



CenterFest Taco Cookoff

The Center for the Arts and Sciences

400 College Blvd.

Clute, Texas

Saturday, May 6th, 2017

ENTRY DEADLINE: May 5 at noon or when all spaces are filled (whichever comes first)

ARRIVAL TIME: 9:00 AM

ENTRY FEE: \$75

PRIZES: "Best Taco in Brazoria County" title + \$300 (Best in Show)

Each category (Best in Category) winner will receive a trophy.

Best Booth will receive a framed certificate.

JUDGING TIME: 1:00 pm

Cook Meeting: TBA

COOKOFF RULES

1. Entries for cookoff must be obtained through the Center's online website, in person, or by calling our front offices. Office hours are 9 am through 5 pm, Monday through Friday.
2. Submissions for the cookoff will start on February 1st
3. Contestants for the cookoff will be those who have completed the entry form, paid the entry fee, been approved, and met the rules and guidelines for the event.
4. Each team must have a team "owner" and apply as such on the entry form. The "owner" is responsible for the team and following of all guidelines, rules, and any other specifics laid out by the Center staff and/or volunteers, or in this document.
5. Check in for contestants will be between 9 AM and 10 AM on Saturday, May 6, 2017.
6. The name of your team, venue number, and team "owner's" name should be in clear view for the judges and the general public.
7. Each team is responsible for the cleanliness of their venues. Trash must be placed in the trash receptacles provided by The Center. Staff/ volunteers will be periodically to inspect team area and replace trash liners as necessary.
8. Proper food preparation guidelines must be followed by every team member. Please be sure that you are washing your hands, wearing preparation gloves and hairnets, and keeping your venues clean and safe for all visitors, staff, and volunteers.
9. Entry into festival gates is prohibited after festival hours, make sure that your area is cleaned up before leaving by 6:00 p.m. on Saturday, May 6th.
10. Due to TABC laws, there may be NO open bars, drink machines for liquor, or selling of alcoholic beverages from an entrant's area. Violation of this rule will result in disqualification and the removal of the entrant from the festival grounds. All alcoholic beverages brought in by contestants must remain within the designated contest area. No glass containers allowed.
11. Each venue must have at least one(1) 10 IB. type ABC fire extinguisher within reach of their cooking area at all times. Center staff will inspect each venue throughout the day to ensure fire safety is being practiced, including maintaining easy access to their fire extinguisher.
12. Pets are NOT allowed in the cook-off area.
13. Contestants are NOT allowed to use any unused spaces, roads, or walkways for any reason or for any use. The Center staff reserves the right to adjust spaces, sites, walkways, or roads as needed.
14. Please, no loud, offensive, or explicit music. If noise levels are too high or music has any type of explicit nature, entrants may be asked to leave and the team may be disqualified.
15. Additional ice and/or alcoholic beverages will NOT be allowed to be brought into the contest area after 10:00 am. Any additional beer or ice may be purchased through CenterFest vendors.
16. All items brought in by cook-off teams must be removed prior to 6:00 p.m. on Saturday, May 6th.
17. Personal vehicles will not be allowed to remain within the cook-off area once the time for set-up is complete or until the contest is complete.
18. Holes, dug pits or hot surfaces placed directly on the concrete or ground are not permitted. Any equipment or devices that may damage the surface area of the contest site in any way are prohibited.
19. Generators will not be provided by the Center. If power is required for your booth, you are responsible for providing the means of electricity.

20. Individual team areas will be 10'x30' in the Center for the Arts & Sciences East parking lot (BASF Planetarium side). All tents, trailers, and equipment must remain within each team's designated/marked-off area. Directions: Teams should enter the contest site from HWY 288 B, onto College Blvd and enter from the East entrance.
21. CenterFest and its staff/ volunteers WILL NOT be responsible for theft or damage to property.
22. Contestants may not sell any food or beverage to the public. Samples of food entries may be offered to visitors, but is not a requirement of the competition. Contestants may prepare dishes for the judges only, if that is desired. Because The Center will be selling tacos, a limited amount of visitor passes will be distributed to each team for friends and relatives. (Amount TBD.)

