

# 2ND ANNUAL MUSIC BOOSTERS CHILI COOKOFF

*To Buy a Bass Clarinet*

**Thursday, March 12 from 5-6:30 p.m.**

**Alma High School Cafeteria**

*Tickets sold at the door*

## **Cookoff Rules**

### **Contestant Responsibilities**

- Crockpots or other heating equipment, etc. must be supplied by the entrant. Roasters are not allowed, as they will blow a fuse. Crock pots are required to have a lid to keep the chili at proper temperatures and to reduce the risk of contaminating the chili. Contestants must provide a food thermometer to check the internal temperature of their chili to assure proper temperature for serving (140°-165°F).
- Contestants must prepare and bring on site a serving utensil and one crockpot full of chili (6-8 quart size).
- Chili must be cooked from scratch at home within 24 hours of the start of the event and brought on site the day of the cook-off by 4:30 p.m., Thursday, March 12, with *warm chili* so that it can be 140°-165°F by the start of the cookoff.
- All meat and poultry must be obtained from USDA approved sources. A receipt must be given to the event organizers for verification when the chili is brought to the event. Additionally, meat must be cooked to a minimum of 165°F for poultry, 155°F for pork and 145°F for other meats. Hold chili at no less than 165°F until served.
- No bare hand contact with food is allowed. Reminder: contestants must wash their hands after using toilet facilities, coughing/sneezing and handling soiled equipment, etc. Contestants must provide their own food handling gloves and hair nets when preparing the chili.
- Teams must:
  - submit a completed entry form by 4pm on March 3, including a complete list of ingredients in the chili.*Ingredient lists are required for allergy purposes, and will not be shared publicly.*

### **Event Organizer Responsibilities**

- Table, a white plastic table cloth, serving cups, and power source will be supplied by Alma Music Boosters.
- Event organizers or volunteers will be monitoring food temperatures periodically throughout the event.
- Alma Music Boosters will provide toppings, chips, muffins and beverages.
- On the day of the event, hair nets and gloves will be provided to contestants, who will be serving the chilis.
- Teams may be recognized on Facebook prior to the event. Photos of winning teams will be posted also.

### **Other Information**

- Contact Alma Music Boosters for any questions at Leslie.c.Love@gmail.com or text 989-576-1658.
- Failure to comply with any or all contestant rules will result in disqualification.

## **ENTRY FORM**

Team/Individual name: \_\_\_\_\_ Team Contact Person: \_\_\_\_\_

Chili recipe name: \_\_\_\_\_ Spice rating (1-5): \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_

*I have read and understand the cook-off rules. I agree that our team will be responsible for its set up and clean up of assigned booth area.*

*A list of cooking team participants is on the back of this form.*

Team Contact Signature

Date

***This entry form is due by 4 pm, March 3, 2020!***

Drop off form and ingredients list at the Alma High School business office, 1500 N Pine Avenue in Alma

Questions? Contact Leslie Love at Leslie.c.Love@gmail.com or text 989-576-1658.