



**Cook-Off
&
Bake-Fiesta**
Cook Book
2013

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1. Registration

- A. **Forms** - All teams must submit all forms included in the Cook-Off and Bake Fiesta Forms Packet no later than **March 6th, 2013, by 5 PM – NO EXCEPTIONS**
- B. **Eligibility** - Teams competing must be alumni or an outside organization. No undergraduate cook-off teams will be allowed.
- C. **Cook-off Teams** – A Cook-off team consists of a Chief Cook and up to four (4) assistants with a unique team name. **No team will be allowed to use the same or similar name as another team.** (Example: Acme Team #1 and Acme Team #2 will not be allowed). The first team to register a name will be allowed use of that name. A team's Chief Cook and team assistants will not be allowed to cook on more than one team.

2. Set Up & Check In

- A. Teams must move in, set up and check in during the following times:

- **Wednesday, March 20TH, 2013** between the hours of 7:00 A.M. and Midnight.
- **Thursday & Friday, March 21st and 22ND, 2013** between the hours of 7:00 A.M. and 3:00 P.M.
- **Saturday, March 23RD, 2013** between the hours of 6:00 A.M. and 8 A.M.

Deliveries - Cook-off teams taking deliveries from tent companies must schedule tents to arrive for set up by **3:00 pm on Thursday, March 21st, 2013.**

THERE WILL BE ABSOLUTELY NO TRAFFIC IN THE COOK-OFF AREA BEFORE OR AFTER THESE TIMES.

3. Booth & Site Area

- A. It is the responsibility of the contestant to see that their respective areas are kept clean at all times and the working sites are cleaned following the cook-off contest. Trash receptacles will be placed throughout the contest area for public use. Teams are required to furnish their own trash receptacles for their areas.
- B. All trash must be contained in plastic bags and put out in front of the site by the close of Fiesta City and cook-off each night. Failure to follow this rule will result in the loss of site security deposit.
- C. Each cook-off space is 30'x30'. Props, trailers, tents, coverings, or any other part of a contestant's equipment must not exceed the boundaries of the assigned space(s).
- D. No two-story structures are permitted unless approved by the Director of Operations prior to the event. All structures must be at the approved height of 16 feet or less.
- E. Any cook-off team planning to build or construct any "front," façade, or similar structure must submit a set of building plans including drawings to the Frontier Fiesta Director of

Operations for approval before any building or construction may begin, by **March 6th, 2013.**

4. Alcoholic Beverage Policies

- A. The chief cook will be held responsible for the conduct of their team and guests. Excessive use of alcoholic beverages and/or unacceptable conduct will be grounds for disqualification and forfeiture of awards. Cook-off teams are not permitted to sell food or beverages in Fiesta City.
- B. No open bars will be allowed. The official event distributor will sell beer to the public.
- C. Each team must comply with all pertinent laws and ordinances including, without limitation, the City of Houston and Harris County Health Department rules and the provisions of the Texas Alcoholic Beverage Code.
- D. There are very specific rules relating to the purchase and consumption of alcoholic beverages in Fiesta City. If your Cook-off team is planning to include alcohol as part of its production, the regulations of the alcohol policy are listed below. Failure to comply with these rules will result in disqualification from the cook-off competition and prosecution by the University of Houston Police Department, the City of Houston Police Department and the Texas Alcohol and Beverage Commission.

The Frontier Fiesta Association abides by the Texas Alcohol and Beverage Commission laws. Any violation of these laws is prohibited. Violators will be reported to the University of Houston Police Department.

- All alcohol consumed in Fiesta City must be purchased through the official vendor either before the event through pre-sale orders or at the event through the University Dining Services Tent. Alcohol is restricted to designated areas within the city.
- You must be 21 years of age or older to consume alcohol in Fiesta City.
- **NO** beer or other alcohol beverages may be brought on to, or removed from the premises by anyone. It is a violation of state law.
- **NO** nudity, lewdness, or any form of vulgarity will not be allowed.
- All cook-off teams planning to serve alcohol must complete and turn in an official "University of Houston Registration of Alcoholic Beverage Distribution" form. This must be submitted at least 15 business days before the event.
- For safety reasons, **NO** aluminum cans or glass bottles will be allowed on the Frontier Fiesta site.

