



September 23, 2017

Judging Procedures

1. Teams will be judged on cooking technique, team dress and spectator interaction, adherence to all contest rules, cleanliness and presentation, and appearance and taste of presented entries. A copy of the judging cards will be made available upon request.
2. Judging will be done by three selected panel judges and two field judges. Field judges will begin observing and scoring at check-in and will continue until the pots are presented to the panel judges. Field judges are permitted to inspect anything in the cooking area, Dutch ovens, etc. in order to determine compliance with the rules. Please extend your full cooperation to them. Panel Judges will then score the presented foods. Scoring will be on a team basis and points are combined. These points are tabulated by impartial score keepers and the results determine the winners.
3. You will be notified 15 minutes before, and then again 5 minutes prior to the time of the presentation of each entry to the judges.
4. Judging will begin approximately three and one half (3 ½) hours after the cook-off officially begins. The order of judging for entrees (which entree will be judged first, which second, and which third) will be determined by drawing numbers out of a hat prior to beginning cooking. Contestants will be responsible to have each entree ready for presentation to the judges on time. When the call for judging is made, you will have 1 minute to leave your area with your entree for the judges table. All teams will present each entree to the judges at the same time. If you do not present your entree for judging on time you will be disqualified for that entree. You are encouraged to present your entree for "some" score rather than "no" score.

5. Judging of the MAIN dishes will be first followed by the DESSERT dish. However ALL dishes must be presented when the call for judging is given, even if you are only presenting a DESSERT dish. All cooking must stop after the call for judging is given.
6. Presentation must be made with the food either in a Dutch oven or on a Dutch oven lid. There will be NO exceptions. Garnishes are to be added tastefully and appropriately.
7. At the time of each presentation, contestants may take no more than thirty seconds to describe their entree to the judges. This explanation should include the name of the entree and anything of particular interest to the judges. After the entree is presented, contestants may begin their cleanup, but may not remove any gear until after all judging is completed and prizes are awarded. Please be considerate of the other contestants.
8. Judges decisions on rating of entries are final. Staff decisions on policy and procedures are final.
9. The presentation of prizes will take place at 3:00 p.m. or as close to 3:00 pm as possible incase we have a great turn out.