

## Atlanta Chili Cook Off Rules, Guidelines & Prize Info

### **Judging & Awards:**

1. The Judges Panel will consist of (6 - 9) restaurant professionals/chefs, local food bloggers/writers with superior knowledge of chili & Brunswick stew.
2. Plaques & medals will be given to all 1st, 2nd, and 3rd place chili & Brunswick stew winners for both the Amateur division & Restaurant division.
3. All winners will be determined by the official judges for the event.
4. Chili & Brunswick stew samples for judging must be submitted in the serving cups provided by the event organizers and ready to be judged starting at 11am. **ALL samples must be from the pot you are serving the public that day no small batching for the judges.**
5. A staff member will come by your booth between 11am and 12:30pm to pick up your chili & Brunswick stew competition entry. We will give you 10 – 15 minutes heads up before we come by to pick up your entry.

**Prizes:** (6) Divisions for Awards include: Best Chili Amateurs, Best Chili Restaurants, Best Brunswick stew Amateurs, Best Brunswick stew restaurants, People's Choice award for both chili and Brunswick stew & Most Spirited Team (Best Booth Contest)

**Best Chili & Brunswick Stew Amateurs Teams** will have a 1st, 2nd & 3rd place ranking. Rankings will be determined by the Judges Panel. For Chili awards 1st Place winner will receive \$1000 cash, plaque & \$100 restaurant gift certificate; 2nd Place winner will receive \$500 cash, a plaque & \$50 restaurant gift certificate, 3rd Place winner will receive \$250 cash, a plaque & \$25 restaurant gift certificate. For Brunswick stew awards 1st Place winner will receive \$250 cash, plaque & \$50 restaurant gift certificate; 2nd Place winner will receive \$150 cash, a plaque & \$25 restaurant gift certificate, 3rd Place winner will receive \$100 cash & a plaque.

**Best Chili & Brunswick Stew Restaurant Teams** will have a 1st, 2nd & 3rd place winners determined by the Judges Panel and all winners will receive plaques for best chili & best Brunswick stew. Top 3 winners will be mentioned in post event PR.

**People Choice Award** will be determined by festival participants who will vote on their favorite overall chili and/or Brunswick stew from both amateur & restaurant teams with awards given to top three winners who will all receive a plaque. People will vote by putting a ticket in your box at your booth. Voting boxes will be provided to each team. We will provide the public 1 voting ticket on a wristband for this competition. People choice awards votes will be collected between 3:30pm - 4:30pm with winners announced around 5p.m.

**Most Spirited Team** (Best Booth) award will have a 1st, 2nd & 3rd winner & be determined by the festival organizers. Teams will be judged on theme, decoration, enthusiasm and other elements. The three winners will all receive plaques.

### **SET UP:**

1. Locations will be allocated based on the date and time your application is received.
2. Teams may begin setting up as early as 8am day of the event.
3. **All vehicles should be out of festival area by 10:45am. No vehicles will be allowed at booth after this time. We will allow one car to be left behind your booth if feasible.**

4. The team name must be posted at your booth and visible & team banners are allowed and encouraged.
5. Teams must be ready to serve food samples starting at 12 Noon to public no earlier.
6. Event organizers provide 1 table and 2 chairs for each team. You may bring extra table if necessary or rent one for \$10 by indicating on your application. Tents can be rented for \$150. Your team also get 2 tasting spoons per booth. Any extra tasting spoons need to be purchased. You can indicate all of this on your application.

**EVENT SCHEDULE:**

8am – 10am: Team Check in & Booth set up (Please check in at info tent indicated on site plan.)

11:00 am – 12:30PM: Staff will come to booth to taste food entries for the cook off.

12:30PM: Doors Open to Public

5pm: Winners announced at stage (Winners will be notified in advance)

**PREPARATION & CLEAN UP:**

1. Teams are responsible for booth/table clean up. Teams that fail to clean up and remove all personal items will be fined \$50. Teams must checkout before leaving the site.
2. Cooking can be done at your restaurant or home kitchen or at your table.
3. Teams must supply their own tents, cooking utensils, propane cookers/stoves & are responsible for safety & operation. Power will be provided if needed for a \$25 fee indicated on your application.
4. We will provide tasting spoons for the public and we will provide your booth all the serving cups and a ladle.