



Cook Off Information Packet

Section IV

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

World Championship Cook Off

Etiquette

- 1) You will be allowed to bring and light your own charcoal.
- 2) Team Sponsorship: Teams are allowed personal sponsorship, but must keep advertising banners to 3 feet by 5 feet in size, and these banners must be displayed only in front of the team's cooking area. This ensures that IDOS's main World Championship Sponsors will be the most visible of sponsors. No drawings or lotteries can be run out of your booth by your personal sponsors.
- 3) Safe food handling Procedures:
 - a) Teams should start with clean equipment and use clean cooking practices.
 - b) Good hand washing practices are required, ***including a separate basin for hand washing.*** There should be no finger licking.
 - c) Dishwashing facilities, including washing, rinsing, and sanitizing basins, are ***required*** of all teams. Tasting utensils must be washed immediately after use. All washing of dishes **MUST BE DONE** in your own area.
 - d) Food service gloves must be worn when handling food that will not be cooked further. Hot foods must be kept above 135 degrees F.
 - e) Some type of hair restraint (hat, hair net, pony tail holder, etc) should be worn during the cook off.
 - f) Wash cutting boards with bleach water between meats and vegetables to avoid cross contamination, or if possible, use different cutting boards for meat and vegetables and clearly label them.
 - g) Coolers are required for all refrigerated items and cold food must be kept below 41 degrees F.
 - h) All reheated food must be taken back up to 165 degrees F for safety purposes if the temperature goes below 135 degrees F. A Field judge must take a temperature before reheating to determine how high to reheat the meat.
 - i) Field judges will be checking cooler temperatures before and during the competition. They will also check the meat temperatures prior to judging.
 - j) If bringing store-bought pre-marinated or pre-injected meat to use in competition, please note this in your recipe. (i.e. Butterball Chicken.)
- 4) Be prompt; attend the cooks' meeting for last-minute instructions and questions.



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5) Prior to the day of the competition, read all of the information in the competitor’s cook off packet and come to the cooks’ meeting prepared to ask any questions you may have. If it is a question regarding clarification of a rule or a request for a rule change, please remember to contact the cook off committee at least two weeks prior to the cook off for a ruling on your question.

6) Teams should demonstrate good sportsmanship within their own teams as well as with the other teams. Good interaction within the teams, with other competing teams, with the cook off helpers and committee, and with the public is an important part of the cooking contest. Teams should be courteous and willing to answer questions.

7) Temperature guidelines for cooked meat are as follows: Meats should be cooked to AT LEAST the following temperatures: (All temperatures should hold for at least 15 seconds)

Beef, Pork & Lamb (Roasts, Steaks, Chops)	145 degrees F
Pre-Injected Beef	155 degrees F
Ground Beef, Veal, Lamb, or Pork	155 degrees F
Ground Turkey, Chicken and Stuffing	165 degrees F
Poultry, White or dark meat (unless too small to test, then the juices should run clear.)	165 degrees F
Pork	145 degrees F
Fin Fish	Cook until opaque and flakes easily with a fork.
Scallops	Should turn milky white or opaque and firm.
Clams, mussels, oysters	Cook until shells open.
Shrimp, lobster, crab	Should turn red and flesh should be pearly opaque.

8) There should be no cooking in the pit other than competition dishes. (for example, please don’t cook lunch in your pit.)

9) As food and drink are provided in the hospitality suite, please eat it there. Drinks are allowed in your pit to keep you hydrated while cooking. If for a health reason you must eat to keep your blood sugar up, please make sure you do so but please do it in the hospitality suite. No alcoholic consumption is permitted throughout the entire competition, including up to the announcing of the winners by all participants, judges, helpers, committee members or anyone helping with the cookoff.

10) Each team is required to bring all their own equipment that is needed to compete with. This includes a Dutch Oven Cooking table. One 8 foot prep table will be provided for each



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team. If you are traveling from a distance, please contact the cook off committee to help make alternative arrangements (loan of equipment) where possible.

- 11) The cook off committee will do their best to provide a 10 x 10 foot space for each team and all of your equipment ***must*** fit within this space.
- 12) If you need hot water for a recipe, please plan on heating it yourself over briquettes (sometimes the hot water runs out at the facility.)
- 13) This competition is about encouraging the skill of using the Dutch oven without the use of additional pans such as bread pans, pie tins, tinfoil or foil pan inserts. Trivets under meat and parchment paper are acceptable.
- 14) ***The most important thing of all is to have Fun and spread the love and joy of Dutch oven cooking with everyone you come in contact with.***

Facility Specific Limitations

- 1) There will be no washing of dishes in the Sandy Expo Center's sink facility. It is for the disposal of and gaining of water only.
- 2) Helpers ***must not*** do the team's dishes, that is part of your job as a competitor. They will only help with disposing of and getting water and charcoal.
- 3) All charcoal must be lit outside and brought in ***with a bucket of some kind.*** Please provide this bucket for your team.
- 4) Make sure your cook table is back about 6 inches from the fabric on the divider pole.