

FRANCIS FRONTIER DAYS

Sept. 1st 2018

Dutch Oven Cook off

Sign Up

Team Name _____

Cell phone/e-mail _____

Advanced Dutch Oven Chef

3 pot cook off (Main, Bread *or* Side Dish, Dessert)

Novice Dutch Oven Chef

2 pot cook off (Main, Side Dish *or* Dessert)

(Please submit this page only to Francis City to get registered.)

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RULES

Check in at 1pm on Sat. Sept. 1st, please set up and begin cooking! The food must be presented to the judges by 3:30pm.

1. Advanced contestants will be participating in a three (3)-pot cook off which includes one main dish, one bread loaf or a side dish, and one dessert dish presented in the Dutch oven or on the lid. (No exceptions). Novice contestants will be participating in two (2) pot cook off which includes a main dish, and a side or a dessert. A novice contestant is someone who hasn't participated in a Dutch oven cook off before. For sanitation concern, PLEASE DO NOT submit foods on fabric. Appropriate serving utensils must be presented with the dishes.
2. Teams of one, two, or three people may compete. Only team members are allowed in the cooking area. NO EXCEPTIONS. An adult must accompany all contestants under the age of 18. One team member must remain in the cooking area at all times.
3. Know and practice safe food handling procedures. It is suggested that at least one of the team members have a current food handler's permit from their local county. The use of an apron is encouraged.
4. All teams are expected to bring their own equipment, including: approved (factory made) Dutch ovens or cast-iron cookware, all food ingredients, cooking utensils, and preparation items. In addition to the foregoing, you are also responsible for the charcoal, pop-up tents or canopy, tables, pots, dish and hand washing stations (including hot water), etc.
5. All ingredients must be combined, chopped, sliced, diced and cooked on site including the garnishes and marinades. For safety reasons, NO ingredients prepared or processed at home will be allowed.
6. All contestants must use fire safety practices to keep you and the team, and the public safe at all times. All cooking must be done at least Eighteen (18") inches above the ground with charcoal or use may a propane cook stove. Gas or propane stoves are allowed.
7. All dishes must be presented to the Food Judges' table on time. The Field Judges will deduct points accordingly for any late presentations. All cooked foods must be presented to the Judges with the exception of excess gravies and sauces. Removing burnt or undercooked sections of food will lead to disqualification of that dish. Only competing recipes shall be cooked in the cook off area by contestants. Side items such as butter, jam, or sauces should not be presented to the judges' table unless, specifically, listed in the recipe and prepared on site.
8. Any garnishing should be simple, complementing the dish being presented, and not distract from it. Garnishes should be edible. Any flowers used in garnishing should be pesticide free and edible. Food Judges may request proof from place of purchase that the flowers comply with this rule.
9. Because entries may be provided as samples to the spectators, certain health considerations apply:

- a. Meat must be purchased from a source that carries USDA inspected meat.
 - b. Use coolers for all perishables. Keep hot foods above 140° Fahrenheit and cold foods below 40° Fahrenheit.
 - c. Tasting utensils must be washed immediately after use. Also, wash cutting boards between meats and vegetables to avoid cross contamination.
 - d. Use a washbasin, wet wipes or hot water as appropriate while preparing ingredients. Be sure to use separate containers for hand washing, preparation of food ingredients, and washing utensils. (See Exhibit “A”).
 - e. Keep preparation area and all utensils clean.
 - f. There should be no “finger licking.”
 - g. Only foods in a state of preparation may be out on the preparation table.
 - h. Internal temperature of meats must reach the USDA recommendations. (See Exhibit “B”). Field Judges will check the internal temperature of meats prior to judging.
10. Contestants will NOT consume alcoholic beverages during the cook off. Smoking is NOT allowed in the cooking area. Please do not eat in the food preparation area.
 11. Cooking area must be left clean. All charcoal, food, garbage must be removed at the end of this event.
 12. Entries will be judged on the following: preparation, appearance, taste, aroma, quality, and overall appeal. Approximately 15% of the total scoring will be for Team dress and etiquette, spectator interaction, Dutch oven technique, cleanliness, and sportsmanship.
 13. All contestants are expected to work smart, work safe, have fun and enjoy the activity.
 14. All contestants are expected to read and abide by the foregoing rules and agree to abide by the decision of the judges. Your signature to the application will attest to this agreement.

This Dutch oven Cook-off and its sponsors are not responsible for accidents or damage incurred during the cook-off.

Prizes

Prizes will be awarded to the winners in each category. The overall “Grand Champion”

Novice cooks are encouraged to enter with a special prize available to novices only. A Novice cook is one who has never cooked in a Dutch oven cook-off before.

For additional information, please contact:

Dutch Oven Cook-off Committee
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