All beer sales to the public will stop promptly one hour before Fiesta City & Cook-Off close.

5. General Guidelines

- A. Each team must provide its own supplies. The Frontier Fiesta Association cannot be used for RV's or other large users of electricity. Additional electricity can be purchased from the Frontier Fiesta Association on the registration form located at the end of this packet.
- B. Each team is to provide at least one 10lb. fire extinguisher for a 20X20 tent and at least two 10lb. fire extinguishers for a 30'X30' tent. Fire extinguishers must be BC and easily accessed inside tent space, by order of the Fire Marshall.
- C. All contest areas must be handicap accessible.
- D. Cook-off teams are not permitted to charge admission into individual sites or sell food or beverage.
- E. Those individuals attending or participating in the contest and any related events must wear appropriate clothing at all times (no one will be allowed to attend or participate without shoes or a shirt).
- F. The University of Houston and the Frontier Fiesta Association reserve the right to remove any material deemed offensive to the general public.
- G. Any special entertainment (e.g. bands, promotions, skits, P.A. systems, jukeboxes, etc.) must be fully described in writing and submitted for approval to the Director of Cook-off by **March 6th, 2013**.
- H. Security and safety are the sole responsibility of the team. The University of Houston and the Frontier Fiesta Association are not responsible for theft of or damage to, the property of a contestant, his or her team's member, or guests. Further, the University of Houston and the Frontier Fiesta Association are not responsible for any injury to any such person. Each cook-off team will be required to submit a Theft/ Damage Waiver located at the end of this packet.
- I. A maximum of **four** team members will be allowed to stay overnight at their site by order of the Safety Marshall. Four over-night passes will be issued to each team at the event for these team members. It will be the chief cook's responsibility to make sure all guests are cleared out of the site by close of Fiesta City every night. It will also be the chief cook's responsibility to make sure any intoxicated guests are transported home safely. Sites will be inspected after closing time.
- J. Holes, dug pits or open fire in boxes or other containers resting on or less than two feet above the surface are not permitted. Any equipment or devices that may damage the surface area of the contest site in any way are prohibited.
- K. All teams must have two points of entry/exit such that both could be used for guest exit in case of emergency, by order of the Fire Marshall.
- L. Fire must be wood or of wood substances. Propane may be used **ONLY** to cook chili and beans. Contestants must take all precautions necessary to prevent fire hazards. All fires must be contained in a suitable manner. Contestants may be disqualified if precautionary measures are not followed or unsafe conditions exist.

- M. Cooking pits may be inspected at any time and subsequently disqualified if it is decided that they are dangerous or a safety hazard.

6. Judging Categories

- **Pinto Beans**
- **Fajitas**
- **Chicken**
- **Pork Spare Ribs**
- **Beef Brisket**

- A. All decisions of the judges of the contest are final. No exceptions.

7. Competition Rules and Cooking Guidelines

- A. **T.G.C.B.C.A. Rules** – Frontier Fiesta Cook-off follows TGCBCA (Texas Gulf Coast BBQ Cookers Association) rules. <http://www.tgcbca.org>

- **Double Number System** - requires that the secret, double number system be used. This system assures a fair competition. The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention. Winning numbers will not be revealed until time to announce each place in each category.
- **Judging Trays/Containers** - TGCBCA recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container. All judging trays/containers will be passed out at the Head Cook's Meeting and shall be clean and free of any markings. Marked trays/containers may be disqualified at the Frontier Fiesta Committee's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged. In addition; **ONLY ONE TRAY OR CONTAINER WILL BE PROVIDED TO THE TEAM FOR EACH ENTRY, if a container is lost or damaged, please see the Head Judging Official for a replacement.**

- B. **Judges – All judges must be at least 21 years of age. No Exceptions.**

C. Cooking Rules per Category

Pinto Beans – Must be cooked from dry pinto beans. No canned beans. Nothing larger than a bean is allowed to be turned in the judging container. Be sure to remove your ticket from the top of the judging container before filling. The judging container will be provided at the Head Cook's Meeting.

