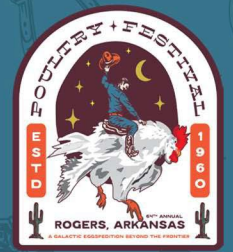


ALL MEMBER | COOKING COMPETITION



June 22, 2024, | Rogers Convention Center | Rogers, AR

LOCATION

The All-Member Cooking Competition will be held Saturday, June 22, 2024, in the northwest parking lot of the Rogers Convention Center at the Embassy Suites of Northwest, Arkansas. Each entry will be assigned a clearly marked space. Each space is defined as 3 parking spaces wide by 2 parking spaces deep (approximately 27' wide by 30' deep).

COOKING TEAM

Each cooking team must represent a poultry company, a complex, a combination of complexes, a university, or an allied member company. One member of the cooking team shall be identified as the “**Chief Cook**”. A Cook Team is made up of a **Chief Cook** and 9 members. Only the members of the cooking team listed on the registration form will be allowed to assist with food preparation and cooking. Each member of the cooking team must be employed by the company they are representing or be a student or faculty member of the university they are representing. The **Chief Cook** is responsible for the conduct of the team. All members of the cooking team are expected to be professional and responsible while they represent their company or university. Additional members of the team may take part in decorating, hospitality, theme presentation or other necessary functions. All team members should be in attire associated with their theme or some type of uniform that is clearly marked with a company logo/name and location of company.

COOKING TEAM LOAD IN

All equipment and supplies may be unloaded any time after **12:00 noon on Thursday, June 20, 2024**. If an earlier load-in time is necessary, arrangements must be made and approved by the Committee.

Teams can locate their assigned space by contacting Annie Hounsel at 903-908-2745 or through locating their team's name on the available map at the front entrance of the contest. All teams should get their cookers in place as soon as possible, then unpack and move their vehicles outside the cooking area. **All vehicles are to be removed from the contest area by 6:00 p.m. on Friday, June 21, 2024.**

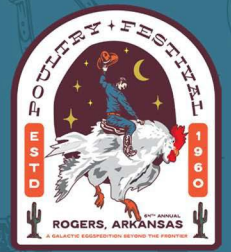
FIRE SAFETY

Each team must have a fire extinguisher on site before a fire can be started. Any tents or awnings 10'x 10' or larger must be flame retardant. Fully enclosed tents are permitted as long as cooling units are available for the tent. Flammable decorations are not permitted. **No cooking will be allowed inside or under tents, awnings or near any decorations.** Each team may have two (2) bottles of propane for cooking purposes. If a spare unit is required, it must be stored a safe distance from the cooking area. Each booth and cooking area will be inspected by a safety person prior to a fire being started.

Any use of charcoal needs to be disposed of by the team in a fire safe container that is to be taken off the property at the conclusion of the competition. Charcoal is prohibited from being disposed of in the dumpster on site. **Disposal of charcoal in the dumpsters is a fire hazard and is grounds for termination from the competition.**

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FIRST AID

A first aid station will be located at the entrance of the cooking competition and will be clearly marked with signs stating, "FIRST AID". An ambulance with EMT's will be on sight should an emergency occur.

TENTS | POWER | WATER

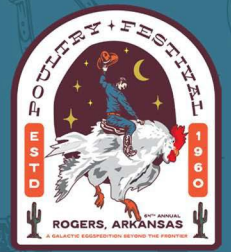
1. Tents are included with your registration. There are multiple size options available that include installation and removal, walls, a 20 amp drop, mist fan, and tent permit. Participants can also provide their own tent. Tent rentals must be made in advance (no exceptions).
2. Electricity will be provided by Hugg & Hall. All tents are equipped with one 20 amp drop with 4 plugs. Additional drops will need to be arranged directly through Hugg & Hall. Please see our preferred vendor list for contact information.
3. Malone Mechanical will install water lines to support all water needs.
4. Sunbelt Rentals will provide one cooling fan to each team. Additional cooling fans will need to be arranged directly through Sunbelt Rentals. Please see our preferred vendor list for contact information.

FOOD PREPARATION

1. Each team must provide their own meat and equipment necessary to prepare 50 servings in addition to the required amount for judging, sampling, and hospitality. The 50 servings will be served at the awards banquet on Saturday, June 22, 2024.
2. A refrigerated trailer will be provided to hold product until cooking time. The refrigerated trailer will be available for storage at 9:00 a.m., Thursday, June 20.
3. Poultry (chicken or turkey) prepared for judging and meals must be grilled or smoked on site.
4. All cooking areas will be subject to inspection for sanitation and cleanliness. (*See Guidelines for Cooked Products*)
5. As food is prepared for serving, it must be inspected for doneness by the Chief Cook. A doneness certificate must be placed on the container being delivered to the judges. All food to be served at the evening meal shall be certified for doneness by the Chief Cook. A doneness certificate must be placed on each container being delivered to the Embassy Suites.
6. There will be aluminum containers furnished for cooked product until time for serving. Teams need to bring plenty of foil to line the containers, and packaging tape to seal containers. Containers must include the team's name on all four sides of the container.

