

Chopped Challenge

Saturday, August 3, 2019, Time TBD

4-H Building Auditorium

1. Entry fee is \$30.00 per team. Each team may have a business or organization to sponsor them.
2. Set-up starts at TBD. Team meeting time TBD. Competition starts at TBD
3. Each team should be comprised of up to 3 people ages 16 and older.
Professionals will be placed in professional category.
4. Each team will have **45** minutes to completely prepare their dish.
5. **All** cooking utensils and cooking surfaces will be provided. None to be brought from home. This keeps a level competition. The presentation dishes will be provided to each team as well.
6. Each team will be allowed to bring unlimited spices and fresh herbs they would like to use. Each team is also allowed to bring up to 5 wild card ingredients. These items can be items such as : sauces, eggs, condiments, vegetables, fruit, pre-cooked rice/pasta, etc – can be brought out of own kitchen.
7. Each team will be provided baskets possibly containing items such as: milk, sugar, flour, corn starch, vinegar, brown sugar, salt/pepper, tomato, celery, onion, green pepper, garlic, butter, and vegetable oil. There will be a mystery protein included in the basket as well. Professional baskets will be a complete mystery.
8. **Any team leaving any unwashed dishes or equipment at their station and cooking station unclean will be disqualified.**
9. There will be a people’s choice award this year. That winner will compete in final round if different than judges choice.
10. Each team will need to make enough for THREE JUDGES. IT WILL BE THE TEAM’S RESPONSIBILITY TO KEEP THEIR DISH WARM UNTIL IT IS TIME FOR THEIR TEAM TO BE JUDGED. The judging will be open.
11. Each team will be judged on the following criteria:

OVERALL USE OF THE REQUIRED INGREDIENTS.

APPEARANCE Is the dish eye appealing? Is the container clean?

FLAVOR Does the judge get an even flavor all the way through? Is the taste of one item too overwhelming?

CONSISTENCY ..Is the dish made the correct way? Is the soup too thick, is the rice too hard, are the noodles mushy? Is it the same throughout the entire dish.

ORIGINALITYHow creative and/or different is the dish compared to the other teams.

Event sponsored by Woodchuck IGA in Morgantown

Christy Woods
317-223-6662

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Entries must be received in the Fair Office by July 26, 2019

Team Name _____

Team Members' Names _____

Team Captain Name _____

Category Entry: **PROFESSIONAL** **AMATEUR**

I have read the rules & attest that I am a professional _____
Signature

I have read the rules & attest that I am an amateur _____
Signature

Contact Address _____

Email Address _____

Contact Phone Number _____

Sponsor(s) Name (if team has a sponsor) _____

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