Fajitas – Can be beef, chicken or a combination. No pre-marinating or pre-cooking is allowed prior to the start of the cook-off. Fajitas must be cooked on-site. This entry is open to your creativity. The judging tray may contain, foil, condiments, decorations, tortillas, but must contain sliced fajita meat as a minimum. Adequate meat for 12 judges should be supplied. The judging tray will be provided at the Head Cook's Meeting.

Chicken – Must be two (2) fully jointed chicken halves (must include breast, leg, thigh, wing & wing tip). No Cornish Game Hens allowed. No pre-marinating, pre-seasoning

allowed prior to the start of the Cook-Off. Entry chicken must **not** be wrapped in foil or contain garnishes or finishing sauces when put in judging tray. The judging tray will be provided at the Head Cook's Meeting

Pork Spare Ribs – Seven (7) Pork Spare Ribs. Pork Spare Ribs only. No Country Style Ribs or Baby Back Ribs are allowed. No pre-marinating or pre-seasoning allowed prior to the start of the Cook-Off. Ribs must **not** be wrapped in foil or contain garnishes or finishing sauces when put in the judging tray. The judging tray will be provided at the Head Cook's Meeting.

Beef Brisket – No pre-marinating or pre-seasoning of the meat is allowed prior to the start of the Cook-off.

All brisket(s) must be cooked on site.

No garnishes are allowed with the sliced brisket. Please provide seven (7) full width slices (approx. 1/4 to 3/8 inches thick) . The judging container will be provided at the Head Cook's Meeting.

TEAMS MAY BE SUBJECT TO RANDOM MEAT INSPECTION

Failure to follow the above rules will result in disqualification of the category. If you have any questions concerning any of the cooking rules, please contact a Cook-off Committee member.

City of Houston Cooking Guidelines

The City of Houston Health Department guidelines must be observed. Failure to comply may result in disqualification. Those serving food must observe the following guidelines:

- a) Keep all foods (ice, beverages, etc.) and utensils (cups, forks, spoons, foil, saran wrap, etc) off the ground. Keep potentially hazardous foods, (meat, poultry, dairy, protein, potatoes, pasta, assorted sauces, etc) cold (45° F or below) or hot (140° F or above). **No exceptions!**
- b) Everyone shall wear an effective hair restraint (hair net, baseball hat, scarf, etc.)
- c) Every site must have a wash, rinse, and sanitize buckets for washing utensils.
- d) Each site must have hand-washing facilities.
- e) Food must be protected from consumer contamination (sneeze guards, lids, covers, etc.)
- f) Absolutely no eating, drinking, or smoking in areas where food is prepared or utensils are washed.
- g) Use only rapid reheating methods (stove, oven, or microwave) to reheat potentially hazardous foods. Do not use steam table pans, chafing dishes, crock-pots, or similar warming devices to reheat potentially hazardous food.

8. Trophies and Awards

- A. Cash awards will be presented as follows: **1ST Place Brisket \$1000, 2nd Place Brisket \$600 and 3rd Place Brisket \$400.**

- B. Trophies will be presented for 1st, 2nd, and 3rd places in Pinto Beans, Fajitas, Chili, Pork Spare Ribs, Chicken, and Beef Brisket.
- C. For the team that scores the highest combined total in the Chicken, Ribs and Brisket entries will also be presented a trophy for **Cook-Off Grand Champion**.
- D. There will also be judging by five individuals, pre-selected by the Cook-off Director in the following categories:
 - **Best Overall Presentation**
 - **Bob Scharnberg Award**

The awards are based on the following criteria:

Best Overall Presentation

This is awarded to the cook-off team that has the best overall production. Decorations, food, entertainment, theme, site layout, and site cleanliness, etc. are all taken into account by the judges for this award.

