



Friday, June 7, 2019 Blackburn Park

1st & Hoyle - Bay Minette, AL 36507

TEAM REGISTRATION APPLICATION

DEADLINE TO ENTER: MAY 17

TEAM NAME _____

TEAM CAPTAIN _____

ARE YOU ENTERING THE WORLD FOOD CHAMPIONSHIP QUALIFYING CHEF'S CHALLENGE: YES NO

CHEF'S CHALLENGE PARTICIPANTS MUST PARTICIPATE IN THE COOK-OFF

THE CHEF'S CHALLENGE REQUIRES AN ADDITIONAL \$50 ENTRY FEE. PLEASE SEE OFFICAL RULES ON LAST PAGE FOR DETAILS

PHONE _____ EMAIL _____

SIGNATURE _____ DATE _____

WE ARE: (PLEASE CIRCLE) RETURNING TEAM | NEW TEAM CLUB | ORGANIZATION | RESTAURANT | INDIVIDUAL/OTHER

NAME OF CLUB/ORGANIZATION/RESTAURANT IF APPLICABLE _____

PLEASE REMIT PAYMENT BY CASH OR CHECK TO:

North Baldwin Chamber of Commerce
PO BOX 310 | 301 McMeans Ave | Bay Minette, AL 36507

COOK-OFF ENTRY \$30 _____ TOTAL ENTRY _____

CHEF'S CHALLENGE \$50 _____ PAID: CASH CHECK

*MUST enter cook-off to be
Eligible for Chef's Challenge

CHECK # _____

Agreement: 1. Release and Hold Harmless of Event Host and Releasees: Releasor, as the releasing party, does hereby forever and irrevocably release and hold harmless NBCC, as well as their respective organizers, agents, volunteers, sponsors, contractors, employees, attorneys, assigns, event beneficiaries and all of their respective successors in interest (hereafter referred to as "Releasees") from any and all claims by Releasor or the Releasor's respective heirs, agents, and all of his/her respective successors in interest arising out of, related to or incidental to any and all foreseeable and unforeseeable claims regarding Releasor's participation in North Baldwin Chamber of Commerce's Crawfish Cook-Off affiliated including, but not limited to, the sole or joint negligence of Releasees and resulting in damage to personal property, bodily injury, or death.

2. Indemnification of Event Host and Releasees: RELEASOR HEREBY AGREES TO FULLY INDEMNIFY AND DEFEND RELEASEES, AS DEFINED ABOVE, AGAINST ANY AND ALL DAMAGES, CLAIMS, DEMANDS, LOSSES, JUDGMENTS, ATTORNEY'S FEES AND EXPENSES RELATED TO, INCIDENTAL TO OR ARISING OUT OF RELEASOR'S PARTICIPATION IN NORTH BALDWIN CHAMBER'S CRAWFISH COOK-OFF INCLUDING, BUT NOT LIMITED TO, THOSE PROXIMATELY CAUSED BY THE SOLE OR JOINT NEGLIGENCE OF RELEASEES AND RESULTING IN DAMAGE TO PERSONAL PROPERTY OR BODILY INJURY OR DEATH TO RELEASOR.

3. Photograph Release: Releasor irrevocably and forever gives full consent and permission to the NBCC to take and use any photograph or video of Releasor, or their likeness, at North Baldwin Chamber of Commerce's Crawfish Cook-Off affiliated for whatever purpose without payment, compensation or remuneration in any amount to Releasor.

This agreement shall be binding upon and inure to the benefit of the parties, their successors, assigns and personal representatives. IN WITNESS WHERE OF, the parties here to have executed and delivered this agreement to be effective as of the day and year first above written.

