thermometer and plenty of ice. Meats above 40 degrees (F) may be disqualified. Aluminum disposable pans for storing and serving samples are an easy and inexpensive option. Please limit your sample portions to 2 ounces or less.

Juneteenth Competition Committee Sampling:

All remaining dishes will be sampled out by each cook to the Juneteenth Competition Committee for the Fan's Choice portion of the competition. Cooks should expect and be prepared to serve around 50 guests. Samples should be served in a tasting cup.

Turn-in Times:

Turn-in times shall be announced at the introductory meeting and posted on site. The turn-in times, rules, and dish inspection forms will be given to the Cook. Each Cook must bring forms, checked and signed to the designated area at the time

specified on the form to receive a turn-in box. There will be a 10-minute window of opportunity for turning in your dish entries for each category. The Cook is responsible for turning in the entries or assigning a designated runner and knowing the scheduled turn-in times. Entries will not be accepted before or after the designated 10-minute turn-in time.

Turn-In Quantities:

Each Cook will be given an Official Tasting Cup with your designated number on the bottom. Cooks should fill the cup to the rim to allow for enough sampling by the judges. Do not alter the cup in any way as this is a blind tasting. Only the Juneteenth Competition Committee will have the Master List of which Cook number matches the cup on the Judging Tables.

Judging and Scoring:

Criteria – Each dish will be judged on the following, out of 100 possible points

1. Aroma: 1-20 points
2. Presentation – Color, Texture, Doneness: 1-20 points
3. Taste – Flavor: 1-20 points
4. Texture - Consistency, Doneness, Moistness, 1-20 points
5. Creativity: 1-20 points

Each judge assigns a numerical value in each criteria category, without consultation with the other judges. The dish receiving the highest total numerical value is the winner. The Juneteenth Competition Committee will tally the judging sheets.

* In the unlikely event of a tie score, the tie will be decided by the cook with more votes in the Juneteenth Competition Committee Choice Category.

Awards:

Awards will be given to the top 3 winning bakers for each of the following categories:

- Juneteenth Competition Committee – majority fan-voted category
- Judges – a panel of appointed judges will be given a blind sample
- Overall Grand Champion – a combination of judged and fan-voted score

Awards will be given to the top 3 winning Cooks at 5:00 pm on Saturday, 18 June.