



## Taco Cook-Off Registration

Team Name: \_\_\_\_\_ Head Cook: \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Email: \_\_\_\_\_

Events:

### **Tacos: (\$20 per category)**

Beef  Chicken  Pork  Seafood  Vegan  Open  
 Breakfast  Dessert Taco

### **Non-Tacos: (\$10 per category)**

Chef-Choice Side  Tortilla  Pico de Gallo  
 Salsa  Guacamole

### **Pour-Off (Submissions contain alcohol): (\$20 per category)**

Bloody Mary\*  Margarita\*  Michelada\*

\*must be @least 21 years old to participate.

**All categories (\$150)**

**Each team will be responsible for a \$50 minimum Calcutta in addition to the entry fee regardless of the number of categories you register for.**

## **Tacos n Tunes Rules**

- 1) There will be a mandatory head cooks meeting and team Calcutta prior to the event.
- 2) The head cook is responsible for team conduct and is also subject to disqualification in the event of misconduct. Remember this is a family event! No offensive displays, language or etc. will be tolerated. We should all be friendly and hospitable to all!
- 3) All food must be cooked on site, no precooked food will be allowed, except for salsa and pico.
- 4) Cooking will begin no earlier than 7:30 am.
- 5) The cooking area will be provided, and all items must fit inside this space.
- 6) All cooking methods will be allowed. Open fires on the ground are not allowed in any form. Fire boxes are allowed but a fire extinguisher is required for open flame cooking. Electricity is not provided. Generators are allowed but must be set away where exhaust and noise are not impeding other teams.
- 7) Each team will be responsible for supplying their own water for cooking, cleaning, consumption, and sanitation.
- 8) Each team will furnish their own equipment, food products, as well as any items need to prepare, cook, and present their food for consumption safely and sanitarily.
- 9) Turn-in will be blind in Styrofoam containers that will be provided by the competition committee. The turn in containers will have a double ticket taped to the bottom.

### **Judging:**

Judging will be based on a point system of: Visual appeal, taste, aroma, texture and use of primary ingredient per category.

The judges and staff will be at liberty to inspect all cooking and preparation at any time without question.

### **Awards:**

First and Second place will be awarded in each category, as well as overall Grand and Reserve Champion awards. The total points won will determine the scale down of categories as a tiebreaker.

A Showmanship award will be presented and based on best site presentation, community/civic, and accommodation/ cooperation with judges/staff.

**These rules maybe amended with adequate notice prior to competition.**