I HAVE READ & UNDERSTAND THE ABOVE AGREEMENT:

SIGNATURE REQUIRED _____ DATE _____

2019 RULES & REGULATIONS

Failure to comply will result in disqualification and possible lifetime ban



- Only 4 people allowed per team. Additional team members must purchase wristbands to event.
- All teams are required to boil a minimum of 2 sacks (approx. 70 lbs)
- Crawfish must be cooked on-site day of event following Health Department best practices (gloves, potable water, etc). We encourage purging crawfish prior to event as LIMITED water will be provided. Chef's Challenge dishes & Side Dishes can be prepared before event.
- Teams are REQUIRED to prepare at least one side dish and/or add at least one "add-in" to be boiled with crawfish to be judged. Minimum serving for 50. See award section below for more details.
- Teams may arrive onsite no earlier than 1:00pm, to check-in and receive their assigned booth. Teams MUST be ready to serve by 5:30pm when gates open. Cooking must be done in the rear of assigned booth.
- Each team will receive an approximate 12x12 booth space and one trashcan. Each team will provide their own tent, decorations, chairs, propane gas, pot, utensils, tables, paper towels, gloves, etc. Each team is REQUIRED to have a fire extinguisher. No power provided. Teams encouraged to bring additional water for cooking due to limited water access.
- No outside alcohol is allowed to be brought in. Fairhope Brewing will be onsite and available for purchase by ticket holders from the North Baldwin Chamber of Commerce.
- Water drainage will be provided in one designated spot and STRICTLY ENFORCED.
- All items/trash must be removed from team designated cook-off spot.
- No music to be played from your booth.
- Team members are to serve individuals with wristbands ONLY. Children under 5 are free. Wristband holders are given trays only; teams responsible for providing any additional bowls/silverware, etc if needed.

WHAT ARE YOU COMPETING FOR?

OVERALL 1ST, 2ND AND 3RD PLACE AWARDS

WINNERS WILL BE DETERMINED BY A PANEL OF 3 JUDGES. TEAMS WILL BE PROVIDED WITH TRAY TO SERVE CRAWFISH/SIDES/ADD-INS. VOLUNTEERS WILL PICK UP AND DELIVER TO JUDGES AT RANDOM – BE READY

PEOPLE'S CHOICE AWARD

WINNERS WILL BE DETERMINED BY THE PUBLIC! TICKETS WILL BE GIVEN TO TICKET HOLDERS TO USE FOR VOTING. PLEASE KEEP NUMBERED "VOTING BUCKET" VISIBLE

SPICIEST CRAWFISH AWARD

SELF-EXPLANATORY. BRING THE HEAT, WIN A PRIZE. VOTED ON BY JUDGING PANEL.

TEAM SPIRIT AWARD

THIS AWARD GOES TO THE TEAM WITH THE MOST CREATIVE NAME, THEME, BEST DECORATIONS, COSTUMES, EXCITEMENT, ETC. SHOW US WHATCHA GOT!

BEST SIDE DISH / "YOU ADDED WHAT TO YOUR CRAWFISH?" AWARDS

TEAMS ARE **REQUIRED** TO PROVIDE A SIDE DISH AND/OR BOILED ADD-IN TO THEIR CRAWFISH – TO SERVE A MINIMUM OF 50 PEOPLE. OUR JUDGES WILL PICK THE BEST... GET CREATIVE! AWARDS GIVEN FOR EACH.

SEE BACK FOR OFFICIAL CHEF'S CHALLENGE RULES/REGULATIONS



CHEF'S CHALLENGE RULES/REGULATIONS

Failure to comply will result in immediate disqualification from challenge

Chef's challenge requires additional \$50 entry fee

Chef must register for the Cook-Off to be eligible to compete in the Chef's Challenge

Chef's Challenge: Chef will create crawfish inspired dish (i.e. etouffee, gumbo, crawfish pie, crawfish cakes, etc...) for competition.

Chef's are only required to submit 1 display item and 5 samples to judges (see details below). When your tray is turned in, you must provide a basic recipe card with your tray that states the name of your creation and a basic description of the dish. You may not use any identifying markings on your food or recipe card (Example: logo'd toothpick, your name, restaurant or team name, state, city, etc.). Toothpicks can be used to hold your creation together. Any identifying marking is grounds for disqualification. Teams are NOT required to serve chef's challenge dish at their booth.

