

# **CSI Chili Cook-Off**

## **TEAM ENTRY INFORMATION**

4:30-5:00 pm	Booth & Décor Set-up – Team photos to follow
5:30 pm	Doors Open – Let The Tasting Begin!
5:30 - 7:00 pm	Chili Tasting / Judging/Voting / Networking
7:30 pm	CSI Awards – Announcements of Winners
8:00-8:30 pm	Adjourn / Clean-up

**REGISTRATION:** Team Registration closes **two weeks before event**, if you would like to enter the chili cook off competition. Space will be on a first come basis and space is limited to 8 teams. If you do not register a team, a space will not be available on the day of the event.

**BOOTH:** CSI will provide +/- 5' space, which includes a table cloth, and a power cord/strip, extension cord, and possibly a couple of chairs if room allows. Area around your table might be available for team theme props, but is not guaranteed. After set up and cooking, take access items such as coolers to your vehicle or find space in your area. Building rules require that floor space be kept clear at all times. Teams and chili are to be ready by 5:00 pm.

**CHILI:** Each team is required to provide (2) gallons of chili. Chili can be prepared in advance and reheated. It is suggested that at least partial preparation be done before arrival at the CSI Event. If brought from home, it may be frozen, but it may not be canned. There are no rules on chili ingredients (beef, chicken, pork, turkey, beans, wild game, vegetarian, etc.). CSI will provide side dishes (veggie platter, etc), forks, spoons, napkins, and tasting cups. Each team may bring other condiments to accent their entry and cleanse the pallet. Examples for these items are corn chips, green onions, grated cheese, Tabasco sauce, sour cream, etc.

**COOKING:** Crock pots are the most effective way of keeping your chili warm throughout the event. Best to bring 2-3 if possible. Hot plates can be used but best to bring the chili fully cooked and hot ready to be kept warm.

**TEAM THEME:** Teams can come in costume and decorate their booth to compete in the Best Theme competition. This competition is voted on by the attendees.

**BOOTH/TABLE SET UP:** Teams may start setting up at 4:30pm. We would ask that you try to be ready by 5:00pm for photos. Be courteous to the other patrons in the building although we have a private room for the event.

**BOOTH/TABLE TAKE DOWN:** Immediately after the event is officially adjourned all tables/booths must be cleaned or dismantled. Do not begin breaking down your table/booth until the event has concluded. All equipment is to be removed from premises before teams depart. Nothing can remain overnight. Please leave your booth/table space neat and clean. **There will be a \$50 cleaning fee charged to any team who leaves their space messy.**

JUDGING: We will have a team of professional judges selecting our **Grand Prize** of BEST CHILI. We will also have the PEOPLE'S CHOICE AWARDS which will be the result of voting that takes place during the evening by everyone present. They will judge teams based on BEST CHILI and BEST PRESENTATION (décor, outfits, originality, and theme). Voting will be strictly monitored.

ALCOHOL: Teams are not allowed to bring or serve alcohol in any shape or form. Beer and wine will be available to purchase at the event. Soft drinks & water are also available.

WATER: There will not be running water at your booth. Bring a bucket for water to clean up or hand wipes.

### **POSSIBLE TEAM CHECK OFF LIST**

_____ 2 Gallons Chili	_____ Cutting Board (acrylic only)
_____ Rinse/Wash Buckets	_____ Paper Towels
_____ Wash Cloths/Towels/Wipes	_____ Detergent
_____ Accurate Food Thermometer	_____ All necessary utensils/ Serving Ladles
_____ 2 or 3 Crock Pots	_____ Bleach

### **COOKING:**

All potentially hazardous foods (such as raw meats) that have been cooked and then refrigerated shall be rapidly reheated throughout to 165° F before being served or placed in a hot food storage facility. All potentially hazardous foods requiring cooking shall be cooked with no interruption in the cooking process to the minimum INTERNAL temperature as shown below:

Poultry - 165°

Pork - 150°

All other potentially hazardous foods requiring cooking - 140° F

GOOD LUCK – MAY THE BEST TEAM WIN!



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