



Cook Off Information Packet

Section IV

Mailing Address:
41 East 400 North #210
Logan, UT 84321

International Dutch Oven Society

World Championship Cook-Off Rules 2006

1. This is a three pot cook off, consisting of a main dish, a dessert and a bread.
2. A team may consist of one or two members. An adult must accompany any contestant under the age of 18.
3. All contestants cooking in the IDOS World Championship Cookoff must be members of IDOS.
4. **ONLY TEAM MEMBERS** (not family or friends) are allowed in the cooking area! Violators will be disqualified. One team member must remain in the cooking area at all times.
5. Contestants will not consume alcoholic beverages *during the cookoff (up until and including the announcement of the winners.)* Smoking is allowed in designated areas only.
6. Recipes must be submitted by the designated date and should include a complete list of all ingredients in order of use and complete instructions on how to prepare them, including the temperature the meat will be taken to. Outside the realm of copyright, recipes become the property of the cookoff for subsequent use in cookoff cookbooks or publications. All copyright recipes must include the source.
7. Ingredients cannot be precooked and must be combined, chopped, sliced, or diced during the competition--on site—**including garnishes and marinating**. For safety reasons, no ingredients prepared or processed at home are allowed. All meat must be USDA inspected.
8. All cooking must be done in an **approved** (Factory-Made Dutch Ovens) Dutch oven and everything cooked **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. *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.* Dishes must be presented to the judges' table on time—**NO EXCEPTIONS**.
9. No battery operated or electrical devices are allowed in the preparation of food.
10. All foods submitted for judging should be displayed in the pot or on the lid. Lid stands will be provided by the cookoff. For sanitation concerns, please do not display foods on fabric.
11. Garnishing should be simple and complement the dish being presented and not distract from it. **This is not a garnishing contest**. Garnishes should be edible. Any flowers used in garnishing should be pesticide free and edible. Field judges may request proof from place of purchase that the flowers comply with this rule.
12. Only competition recipes can be cooked during the cookoff. There should be no eating in the cooking area—food and beverage will be provided in the hospitality booth.
13. Know and practice safe food handling procedures. Please refer to the accompanying World Championship Cook Off Etiquette Form.
14. We **REQUIRE** at least one team member to have a current food handler's permit from their local county. A copy of which is required at the time of recipe submission and the wearing of which is required the day of the cook off.
15. Use good fire safety practices. Keep yourself and the public safe. Building restrictions prohibit the use of propane stoves. All cooking must be done at least 18 inches above the ground.
16. Interaction with the public is encouraged. Please be courteous in sharing cooking information. Do not advertise for personal gain.
17. All judging decisions are final.

IDOS AND ISE ARE NOT RESPONSIBLE FOR ACCIDENTS OR DAMAGE INCURRED DURING THE COOKOFF.

Any exceptions or clarifications on the official rules must be submitted in writing to the cook off committee at least two weeks prior to the World Championships for a ruling on their question.