

General Rules and Regulations

- Contestants must pre-register in order to enter the contest. Registration must be complete by October 30th, 2023. **Registration the day of the contest is not permitted.**
- **A \$40 entry fee is REQUIRED per team. ONE chili recipe per team may be entered for judging.** Registration can be completed at fosterthelovela.org/cookoff or by completing the registration form attached along with your entry fee. Registration form and payment can be mailed to:
Foster the Love Louisiana
113 Jared Dr
Broussard, LA 70518
- **Competition chili must be cooked from scratch on site the day of the cook off.**
- Teams are responsible for supplying all cooking utensils and supplies needed, as well as furnishing their own propane cooker. **No wood or coal burning allowed.** We encourage you to have your own fire extinguisher for safety reasons. **There will not be any electrical hook-ups.**
- Teams must also provide their own tables and tents (optional).
- Foster the Love will provide bowls and spoons for attendees.
- Teams must wear plastic gloves when serving food.
- **All coolers and pots will be inspected during arrival and set up.** This is to ensure no pre-cooked food comes into the event.
- Judge's Choice - A panel of judges will determine the top 3 entries
- People's Choice – This award will be determined by votes cast by event attendees.
- Teams are encouraged to decorate their cooking area.

Schedule

- 8 am Mandatory cooks meeting followed by team set-up and preparation
- 9:00 Teams may begin Cooking
- 12-3 Public tasting is open
- 12:30 Judging container of chili must be turned into the judging table
- 2:00 People's Choice voting ends
- 3:00 Winners announced

Cooking Categories

- **Traditional Red Chili** is any kind of meat, or combination of meats, cooked with red chili peppers, various spices and other ingredients. Beans and non-vegetable fillers such as rice and pasta are not allowed. Preference is not given to either cut meat, ground meat, shredded meat or cubed meat.
- **Homestyle Chili** is any kind of meat, or combination of meats, and/or vegetables cooked with beans, chili peppers, various spices and other ingredients. Homestyle chili may be any color. Beans are required. Preference is not given to either cut, ground, shredded or cubed meat. Seafood is allowed.
- **Homestyle and Traditional Red** will be judged together.
- **People's Choice Chili (PC)** is any type of chili served. Winner will be determined by the public. PC is required by all contestants.

Set Up

- Teams can begin setting up cooking areas at 8am Nov. 13th
- Teams are allowed a 10x10 area. Tents and cooking area should not extend past that area.
- No tents, tables, chairs, or cooking supplies will be provided by the event host.
- One table is required per team
- If common allergens are used a sign must be displayed specifying which allergens are present.
 - Allergens include: Milk, egg, fish, shellfish, tree nuts, peanuts, wheat, and soy beans

Food Preparation

- Meat may be pre-cut or ground, but **MAY NOT** be pre-cooked, treated, seasoned or marinated in any manner. Preference is not given to either cut meat, ground meat, shredded meat or cubed meat.
- No ingredient may be pre-cooked in any way prior to the commencement of the official cooking time. The only exceptions are canned vegetables, sauces, pepper sauces, liquids, seasoning pastes and meat substitutes.
- Grinding and/or mixing of spices is allowed prior to the event. All other ingredients must be prepared and/or chopped on-site during the preparation period. The preparation period begins when cooks arrive onsite for competitions. Only prepping allowed at this time - **NO COOKING** of chili.
- Garnishes are not allowed for judging containers. Rule of thumb- if an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the entire bowl, it is a garnish and is not permitted.
- All ingredients must be sourced to a licensed food manufacturer, wholesale supplier or retail store. Purchase receipts are recommended. All ingredients are subject to inspection at any time, by cook-off representatives or local and state officials.
- All food - whether stored, resting or cooking - must always be maintained at food-safe temperatures. Food temperatures are subject to inspection at any time by cook-off representatives or local/state officials.
- Chili must be covered when not being served.
- All food handling, preparation and serving must comply with all local and state guidelines, policies and rules.
- Teams are **NOT allowed** to give samples to **judges** prior to turn in.
- Failure to abide by any of the above, in the unilateral and unfettered opinion of the Chief Judge, will result in immediate disqualification from the cook-off.

People's Choice Chili (PC)

- Every team must prepare and serve PC on site following food preparation rules.
- Each team must provide **5 gallons** of chili for tasting. 2oz will be served in the 4oz cups provided by the cook-off organizers.
- Garnishes **are** allowed for PC tasting
- Attendees will vote for PC with a ticket placed in a container provided by cook-off organizers.
- Voting containers will be collected at **2:00** by organizers.
- Teams are **NOT allowed** to give samples to the public prior to **12PM**. Public attendees must show an event wristband to receive a sample. Any deviation from this rule will result in disqualification.

Cooks Judging Cups

- A **Cooks Meeting** will be held at 8 AM on the day of the cook off. One member of each team **MUST** attend. At this meeting, each Team will be given 1 official judging cup. Each Team is responsible for delivering their cup with the chili sample to the judging area by the official turn in time for judging – **12:30PM**.
- **Protect the judging cup** – Once judging cups have been issued, each head cook is responsible for his or her judging cup. Cooks must not remove or tamper with the tickets on the bottom of the cups. Any **marked or altered** cup must be replaced prior to turn-in or it will be disqualified.
- **Filling Cups** – Cups should be filled $\frac{3}{4}$ full.
- **Chili Turn-In** – Chili will be turned in at the place and time designated at the cooks' meeting.
- **Penalties** – Failure to comply with the rules set forth herein may result in disqualification of an individual cook or team for the cook-off. Decisions of the official(s) are final.

Judging

- Chili judging will be done using preliminary and final judges.
- Judges must abstain from inspecting or tasting chili prior to judging. Judges must not be associated with any cook at the cook-off (e.g. one spouse cooking and the other spouse judging).
- Judging criteria and scoring – each category will be scored from 0-5
 - Aroma
 - Consistency
 - Color
 - Taste
 - Aftertaste
- Scoring – each cup of chili will be scored on its own merits with a whole number from 0 to 25, with 25 being the highest

Frequently Asked Questions

Who do I contact for information about the cook off or to enter a team?

Registration forms and rules can be found at fosterthelovela.org/cookoff. You can also contact our events team at connect@fosterthelovela.org or call 337-205-2155.

What is the cost and what do we need to bring?

Entry fee is \$40 per team entry. We also have sponsorship opportunities available, which includes team entry. Teams are responsible for their own tables, chairs, tents, cooking and serving utensils, decorations, propane burner and propane. Remember – there is no electricity and no wood or charcoal fires. Competition chili must be cooked on site.

What is the set up time? Cooking time? When is the judging?

- You may begin setting at 8 AM and cooking at 9 AM
- All coolers and pots will be inspected upon arrival at the event and before you are escorted to your table. This is to ensure no pre-cooked food comes into the event.
- Chili will be turned in for judging at **12:30 PM**.
- Winners will be announced at approximately 3 PM.

How much chili is required?

We require a minimum of 5 gallons to be served to the public.

How much space do I have to set up and cook?

Each team will have approximately 10 feet by 10 feet in which to set up a tent, table, and all cooking supplies.

What are the award categories?

- **Judge's Choice** - A panel of judges will determine the top 3 entries for Red Chili and Homestyle Chili
- **People's Choice** - People's Choice will be determined by votes cast by event attendees.