



WEST METRO ROTARY CLUB'S

5TH ANNUAL CHILI COOK-OFF RULES

The grounds will open at 7:00 am so come prepared to set up and begin cooking based on your time requirements. We will open to the public at 11:00 am and the judging will begin at 12:00 pm.

- 1.** All cooking must be done on site in order to receive a cooking award. Prep work such as cutting may be done ahead of time and food correctly stored in containers and chilled until the day of the event. Follow all proper DHEC guidelines in the manual.
- 2.** A minimum of 5 gallons of chili is required. Meat must be browned on site and proper cooking temperatures must be maintained.
- 3.** SANITATION - Cooks are to prepare and cook chili in a sanitary manner and each team is responsible for food it serves. DHEC guidelines must be followed.
- 4.** INSPECTION OF COOKING CONDITIONS - Cooking conditions are subject to inspection by DHEC, the head judge or his/her designee. (Failure to comply is subject to disqualification.)
- 5.** COOKS MAY HAVE TO TASTE THEIR CHILI- At the discretion of the head judge, chili cooks may be required to remove the lids from their chili cups and taste their chili before turning in for judging. (If a contestant refuses, his or her chili will be disqualified.)
- 6.** JUDGING – Each team will get a judging cup or bowl. PROTECT THE JUDGING CUP. Once judging cups have been issued, each head cook is responsible for his or her judging cup. Cooks must not remove or tamper with the numbers on the outside of the cups. Any marked or altered cup must be replaced prior to turn-in or it will be disqualified.
TURN-IN TIME - All judging begins at the same time. No chilis will be accepted after judging commences. Teams will be notified at the cooks' meeting of the turn-in time.
JUDGING CRITERIA AND SCORING - A single score takes into consideration five criteria for scoring chili: Aroma, Consistency, Color, Taste, Aftertaste
SCORES – Will be announced at 1 PM
AWARD CATEGORIES
 - Best Chili (Professional)
 - Best Chili (Civic Organization)
 - Best Chili (Individual)
 - Overall Showmanship
 - Best Chili – People's Choice
 - Best Chili - Grand Champion
- 7.** There will be **no power**...you must use a propane type cooking stove and large pot to cook with.

8. Selection of tables and team location is on a first come basis. It is recommended you get to the event early if you want to get the best selection of table locations.

9. You will be able to drive your vehicle close to your table to unload, but after unloading all vehicles must be moved to a common parking lot.

SHOWMANSHIP CRITERIA

Showmanship, like chili, must be in good taste and is judged on the following four criteria:

1. THEME - The decor subject, topic, or context should be original.
2. COSTUME - Show costumes should promote the show theme.
3. BOOTH SET-UP - The show booth should promote the show theme.
4. AUDIENCE APPEAL - Booth should be entertaining to the audience.

WHAT TO BRING

1. Cooking stove and fuel – “Coleman-type” propane or white gas. (There is no power)
2. Following are required: **Cooking pot(s), cutting board, knife, water *(1 gallon w/soap for sanitation), cooler (for meat), paper towels, ladle(s), can opener, tablecloth, cooking thermometer and matches.**
3. Meat (hand cut or chili grind), spices, and other ingredients for chili. Meat must be browned on site.
4. One table, chairs, and paper products –*will be provided for you*
5. It is required that you make at least 5 gallons of Chili
6. For showmanship, bring props, costume(s) and other gear.
7. Signage if you have a banner etc. you want to display in your booth.

*DHEC requirements. **DHEC will be on location to observe proper guidelines and will inspect and approve your cooking site before the event opens to the public. You must have read the Food Preparation manual and have all the correct supplies needed. You may be asked to stop cooking if DHEC guidelines are not properly followed.**