The Center for the Arts and Sciences

400 College Blvd.

Clute, Texas 77531

(979)265-7661

2017 FIRST ANNUAL TACO COOK-OFF ENTRY FORM

**Please print neatly! Online registration form also available at
www.brazosportcenterfest.org.**

Team Name _____

Team Owner _____ Phone _____

Contact Email Address _____

Mailing Address _____

City _____ State _____ Zip _____

Head Cook _____

Asst.Cooks (Separate names with comma)

Categories (circle at least two MAIN; additional entries over 3 MAIN categories are \$20 each):

MAIN Seafood Chicken Veggie Beef Pork

BREADS & SIDES Tortillas Beans Rice Salsa

Total Registration Fees: \$150 + (_____ x \$20) = _____

A STANDARD \$150 ENTRY FEE MUST ACCOMPANY COMPLETED ENTRY FORM. THIS FEE COVERS UP TO THREE (3) MAIN CATEGORIES. ADDITIONAL FEES FOR ADDITIONAL DISH ENTRIES MAY APPLY.

CenterFest Taco Cook-Off Judging Guidelines

Cooking Time

All ingredients must arrive on site raw, but may be trimmed and marinated. Ground meats may arrive already ground. (Tortillas for tacos may be commercially prepared, but must be described as such on dish labels. Tortillas entered for competition should be prepared on site.)

Cooking may begin at 9:30 a.m..

Judging Turn-in

The contestants shall turn in at least one sample per judge for at least two of the MAIN CATEGORIES. Contestants may enter more categories (MAIN or BREADS & SIDES) for an additional \$20.00 per category.

Turn-in times for the dish entries are as follows:

Seafood	1:00 p.m.	Chicken	1:20 p.m.	Veggie	1:40 p.m.	Beef	2:00 p.m.
Pork	2:20 p.m.	Medley	2:40 p.m.	Tortillas	3:00 p.m.	Beans	3:20 p.m.
Rice	3:40 p.m.	Salsa	4:00 p.m.	Awards	4:30 p.m.		

Blind Tasting

Tasting will begin at 1:00 p.m. with each team presenting their seafood, then chicken, then veggie, then beef, then pork, then medley dishes (as appropriate to categories entered). Finally, teams will present tortillas, then beans, then rice, then salsa.

Each team will be given a closeable disposable container to plate their dishes for each judge per dish entered. (For instance, if there are three judges and the team is entering three dishes, the team will receive nine closeable disposable containers.) Everything in the container, with the exception of paper used to wrap tacos, must be edible.

Each team will receive a special code to write on the description label for each dish that will allow cook-off officials to associate the dish with the team.

Categories

MAIN CATEGORIES

Beef – Beef shall be cooked thoroughly and prepared in one of any number of ways, including braised, shredded, stewed, grilled, ground, smoked or fried. Beef shall then be placed in one or two tortillas and garnished as seen fit by the team to best showcase the preparation of the meat. The meat should comprise at least 70% of the weight of the prepared taco filling. All sauces and garnishes should be prepared on-site.

Pork – Pork shall be cooked thoroughly and prepared in one of any number of ways, including braised, shredded, stewed, grilled, ground, smoked or fried. Pork shall then be placed in one or two tortillas and garnished as seen fit by the team to best showcase the preparation of the meat. The meat should comprise at least 70% of the weight of the prepared taco filling. All sauces and garnishes should be prepared on-site.

Chicken – Chicken shall be cooked thoroughly and prepared in one of any number of ways, including braised, shredded, stewed, grilled, ground, smoked or fried. Chicken shall then be placed in one or two tortillas and garnished as seen fit by the team to best showcase the preparation of the meat. The meat should comprise at least 70% of the weight of the prepared taco filling. All sauces and garnishes should be prepared on-site.