Bob Scharnberg Award

This is awarded to the Cook-Off team that is the most open and friendly towards its guests and visitors to Fiesta City.

Trophies and Awards will be presented at the Awards Ceremony on Saturday, **March 23rd, 2013** at **6:00 pm**.

9. Take Down & Check Out

- A. Equipment will not be allowed to leave Fiesta City until **1:00 am March 24th, 2013**. All equipment must be removed from the grounds by **6:00 pm on Sunday, March 24th, 2013**.
- B. Deposits will be returned after the event on site after clean up. Please get with the Director of Cook-Off or with the Chair to be checked out and to receive your deposit check.

10. Parking

- A. Vehicles entering the contest area during set-up must unload and vacate the contest area immediately. Vehicles must remain on designated driveways at all times. All unattended vehicles will be towed at owner's expense. Please help us keep the aisles clear.
- B. No Vehicles will be allowed in the cook-off area after **noon on Friday, March 22nd, 2013**. Only vehicles within the boundaries of cook-off site will be allowed. Parking matters will be discussed at the Chief Cook's Meeting.
- C. Each team will receive a sign indicating its space location number, which must be clearly displayed at all times.

Bake Fiesta

Each entry is judged in much the same fashion as the Cook-Off contest. There will be prizes given to first, second and third place, and also to the overall winner of Bake Fiesta being recognized as having the "Grand Champion Dessert."

The following set of guidelines has been established for participation in the 2013 Bake Fiesta. A registration and entry form can be found at the end of this packet.

1. All entries must be submitted in a disposable container to the Lillie Pad by **noon** on **Saturday, March 23rd, 2013**. Please submit enough of your dessert for at least 15 judges.
2. Winners will be selected by a panel of judges consisting of various UH affiliates, and announced during the Cook-off Awards Ceremony on **Saturday, March 23rd, 2013**, at **6:00 pm**. Awards will be presented to the first, second, and third place winners. An award will also be presented to the "Grand Champion Dessert."
3. Due to the limited facilities available at Fiesta City, please submit only items that do not require refrigeration. Avoid items that will spoil or sour in heat.
4. Entries will be judged on taste, texture, appearance, and creativity.
5. All entries must be accompanied by the official registration form at the end of this packet.
6. Each Cook-Off Team is limited to one entry per category.

CHILI ADDENDUM RULES

All contest entries must be cooked on-site the day of the cook-off. All food must be prepared out in the open (no cooking in RV's etc.). Chili must be cooked from scratch. "Scratch" is defined as starting with raw meat. No marinating is allowed. Ingredients may be peeled, cut or chopped ahead of time and brought onto the cook site in containers, as long as they are raw. Commercial chili powder is permissible, but complete or commercial chili mixes, which contain several pre-measured spices, are not permitted.

1. **No fillers** - No beans, macaroni, rice, hominy, or other similar items will be permitted. Give us your best chili, using your favorite recipe!
2. Sanitation - Cooks are expected to prepare and cook foods in as sanitary a manner as possible.
 - a. The judging committee and a specified referee will monitor cooking conditions.
 - b. Only edible ingredients may be used. No illegal or hazardous materials may be used.
 - c. All cooks may be required, at the discretion of the referee or head judge, to eat a spoonful of their own chili before turning it in for judging. (If the cook refuses, the entry will be disqualified.)
3. Each entry/space entitles/requires the cook to prepare **ONE** chili entry. Only one judging cup, consisting of one quart of chili, per entry may be turned in for judging.
4. Quantity - Each head cook is responsible for preparing at least 1 gallon of the chili recipe to be judged. An additional 5 gallons of any recipe of chili must be available for public sampling. The additional chili does not have to be the same recipe that is judged.
5. Contestants must furnish all cooking ingredients and materials. The contest will not be responsible for furnishing electricity or any other cooking items.
6. The contest will not furnish any tables, chairs or other supplies. All supplies are the responsibility of the contestants.
7. Taster's cups will be available for sale, which will be what the public will use for sampling chili. We will sell six cups for \$5.00 and one ticket for voting on the People's Choice award is included with the purchase.
8. No vehicles will be allowed in contest spaces during the event. All trailers to be used within a contest space must be approved by event officials. Trailers must fit within the designated contest space provided.
9. Teams may unload and set-up on Friday from 7:00 A.M. to 3:00 P.M. and/or Saturday from 6:00 to 8:00 am.
10. No open fires or fires that produce excessive smoke will be permitted.
11. Sound systems should be used in a reasonable manner. Event Officials reserve the right to control volume of sound systems in the contest area.
12. No merchandise may be sold nor may any entry fee be charged to enter a cooking space.

