



BURGER & SEAFOOD COMPETITION

APPLICATION 2019

DATE: Saturday, June 22, 2019

LOCATION: Ripken Stadium, 873 Long Dr, Aberdeen, MD 21001

EVENT CONTACT: Kim Schlosser, Restaurant Association of Maryland
(410) 290-6800 x1020 or kschlosser@marylandrestaurants.com

FESTIVAL HOURS: 11 a. m. until 7 p.m.

APPLICATION INSTRUCTIONS

1. Complete the Application in FULL (Incomplete applications will not be considered.) If there are more entries in each category than can be accommodated, competitors will be chosen according to the date of their submitted applications. Payment will be refunded to those we cannot accommodate.
2. Send your signed Application and required materials to the Event Contact shown above.
Be sure you have included:
 - Your non-refundable check or money order donation to participate in the competition
 - High-Res photograph of chef, bio, restaurant logo and name of assistant chef
 - Recipe

CONTACT INFORMATION:

First Name:		Last Name:	
Restaurant/Company Represented:			
Mailing Address:			
City, State Zip			
Day Phone:		Cell Phone:	
Email:		Website:	
Please list the names of your team who will be cooking.	Lead Chef:		
	Assistant Chef:		
Dish Title:			



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Please include your original recipe below including ingredients and preparation instructions. *(May attach a separate document)*

What equipment will you use for food preparation? (Check all that apply)

Festival Electric
 FOODIE FEST Grill
 Other: _____

<u>COMPETITION FEE:</u>	Price Per	Total
Burger Competition	_____ x \$125.00	\$ _____
Seafood Competition	_____ x \$125.00	\$ _____

RULES & REGULATIONS

CANCELLATIONS: No refunds will be given for any cancellation. All fees are non-refundable. Festival/Competition is Rain or Shine.

CARE: Competitors must not injure or deface the grounds or buildings. When such damage occurs, the Competitor is liable to the owner of the property so damaged. The Competitor shall comply with all reasonable requests of owners of the complex. Competitors will be charged for; excessive debris left in Competitor space and clean-up caused by paint, oil, grease, adhesive materials and abrasives.

CHILDREN: Children under age 16 must be supervised by someone other than a Competitor during the entirety of the festival.

GREASE: Competitors are responsible for the disposal of their own grease. There will be no grease bins available on site for Competitor use. All grease must remain with Competitor and be taken off site for disposal after the festival. All food Competitors using fry oil are to provide ground cover inside their designated area for the absorption of grease where applicable. No food Competitor will be allowed to compete if this ground cover is not in place. Grease absorbent mats work the best. Absolutely no grease or grey matter is to be disposed of on the grounds, in restrooms or down any drains. Anyone found doing this will be fined \$1,000, immediately be ordered to leave the event site, and could potentially face criminal charges.

ICE / WATER: Water will be provided during the competition. Competitors need to provide their own ice.

JUDGING & SCORING: As the judges critique an entry/display, points are awarded in several areas and averaged to yield a single score for the entry/display. Based on a possible 100 points.



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- 20 points – Presentation, General Impression and Serving Methods
- 20 points – Creativity and Practicality
- 20 points – Composition and Harmony of Ingredients
- 20 points – Correct Preparation and Craftsmanship
- 20 points -- Flavor, Taste and Texture

Following that time of judging, plated dishes will be displayed for viewing and photography and identified by the information as submitted on the Submission Forms.

- **Presentation, General Impression and Serving Methods:** Fresh, easy to eat, correct temperature, hot/cold serving plate, stylistic but practical. Dish was completed/served within hour's time.
- **Creativity:** The dish shows a degree of difficulty and creative flair, rather than something copied and overused. If using an old or classical idea, new, creative ideas have been used to transform the dish. Degree of difficulty, artistic achievement, work involved, and originality are evaluated.
- **Composition and Harmony of Ingredients:** Ingredients are compatible. The seafood should be the showcase. Ingredient colors harmonize. Ingredient amounts are correctly portioned to give a perfect harmonization. Taste and colors should enhance each other, and display practical craftsmanship.
- **Correct Preparation and Craftsmanship:** Classical names should correspond to original recipes and methods of preparation. Preparations must display mastery of basic skills.
- **Flavor, Taste and Texture:** The stated flavor in the menu and recipe are profound. Doneness and temperatures are correct. The textures correspond to what was implied in the recipe. The flavor of the sauce or vinaigrette reflects what the recipe stated and is of the correct consistency. The dish portrays a high level of skill and exactness.