Seafood – Seafood shall be cooked thoroughly and prepared in one of any number of ways, including braised, shredded, stewed, grilled, ground, smoked or fried. Seafood shall then be placed in one or two tortillas and garnished as seen fit by the team to best showcase the preparation of the meat. The seafood should comprise at least 70% of the weight of the prepared taco filling. All sauces and garnishes should be prepared on-site.

Vegetarian – The vegetable(s) included in the veggie taco shall be prepared in one of any number of ways, including braised, shredded, stewed, grilled, ground, smoked, fried, quick-pickled or raw. The vegetable(s) shall then be placed in one or two tortillas and garnished as seen fit by the team to best showcase the preparation of the veggies. The featured vegetable(s) should comprise at least 70% of the weight of the prepared taco filling. All sauces and garnishes should be prepared on-site.

Medley – This category of medley taco may mix two or more featured items on the taco. The meat(s) and vegetable(s) shall be prepared in one of any number of ways, including braised, shredded, stewed, grilled, ground, smoked or fried. The medley of fillings shall then be placed in one or two tortillas and garnished as seen fit by the team to best showcase the preparation of the medley. The featured medley should comprise at least 70% of the weight of the prepared taco filling. All sauces and garnishes should be prepared on-site.

BREADS & SIDES

Tortillas – Each team may submit up to two types of tortillas for competition. Teams may submit one labeled container per entry, but should include at least one full tortilla for tasting per judge. Tortilla dough must be prepared on site. No commercially prepared tortillas may be entered as stand-alone entries.

Beans – Each team may submit one entry each in the bean category. Contestants shall be given one container per judge to plate the beans. Beans may be pre-soaked, but not pre-seasoned before the competition begins. Garnishes may be added when plated in the container, but the container will be closed and labeled upon delivery to the judges.

Rice – Each team may submit one entry each in the rice category. Rice must be dry and unprepared at the beginning of the competition. Contestants shall be given one container per judge to plate the rice. Garnishes may be added, but the container will be closed and labeled upon delivery to the judges.

Salsa – Each team may submit one entry each in the salsa category. All ingredients must be whole and unprepared at the beginning of the competition. Contestants shall be given one container per judge to plate their salsa.

Judging Criteria

Environment

Cleanliness & Sanitation – All food preparation areas must be kept clean and sanitary. No points shall be earned but an unclean or unsafe preparation area will cause the team to be disqualified. Food must be kept at safe temperatures at all times. Failure to do so will result in disqualification.

Decorations & Signage – Each team may decorate their tent in a family-friendly theme of their choosing. If a team is sponsored by a club, business, charitable or social organization, the team may promote their sponsor with appropriate signage and decorations within the confines of the team's specified area. The Environment points will be on a separate ballot. 0 – 8 points.

Appearance – The dish should be attractive and inviting to eat. 0 – 8 points.

Aroma– The dish should smell appetizing. 0 – 8 points.

Texture – The texture should have a pleasing mouth-feel. 0 – 8 points.

Flavor – The flavor should be delicious, characteristic of the dish and balanced. 0 – 15 points.

Presentation

Container – Each team will be given identical containers to plate the various dishes and will be handled carefully when delivered to the judging area. Competitors are encouraged to plate the dishes as appetizingly as possible. 0 – 8 points.

Labeling – Each team will be given a label to describe the dish presented. 30 word maximum and must fit on the labels provided. No hints or indications of the team presenting the dish should be included in the description. 0 – 5 points for description. (*Descriptions may be in English or Spanish.*)

Awards

Best in Category – the best in category winner shall be the dish within a category with the most cumulative points from among the judges' ballots. Winning best in category does not preclude the dish from winning the best in show and in case of a tie, the judges shall vote between the tied dishes to determine the category winner. Prize: trophy, notice in local newspaper, notice on The Center's website, notice on The Center's Facebook page.

Best in Show – the best in show category winner will be the MAIN CATEGORY best in category winner with the most cumulative points. Ties will be broken by a vote among judges between the tied MAIN CATEGORY best in category winners.

Best Booth – the best booth winner shall be the booth with the highest cumulative points for "Environment" from among the judges.