Arrival time: Chef teams should no earlier than 1:00 pm to complete their booth decorations and prepare for serving. **Gates Open at 5:30 pm. Teams must be ready to serve at 5:30pm!**

WFC Rules meeting At 4pm on event day, WFC Team Alabama officials will provide a review of WFC E.A.T. judging methodology and answer any questions you may have. If you have not done so, please read the rules listed below. Each team will receive an index card to write down your dish name and description (brief recipe) as well as your official team number - which is what will identify your dish to the judges.

WFC Turn-in Times: Beginning at 5:30 pm and every fifteen minutes after that. Turn-in times will be randomly selected in a blind drawing. You may only turn in your entry within your scheduled fifteen-minute window. Early turn-ins will not be accepted. Late turn-ins may be subject to point deductions.

Winning Chef/Team: Opportunity to compete in the World Food Championships taking place in Dallas, Texas, October 16-20. (Includes paid registration and a cash stipend from NB Chamber). Stipend will only be given upon receiving proof of registration to the World Food Championship's from competitor. Non transferable. If the winning team chooses not to compete in Dallas, the spot will be offered to the second place finisher. Winner will also become a member of WFC Team Alabama.

WHAT IS THE WORLD FOOD CHAMPIONSHIPS: The World Food Championships is the largest competition in Food Sport, where grand champions of previous events convene for a chance at winning the ultimate food crown and a share of hundreds of thousands of dollars in prize money. The World Food Championships is also the springboard for many up and coming culinary stars and home cooks as they seek TV fame through many well-known food shows and acting opportunities.



HOW WILL YOUR DISH BE EVALUATED?

Judges will be instructed to judge each entry on Execution, Appearance and Taste, which is the foundation for the EAT™ method of judging. The numbering will rank from 1 to 10 (with 1 being worst and 10 being best) in each of the three judging categories. Each judge will convene at the mandatory judges meeting in advance of the judging round, where they will be instructed on what is expected of them at the competition. Judges will have access to basic flatware/plastic ware for use during all rounds of tasting. Competitors are not required and not recommended to provide individual flatware. Each entry will be judged on its own individual merits as opposed to comparatively against the other entries. Entries may include any combination of ingredients, sauces and toppings. Every component must be placed together as a single judging portion. If a component to an entry, such as a sauce or condiment, exists outside of the serving, it will not be judged. Judges are instructed that garnish does not have to be eaten or evaluated for scoring.

Overall, EAT category scores are weighted as follows:

Taste – 50%, Execution – 35%, Appearance – 15%.

WHAT IS EXECUTION: Within a category, “Execution” is scored specifically based on the category in which it belongs. However, in general, execution will be evaluated by overall and specific judge’s interpretations of a dish’s structure, edibility, potential featured ingredients, category specifications, design and preparation. (A couple of examples of why a judge might score poorly for execution includes: a soggy bun on a burger, or under cooked, inedible meat, an ingredient left off the dish, etc.) Specific category requirements / challenges will be detailed to the judges in the same manner that they have been detailed to the competitors. It will be up to the judges to determine the success of the competitor at accomplishing the requirements of the round.

WHAT IS APPEARANCE: Within a category, “Appearance” is first scored based on the category in which it belongs. (A cookie that looks like a soufflé, for example, will not score well.) Secondly, only the display dish is judged for Appearance (meaning that sample dishes are not scored for appearance, since they may need to be portioned to fit on the turn-in tray). While judging the display dish, Judges will be instructed to base their assessment on the appearance of the category product, but to also consider overall presentation of its components.

WHAT IS TASTE: Within a category, “Taste” is first defined specifically to the category it belongs in. During WFC Judging each criterion will be judged on a scale of 1 (inedible) to 10 (perfect), with 5 being a mid-point (average) score. Additional Taste considerations include the balance of flavors and ingredients used by the cook. Judges are instructed to NOT use personal bias when it comes to savory or overly sweet desires.