



Saturday March 14, 2009 -- South Towne Expo Center

Rules and Regulations

Please read the rules and regulations carefully before competition. You will be held accountable for the information below.

1. The meats to be prepared and presented to the judges will be Pheasant and Flat Iron Steaks. Only the meat provided by the organizer may be used in the competition. Both entries may be cooked as an “open division”; it is to the discretion of the cooks as to how they will prepare the meats.
2. The meats may be prepared on any cooking surface and is not limited to wood or charcoal.
3. The entries will be judged on presentation and taste only.
4. Judges will score each entry from a scale of 3 to 10.
5. We request the judges to not visit the teams until all of the entries have been evaluated and the completed score cards turned in.
6. The cooks will supply their own turn in containers/plates etc. and may present the entries to the judging panel any way they see fit. Once their entries have been judged the containers will be returned to the contestant’s location. The organizer will provide the necessary utensils for the judges.
7. The cooks should make every effort to keep all of their turn in containers/plates etc. out of sight of the general public until they are ready to assemble their entries.
8. Any type of garnishments may be used for the presentation, there are no restrictions, only the entries containing the meats will be judged for taste.

If you have any questions, comments or feedback, please call Lyle Earl at (801) 718-0063

The two categories will be judged in the following order:

FLAT IRON STEAKS 4:30 p.m.
PHEASANT 5:15 p.m.
AWARDS CEREMONY 7:30 p.m.

Remember to keep your cooking/preparation areas clean, orderly and safe. Remember to sanitize work areas properly.

We look forward to seeing you there!