LIABILITY: Competitor shall bear sole responsibility for any personal injury, loss of property or merchandise placed upon or sold at or from the Festival, from set up to break down. Competitor agrees to indemnify, defend and hold harmless the Restaurant Association of Maryland, its owners, members, officers, employees, agent, and representatives (collectively, the "Indemnified Parties") from and against any and all claims, liability, damages, costs and expenses (including attorneys' fees) (collectively, "Claims") for injuries or death to persons, or damage to property, occasioned by, relating to, or arising out of any intentional or negligent acts or omissions by Competitor, its agents, employees, contractors volunteers, or representatives, or claims or costs arising out of, occasioned by, or relating to the enforcement of this paragraph, including attorney's fees. Competitor shall insure its own personal property during the Festival and hereby waives any and all Claims against the Indemnified Parties for any loss or damage to any personal property of Competitor for any reason, which waiver shall also constitute a waiver of subrogation binding upon Competitor's Insurers.

NON-COMPLIANCE: Restaurant Association of Maryland has the right to refuse any Competitor participating at the Festival if they do not comply with the rules set forth by the Restaurant Association of Maryland. If a Competitor is found noncompliant, the Restaurant Association of Maryland will not refund Competitor fees.

PARKING: Parking is free. All Competitors MUST follow Festival personnel directions regarding vehicles. When unloading, all Competitors are expected to unload food and equipment and then move vehicles to the designated parking area before setting up.

PERMITS / LICENSES: Competitors shall obtain all pertinent permits and licenses required by any federal, state or local laws, ordinances and regulations.



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PHOTOGRAPHY / VIDEOGRAPHY: Competitors understand that their voice, name and image (and those of employees of their company or people working with them) may be recorded by various mechanical and/or electrical means. Competitor releases any claim they might have in law in connection with the utilization of such material and grants the Restaurant Association of Maryland the right to use said materials in connection with advertising, publicity, exhibits, or without limitation, any other purpose.

RECIPES: Recipes must be original and never previously published in any public forum. A copy of the recipe, including full ingredients and instructions must be submitted. Contestant agrees to grant the Maryland Foodie Fest and the Restaurant Association of Maryland permission to edit, modify, adapt, publish, promote, and otherwise use the recipe in any way without additional compensation for an unlimited period of time.

TRASH REMOVAL: Grounds must be kept clean and free from debris. There will be designated trash dumpsters provided for Competitors to use. Competitors are expected to remove trash from their space at the conclusion of the competition.

COMPETITOR ID: Each Competitor may have 2 people at no additional charge. Competitors will receive a wristband at the time of Check In. These wristbands will allow Competitors to sample food or alcohol where provided throughout the general admission of the festival.

WEATHER: This event is rain or shine. It is the responsibility of the Competitor to be prepared to protect themselves and their property. Restaurant Association of Maryland will not be responsible for any weather related damages.

ADDITIONAL COMPETITION DETAILS

- Chefs will be responsible for all food products used in the event.
- Chefs will be responsible for all small wares used in the completion. Pans, blenders, cutting boards, plates, etc., will not be provided.
- Each team is to supply their own butane stove. Shared grills will be provided.
- Chefs may bring ONE assistant chef.
- Each chef will have one-hour total for dish to be cooked, prepared, and submit individually plated serving of the pre-submitted recipe. Failure to finish in time will result in disqualification. Portions must be prepared and presented within timeframe. There must be enough plated portions for each judge and one for photos.
- All dish components must be prepared in the one hour provided.
- All competitors should demonstrate appropriate cooking techniques, basic culinary preparation skills, and sanitation skills.
- **No outside alcoholic beverages are to be brought in, except as needed for the recipe.** Teams may bring in an ice chest to contain food for preparation in the cook-off. A Refrigeration Truck will be available. Make sure your chest is properly labelled.
- Random inspections may be performed to assure that the rules are being adhered to.
- The following cleanliness and safety rules will apply:
 - a. No use of any tobacco products.
 - b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
 - c. Shirt and shoes are required to be worn.
 - d. Sanitizing of work area should be implemented according to the Harford County Health Department Requirements shown below. While not required to obtain a Temporary Food Service License to compete, the following requirements must be observed:



