



**FOR YOUTH DEVELOPMENT®
FOR HEALTHY LIVING
FOR SOCIAL RESPONSIBILITY**

Team Cooking Supplies Checklist

(not a limited checklist)

- Grill/Fryer/Smoker
- Charcoal/propane or other fuel & matches. Please **LIMIT** your power needs; if you have access to a small generator, bring it.
- Cooking pot(s) and Prepping containers
- Propane tank, coal or cooking oil.
- **If you are cooking with peanut oil, please disclose to attendees.**
- Ingredients for sides if competing in the sides category
- Utensils used to prepare your food (knives, forks, spoons, spatula, tongs, etc.)
- Cutting board(s)
- Warmers or chafing dishes with a heat source
- Aprons
- Table cloths
- Additional cleaning solution for table clean up
- Latex gloves for serving food
- Hand sanitizer
- Paper towels
- Chairs, tables, tent/overhead covering

NOTE: All teams competing in the rib and chicken categories will pick up their ribs/chicken between 5pm - 7pm, August 20 at the Midtown YMCA. At this time, teams will be provided with an overview of the competition and assigned tailgate areas.

Cooking/Serving

- Keep serving portions to a minimum (the object is not to be the first one to run out of food).
- In order for the meat/sides to be submitted to the judging competition, it must be cooked onsite; prior preparation, such as marinating, seasoning and/or injecting are permitted.
- Patrons can only be given free samples. Contestants and sponsors may not sell food, drinks, souvenirs or other items to the public. Any attempt to sell will result in immediate disqualification and participation from the event.
- Tasting is scheduled to begin at 11:00 am. It will be up to you if you want to serve the individuals who may come in earlier.
- Clothing, including but not limited to shirts and shoes must be worn at all times, especially in all food presentation areas and while handling any food.
- No pets or animals allowed in the cooking areas.
- No political signs or advertisements in the cooking areas.
- Two cooks and two servers per team

YMCA will provide

- 30x30 tailgate area
- Food handler gloves
- Paper boats for food samples
- Additional trash bags are available upon requests
- Ribs/chicken based on registration
- Sanitizing stations
- Containers for People's Choice voting

Sanitation

- Cleanliness of all team members, cooks and the cooking area is mandatory.
- Hands and cooking utensils must be washed and sanitized
- Rubber/latex gloves are encouraged to be worn while preparing and serving your food products. It is recommended to change your gloves often especially when working with different products and handling cooked and ready to eat foods.
- Bring ribs/chicken and other perishable ingredients in a cooler
- Cooks are encouraged to wear hats
- No smoking
- Please keep your area as clean as possible. Trash cans will be provided in designated areas.

Judging

- Winners will be determined by a panel of judges. Judges will have no knowledge of which teams food they are evaluating. Your food entry will be identified only by a letter. Your food will be evaluated by each judge based on; taste, appearance and texture. Each category is a 5-point scale for a max of 15 points. If there is a tie, the tiebreaker goes to taste.
- First, second and third place will be awarded for each category
- Each Team must have their food turned in to the judging area by assigned time (see below timeline) to be eligible for the competition.
- People's Choice award will be determined as voted on by the patrons. People's Choice deadline is 12:15 pm. Patrons may vote by placing \$1 bills in a voting jar we will provide for you on your table in your tent. A representative from your team must deliver the jar to the concession stand no later than 12:15 pm to be eligible for the award.
- Best Overall award will be given to the dish with the highest overall score in all categories.



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Parking

- You may pull into the parking lot/event area to unload. Then you will need to move to the parking provided around the Midtown YMCA. The cooking will be done in the assigned tailgate area. **The parking lot/event area must be clear of vehicles by 9 am.**

Safety

- Keep all children out from around the cooking areas within the tent/tailgate area. If you see other children around the area, please ask them to leave the cooking area.
- Fires must be lit once cooking equipment is in position. No pre-lit fires before arrival.
- The YMCA will have fire extinguishers on site, but asks that you bring your own extinguisher if you have one.
- This event is a family friendly event and consumption of alcoholic beverages is prohibited.
- All traffic lanes in the contest area must be kept open.
- **All tents should be anchored down with weights, sandbags, etc.**
- Maximum of 1 vehicle will be allowed in each tailgate only if the vehicle is part of the tailgate theme.

Clean-Up

- Teams, participants and contestants are responsible for the clean up of their area immediately following the event. At the conclusion of the event, we ask that you help us by doing just a few quick things:
- Throw away all trash in and around your tent area.
- Throw away your tablecloths and clean the tables.
- Take your trash to the designated trash cans.
- Break tables down and stack chairs.
- Break tent down.
- Please do not leave cooking utensils or tools – take all belongings with you.
- Do not empty your grease, coals, wood, etc. in the parking lot.

Sponsorships

- Sponsors: \$500 to \$999; \$1000 to \$1999; and \$2,000 or more

Disclaimer

- We cannot think of every detail, but we will try to make this event as enjoyable, fair, safe and fun as possible. When in doubt, ask a YMCA associate for help, and use common sense and good judgement.
- The YMCA team and Volunteer Board reserve the right to amend these rules and regulations as situations warrant. Any modifications will be communicated to the appropriate party(s) in a timely manner.

Timeline for Event (tentative)

- 6:00 am** - Teams allowed to start setting up
- 10:00 am** - Tailgate decoration contest judging begins
- 10:30 am** - Judging for cookoff competition begins

Turn in times for food to be judged:

- 10:30 am Deserts
- 10:50 am Sides
- 11:15 am Chicken
- 11:45 am Ribs

- 11:00 am** - Gates open for fun, games, & competition and Tasting officially begins
- 12:15 pm** - People's Choice deadline
- 12:45 pm** - Winners for all categories will be announced
- 1:30 pm** - Festivities Conclude