



Beef. It's What's For Dinner Young Chefs Cook-off - Call for Competitors

ARE YOU UP FOR THE CHALLENGE?

THINK YOU CAN BEAT 3 OTHER CHEFS IN THIS HEAD-TO-HEAD BEEF COOKING BATTLE AT COOK. CRAFT. CREATE?

Submit your original, composed recipe using either the Flatiron Steak or Sirloin Cap Steak. BEEF must be the star of your dish. Please remember that finalists must recreate the dish using an induction burner and small wares only during the competition at Cook. Craft. Create. Your dish should include, a starch and vegetable to make the dish complete. The winning dish will be judged on creativity and use of ingredients and the overall use of BEEF.

All four finalists will receive a complimentary full registration for Cook. Craft. Create. The Grand Prize winner will receive \$500 in fresh beef, an immersion circulator for sous-vide cooking and a culinary knife kit. The deadline to enter is Wednesday, June 13, 2018.

Register today – [Click Here To Enter](#)

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RULES/REGULATIONS/INFO

Thank you for your interest in the Beef. It's What's For Dinner Young Chef Cook-Off Competition in conjunction with Cook. Craft. Create.

Call for Competitors will remain open until Wednesday, June 13, 2018. Four finalists will be selected and announced on Wednesday, June 20, 2018**The four finalists will each receive complimentary full registrations for Cook. Craft. Create. in New Orleans where they will compete to win \$500 in fresh beef, an immersion circulator for sous-vide cooking and a culinary knife kit.*

CREATE YOUR COMPOSED DISH using either the Flatiron Steak or the Sirloin Cap Steak. Please remember that finalists must recreate the dish using an induction burner and small wares only during the competition at Cook. Craft. Create. Your dish should include, a starch and vegetable to make the dish complete. The winning dish will be judged on creativity and use of ingredients and the overall use of BEEF.

SUBMIT entries via [this form](#). Cooking times cannot exceed 30 minutes to produce your final dish.

ALL ENTRIES must include a high resolution color photo of your creation in either jpeg or PDF format. Photographs must be of the finished dish, presented on a serving dish.

RECIPES ARE JUDGED by Western Region Beef Councils on originality, clarity and format, creative use of BEEF and creative plate presentation.

COMPETITION GUIDELINES:

- A. All Contestants are required to attend a pre- and post-competition briefing during Cook. Craft. Create., at dates and times determined by the Western Region Beef Councils.**
- B. Contestants will create a total of four portions of their recipe. Three will be served to the judges and one portion is for display and photography.**
- C. Contestants will have a maximum of 30 minutes to recreate four portions of their recipe at a cooking station using a provided induction burner and assorted small wares.**
- D. Contestants must provide their own knives, small wares (if you have special ones), and/or small appliances. All cookware must be induction burner-compatible.**
- E. Excluding the BEEF, sourcing the other recipe ingredients are the responsibility of the Contestant. All ingredients will be proctored and only those ingredients listed on the Contestant's Recipe will be allowed for use.**
- F. All materials, including ingredients and any special cooking tools, must be brought by Contestant in generic packaging which does not contain the trademarks, logos, or names of any third parties, without the permission of such third parties.**
- G. Contestants will arrive at the cooking stations on the event floor with all recipe ingredients, mise en place, to include raw and prepared ingredients, and be ready to cook. No peeling, cutting, chopping, etc. will be allowed.**
- H. Some advance preparation is allowable. At the event, each Contestant will be allowed up to 45 minutes prep time prior to the competition. Five minutes will be allotted for clean-up. Contestants will need to schedule kitchen prep time with ACF Events. [Please visit this link to request your kitchen prep time.](#)**
- I. Contestants may bring BEEF pre-marinated.**
- K. No finished sauces are allowed to be brought in ahead of time; however, basic stocks may be brought in as necessary for the assignment.**
- L. Contestants will work unassisted.**

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JUDGING CRITERIA for on-site competition, if selected:

Scoring is based on a 100-point system

Cooking techniques & interaction - 15 pts

Mise en place/composition/visual - 15 pts

Creative use of beef - 30 pts

Taste/Texture/Doneness - 40 pts

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