

Chili Cook Off Rules 2023

International Chili Society Chili Cook Off Rules

September 30th, 2023

Prep time : 7 am – 8:30 am

Cook Time: 9:00 am – 12 noon

Judge Time: 1 pm

People's Choice Samples 1:15 pm

1. GETTING STARTED

Adult Cooks: Must be 18 years old and over. Cooks must register by signing-up for cook-offs through the QR code or application at Park Forest Village Hall. A contestant may prepare chili using any protein, with or without beans, or vegan.

ENTRY FEES & PEOPLE'S CHOICE

Entry fees for participants must be paid to the Village of Park Forest. The fee is \$10 to enter the contest.

AWARDS

1st Place – Winner of the Golden Ladle and gift card

2nd Place – Gift card and certificate

3rd Place- Gift card and certificate

People's Choice Chili Award (PC) Any type of chili may be served as PC chili. Winners are determined by the public. Tasters will vote via ballot on the chili they liked the most. The winner is the contestant with the most votes from the public.

Award – People's Choice Ribbon and Gift Card

2. COOKOFF PREPARATION – ON SITE COOKING

The Village of Park Forest will provide an area for each contestant to cook. Each contestant is responsible for supplying all their own cooking equipment, ingredients, supplies and utensils. Contestants will receive specific requirements from each individual cook-off organizer upon successful registration. Flamin Hotties Chili will provide preparedness with a fire extinguisher and washing station, as these are required by local laws.

MEAT PREP

- Meat may be pre-cut or ground, but MAY NOT be pre-cooked, treated, seasoned or marinated in any manner. Preference is not given to either cut meat, ground meat, shredded meat or cubed meat. Pork, Beef, or Chicken (Vegan is an option too)

VEGETABLES & SPICES

- No ingredient may be pre-cooked in any way prior to the commencement of the official cooking time. The only exceptions are canned vegetables, sauces, pepper sauces, liquids, seasoning pastes and meat substitutes.
- Grinding and/or mixing of spices is allowed prior to the event. All other ingredients must be prepared and/or chopped on-site during the preparation period.
- The preparation period begins when cooks arrive onsite for competition (as early as 7 am). Only prepping allowed at this time – NO COOKING of chili.
- All ingredients must be sourced to a licensed food manufacturer, wholesale supplier or retail store. Purchase receipts are recommended and may be required at some cook-offs.
- All ingredients are subject to inspection at any time, by Village representatives or local and state officials.
- All food - whether stored, resting or cooking - must always be maintained at food-safe temperatures. Food temperatures are subject to inspection at any time by Village representatives or local/state officials.
- All food handling, preparation and serving must comply with all local and state guidelines, policies and rules.
- Failure to abide by any of the above, in the unilateral and unfettered opinion of the Chief Judge, will result in immediate disqualification from the cook-off.

3. IT'S TIME TO COOK – Food must be ready for Judges by 1 pm

A representative of the cook-off will conduct a contestant meeting no later than 1 hour prior to the start of the competition cooking period (8:30 am). At this meeting instructions will be given, and questions answered.

B. The typical cooking period is 3 hours. The exact starting and ending of each cooking period will be announced by the event hosts (Flamin Hotties Chili). Cooking during the entire cooking period is at the sole discretion of the contestant.

C. For each category a contestant competes in, they must cook enough chili to fill five (5) 3 oz. cups which is submitted for judging. Contestants must cook and turn in their own entries. The Chief Judge has the right to disqualify any cook or team of cooks found turning in an entry(s) not prepared by them.

D. **Review Food Safety pamphlet.** We will be testing the temperature of the food prior to serving.

***Cook enough for the guests who are tasting for the People's Choice Award. You will receive tasting cups and spoons for your table to serve to the folks who are tasting your chili for the PC award. Only (1) cup per person.

Winners will be announced between 2 pm and 2:30 pm.

OTHER ITEMS NEEDED BY CONTESTANTS

Propane or electric Stove (No Crock Pots)

Food thermometer

Chopping board

Pots/Pans/Etc.

Manual Can Opener

Cooking utensils

Cooler with ice for food storage

How will you be judged?

COLOR: Chili should look good (appearance). Allow some leeway when evaluating color. For example, "red" chili may range from reddish to reddish-brown or brown. Not so good are shades of gray, black, yellow, pink, or camouflage. Excessive grease also mars appearance. Lighting conditions vary which can affect color and appearance evaluation.

AROMA: Chili should smell good. A good aroma is a tipoff to good taste. Beware of foreign aromas or just plain bad smells.

CONSISTENCY: Chili should be a good meat and gravy combination. Chili should not be dry, watery, grainy, lumpy, or greasy, but just good and smooth. Meat should be tender but not broken down.

TASTE: Chili should taste good above all else. Although individual opinions will vary, a really good taste will stand out.

AFTERTASTE: Residual taste should be pleasant (not bitter, metallic, or foul). Also present may be afterbite, which is that glow that develops in the mouth (front bite) and throat (back bite) that says this is chili rather than soup or stew. The absence, presence, or level of bite is a matter of personal preference.

I have read and agree to the Rules and Regulations for the 2023 Fall Fest Chili Cook Off.

_____ Date _____

Print Name

_____ Date _____

Signature

~~SUBMIT~~
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