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METAL STEM THERMOMETER

A properly calibrated, metal stem thermometer accurate to within + or - 2°F and with a range of 0 - 220°F is required. Safe temperatures are as follows:

COOK TEMPS

Chicken, poultry	165°F
Hamburger, sausage	155°F
Crabcake (with egg ingredient)	155°F
Beef, lamb, pork, seafood	145°F

HOLD TEMPS

Hot Hold	135°F or above
Cold Hold	41°F or below



ADDITIONAL REQUIREMENTS

- Home prepared foods are prohibited. All foods must be prepared at a licensed food service facility or at the event.
- Bare hand contact with ready-to-eat food is strictly prohibited. Disposable food grade gloves, utensils, or deli paper must be used to prevent cross-contamination of exposed ready-to-eat food.
- Food contact surfaces must be easily cleanable and non-porous.
- All cooking equipment must be clean and in good repair. Final approval for use will be determined at the time of inspection.
- Food, food contact equipment, utensils and single service items must be stored off the ground and protected from contamination. Provide sneeze guards and overhead protection as needed.
- Food transport containers must be clean, non-porous, and capable of maintaining required hot hold food temperatures (135°F or above).
- Refrigerators and freezers must be equipped with thermometers.
- Lights must be shielded or shatterproof.

WHAT DO WE PROVIDE?

- 1 - 6' ft table with table cloth/plastic covering
- Outdoor Grill
- Refrigerated Truck so you can enjoy the festival prior to competing
- Publicity

BURGER COMPETITION

- All burgers must be composed of grilled patties (formed from ground beef or ground alternative foods) served on buns, other bread products, or alternative wrappings such as lettuce, collectively referred to as "Bun".
- Burgers may include any combination of condiments and toppings. Every component of the burger must be placed inside the Bun or served open-faced on the Bun.
- Contestant must turn-in six (6) regular-sized burgers or six (6) servings if making a single giant burger cut into 6 or more pieces or small burgers or "sliders." (1) for Pictures, (5) for judging



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- Burgers may include any combination of condiments (such as ketchup, mayonnaise, salsa, and mustard), spreads (such as tapenade and pesto), sauces (such as barbecue or hot sauce), cheeses, and toppings (such as bacon, onions, tomatoes, avocados, and lettuce). Every component of the burger must be placed between the bun or bread pieces, or served open-faced on a bread product. Unadorned wooden skewers may be used to hold burgers in place for presentation.
- Garnish is optional and open.
- All hamburgers must be cooked on-site.

SEAFOOD COMPETITION

- All seafood dishes must be cooked on site, without pre-cooking.
- Seafood may be butchered and cleaned in advance including peeled/shelled shrimp, crab and crawfish.
- Simple stocks may also be prepared in advance. All other dish components must be prepared within the allocated hour.
- If needed, teams may also bring in cooked rice or pasta, however it cannot be added to the dish until on-site.
- Contestant must turn-in six (6) plated servings - (1) for Pictures, (5) for judging

AWARDS

The winner(s) of the Maryland Foodie Fest will be an automatic qualifier to represent the Restaurant Association of Maryland and compete at the World Food Championships. For more information, visit <https://worldfoodchampionships.com>

The Restaurant Association of Maryland is also awarding cash prizes as indicated on the website at www.marylandfoodiefest.com

The decisions of interpretation of these rules and regulations are at the discretion of the Restaurant Association of Maryland and their decision is final.



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This application, when accepted by the Restaurant Association of Maryland, along with the Rules and Regulations governing the Festival contain the final and entire agreement between the parties hereto, and neither they, nor their agents shall be bound by any terms, conditions or representations not herein written.

I, the duly authorized participant, or agent of, have read and understand and so hereby expressly acknowledge receipt of and agree to all the terms, conditions and authorizations contained in the application for exhibit space and the Rules and Regulations and Liability Provisions governing the Festival and I expressly agree to abide by the terms and conditions contained herein.

Signature: _____

Date: _____

Printed Name: _____

Business Name: _____