

KIDZ-Q COOK-OFF RULES & STANDARDS

CONTEST DATE & SCHEDULE:

*Date: April 2, 2022 *Check-In: 8:00 a.m.

*Head Cook Mandatory Meeting: 9:00 a.m. (supplies, pork chop, & turn-in containers will

be given at this time)
*Fire Up Pits: 9:30 a.m.

*Pork Chop Turn-In: 10:30 a.m.

*Open Category Turn-In: 11:00 a.m.

*Awards Ceremony: 1:30 p.m.

AGE DIVISIONS:

Junior Division 5 – 10 years old Senior Division 11 – 18 years old (Divisions will be judged separately)

FORMAT:

Register online at www.mcfa.org

Registration will cut-off by 5 p.m. on March 7, 2022

\$35.00 entry fee per child entered

Entry fee includes one admissions armband for the Competitor. Parents will need to pay to enter the grounds. No refunds will be given.

This is a solo competition. Teams are not allowed

25 entries per age division (totaling 50 entries) will be given on a first to sign up basis.

Rules:

Each Child Competitor must have adult supervision present for the entire competition. Only one child is allowed to cook per entry.

Each Competitor will be provided with only an Old Smokey grill, charcoal, two pork loin chops and one turn in tray for each category. Competitor is required to use only the grill and charcoal provided by event organizer. You provide the good time & tasty turn-ins.

No electricity will be provided. 6' tables will be provided with 2 Competitors per table.

Pork Chop Entry – this entry is **required**. No pre-seasoning or precooking of the meat is allowed until it has been inspected and approved by the Committee. Once the pork chop is given, it may not leave the prep/table area.

Open Entry - this entry is voluntary and may be anything except a pork chop. You must

provide your own food products for the open entry. Kids **MUST** cook the open entry on the same grill used for the provided pork chop. Entries must be inspected and approved prior to seasoning or cooking. Both the pork chop entry and open entry can be cooked simultaneously if needed to meet the turn-in times.

Competitors will need to bring their own cooking utensils, i.e., knives, thermometer, tongs, spatulas, etc. and are allowed and encouraged to use their own "special" seasonings and marinades. Sauce and mops may be used during cooking. Sauces must be cooked on, not poured onfor presentation. No sauces or garnishes may be added to the judging container.

Only the Competitor is allowed to turn-in their pork chop and open entry food item. Entries will be submitted in the appropriate container supplied by event organizer at checkin. NO GARNISH or foreign objects. Only the entry to be judged is allowed in the container. Each entry will be judged on APPEARANCE, TASTE/FLAVOR, TENDERNESS and TEXTURE. Meat may be sauced or un-sauced. Turn-in times for each category are listed above.

It is the responsibility of the Parent to see that the contest area is kept clean both during and after the contest. This is extremely important for everyone's SAFETY. Failure to do so could result in being disqualified from the competition. There will be a dumpster provided to dispose of trash.

<u>Junior Division Competitors</u> – parent may only start fire and/or cut meat with knife if necessary. Parent involvement in preparing and/or cooking with/for Junior Competitor is not allowed. Verbal assistance is allowed only to help the junior competitors if needed. Parents need to remember that <u>this is a friendly kid's competition</u>, not an adult competition.

<u>Senior Division Competitors</u> – parent involvement / guidance is not allowed.

Committeemen will discard of hot coals in a separate receptacle at the conclusion of the competition.

The Montgomery County Fair Association and its committee reserves the right to disqualify Competitor(s) for failure to follow these rules and standards.

The Committee reserves the right to make additional rules and regulations as the situation warrants. Decisions of the committee are final.

Awards will be given in the following placement:

Junior Division 1st – 3rd place

Senior Division 1st - 3rd place

Junior Division 4th – 10th place

Senior Division 4th – 10th place