JUDGING CRITERIA

All chilis are "blind judged." No one knows the ticket number of a chili until judging is complete. Even after numbers are revealed, only each cook team knows which number is theirs. This method ensures that every chili is judged fairly.

Head cooks will draw their judging cup and sign for it. They should remove the numbered ticket inside the cup and write their team name on it and keep it in a safe place. Winners will be announced by this number and it must be presented to receive their award. Any cup that is damaged before turn in can be replaced by turning in the original cup and original ticket.

Each cup will be scored on its own merits from 0 to 10, with 10 being the highest score permissible. Each judge must give a score to each cup of chili.

Chili will be judged on the following criteria:

1. **AROMA** - Chili should smell appetizing. A good aroma is a tip off to good taste.
2. **APPEARANCE** - Chili should look good and be appealing to the eye. A smooth combination of meat and gravy with a reddish or reddish brown color is okay. Shades of gray, yellow, etc. are not okay. Chili should not be dry, watery, grainy, lumpy, or greasy.
3. **TASTE** - Chili should taste good above all else. Chili should have a pleasant taste after swallowing. Although individual opinions vary, a really good taste will stand out.

Other things that may be considered as part of the overall judging process can be its consistency, color, after taste, etc. Judges are looking for a unique chili recipe, of course, but taste is very important as always!

JUDGING PROCEDURE:

Judging will be done using preliminary and final rounds. Judging tables will consist of five judges at each table. Each preliminary judging table will provide a minimum number of entries to the final round. This number will be determined by the total number of entries entered into the cook off. All ties in judging in the preliminary rounds will be sent to the next round of judging. If needed, a semifinal judging round may be used. A tie breaking panel of three judges will be used to break ties on the final judging table, if necessary. Finals judges cannot have judged in any of the preliminary rounds. A cook off referee will be available to see all rules are complied with, judging is fair and balanced and the cook off is run properly. All decisions of the referee are final!

COOK-OFF SCHEDULE

Wednesday, March 20th, 2013

7:00am – 12am Midnight: Move In

Thursday, March 21st, 2013

7:00am – 3pm: Move In

3:00 pm: Deadline to take delivery of rental tents and equipment.

Friday, March 22nd, 2013

7:00 am – 3 pm : Move in

4:30 pm: Head Cook's Meeting at Lilie Pad: Containers will be passed out at this time

6:00 pm : Beans Turn in

6:10 pm - 7:10 pm : Beans Judging

8:00 pm: Fajitas Turn in

8:10 pm - 9:10 pm : Fajitas Judging

Saturday, March 23rd, 2013

8:30 am : Chili Head cooks meeting

11 A.M.: Fiesta City Opens

11:30 am: Chicken Turn in

11:40 am - 12:40pm : Chicken Judging

12:00 pm: Bake Fiesta Turn in

12:10 pm - 1:10 pm : Bake Fiesta Judging

1:30 pm: Pork Spare Ribs Turn in

1:40 pm - 2:40pm : Pork Spare Ribs Judging

2:00 pm : Chili Turn in / Judging

3:30 pm: Beef Brisket Turn in

3:40 pm - 4:40 pm : Beef Brisket Judging

6:00 pm: Trophy and Awards Presentation

Sunday, March 24th, 2013

1:00am-6:00 pm: Clean up and move out