



March 2, 2019 –Festival Plaza Downtown Texarkana Arkansas

Competition Rules

1. A team may consist of up to 6 members. An adult must accompany any contestant under 18. Please note, cooking space is limited. Depending on entry numbers each team may not have the opportunity to spread out.
2. One team may enter a maximum of four dishes. Only one dish per category will be allowed for each team.
3. Please be prepared to serve samples to the general public by dishing your entry in the provided sample cups. It is recommended that you have a plan to dish and serve your food, offering enough cups for an estimated 300 people. Harvest Texarkana will provide the necessary containers and utensils needed for the guests and will provide canopy tents for those who need it.
4. ONLY TEAM MEMBERS will be allowed in the cooking area during the prep, cooking and judging period. One team member should remain in the cooking area at all times for fire safety reasons.
5. Ingredients cannot be pre-cooked and must be combined, chopped, sliced or diced during the competition on site, including garnishes. For safety reasons, no susceptible ingredients will be prepared or processed at home. It is the responsibility of the contestant to keep all foods at appropriate temperatures at all times.
6. Cooks will provide all of their own tents, cooking apparatus, utensils, coolers, cutting boards, meat thermometers, plastic gloves (if needed) and other items needed to prepare and serve food.
7. There should be no finger licking. Wash cutting boards between meats and vegetables to avoid cross contamination.
8. Teams can use propane, briquettes or charcoal. . Each team will need a metal tray or stand to contain charcoal as well as a personal shovel. . Use good fire safety practices. Keep yourself and the public safe.
9. Interaction with the public is encouraged. We want the public, and you as contestants, to enjoy this competition. Please be courteous in sharing cooking information, your passion and your knowledge.
13. Please note the more food you have to offer for tastings, the more opportunity that Harvest Regional Food Bank can generate monies. Sponsors are not responsible for accidents or damage incurred during the cook-off.

SCHEDULE: Cooks can begin setting up and cooking as early as 6:00 p.m. on Friday, March 1st. There will security on duty starting at 6pm, Friday, March 1st.

Judging will begin at the following times.

Fish: 1-1:30pm Cajun 1:30 to 2 pm Fowl 2:00 to 2:30 p.m. Game: 2:30-3pm