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COOKING CONTEST

1. There will be two (2) divisions in the cooking contest: Poultry Members and Allied Members
2. There will be four (4) categories in the cooking contest: Chicken - Boneless, Chicken - Bone-in, Turkey - Boneless, Turkey - Bone-in
3. The Allied Division will be exempt from categories. Best judged chicken/turkey wins Allied Division contest.
4. Three independent judges will determine the winners of the cooking competition according to the criteria on the cooking scorecard (*See Cooking Scorecard*)
5. The order of judging will be randomly assigned. **The first entry shall be ready at 10:30 a.m.** Each team's exact time for judging will be provided at load-in and again at the **Competition Meeting at 8:00 a.m.** on Saturday, June 22 in Ambassador Ballroom A of the Rogers Convention Center. All Chief Cooks are required to attend the Competition Meeting.
6. Judges will not know whose entry they are judging. Entries are to be delivered to the check-in station by a designated team representative. Cooking contestants and/or team members are not allowed to enter the judging area at any time.
7. The doneness certification must accompany the container when delivered to the check-in station.
8. For judging, one serving for each judge will be placed in a container for transporting to the check-in station. A serving is one of what has been prepared to be judged. There is one serving per judge or a total of 3 servings. *Example: if leg quarters were prepared there would be 3 containers with one leg quarter for each judge.* If there is a sauce to accompany the entry, it will need to be in a small container inside Styrofoam container.

GUIDELINES FOR COOKED PRODUCTS

Temperature Check

Temperature checks must be performed on ALL individual pieces going to the judges. For example, if serving leg quarters, each leg quarter must be temperature checked prior to being plated for the judges. One Doneness Certificate will be issued for the entire set of judge's plates.

Temperature checks must be performed on every batch of product prepared for the banquet. One batch refers to a single Styrofoam container of product. A Doneness Certificate must accompany every container of product to be served at the banquet. All Doneness Certificates must be signed by the Chief Cook. If the Doneness Certificate is not attached, the container of product will not be served.

Thermometer Calibration

Fill cup with crushed ice and add water to cover ice, place thermometer in cup. Readout should be 32° - 34°. If thermometer does not read in this temperature range, adjust thermometer to correct temp of 32°.

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GUIDELINES FOR COOKED PRODUCTS (CONT.)

Boneless Product

Boneless product should be cooked to an internal temperature of 165°. Probe the product from the side, placing tip of probe in the center of the thickest part of the meat. Do not squeeze meat onto probe.

Bone-in Product

Bone-in product should be cooked to an internal temperature of 165°. Probe the product parallel to the bone. Make sure the probe is located at the thickest part of the meat next to the bone. Do not squeeze meat onto probe.

Sanitation

All utensils are to be kept in a solution of 8oz. Bleach/5gal. water when not being used. Pre-operation & routine sanitation & food safety inspections will be documented & performed at random during the contest. Sanitary conditions must be maintained at all times.

BOOTH CONTEST

1. This year's theme is: Saddle Up and Join Us for a Galactic Experience Out of this World- a Space Cowboy theme.
2. Booth Teams may include members of the cook team plus additional members as needed. Each member must be employed by the company they are representing or a student or faculty member of the university they are representing.
3. The booths will be judged by the order assigned by the contest committee. Booth Competition judging will begin at 12:00 p.m. and concluded by 2:00 p.m. Each team's exact time for judging will be provided in the team packets and at the Competition Meeting at 8:00 a.m. on Saturday, June 22 in Ambassador Ballroom A in the Rogers Convention Center. All Booth Hosts are required to attend the Competition Meeting.
4. The Booth competition will be judged by 3 independent judges according to the criteria on the judge's scorecard.
5. Each booth can have a designated team contestant act as narrator/host to highlight and explain decorations and theme to the judges.
6. It is allowable for contestants to included food, handouts, or any form of hospitality after judging has taken place.
7. An area for the judges to view/judge the decorations and theme must be provided prior to the judges' arrival.
8. Live animals are not permitted in the contest and cannot be used as part of the booth theme.

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CONTEST AWARDS

There are two main divisions of the competition: Poultry and Allied. The Poultry Division is made up of two categories, Chicken and Turkey, and two sub-categories for each, boneless and bone-in. The Allied Division of the cooking competition will be judged based on overall submissions of both chicken and turkey.

Commemorative trophies and/or plaques will be awarded to the Poultry- Chicken (boneless & bone-in), Poultry- Turkey (boneless & bone-in), Poultry Division Grand Champion, Allied Division, Allied Division Grand Champion, and Booth.

POULTRY DIVISION

Chicken Category

Boneless: recognition will be given to 1st Place, 2nd Place, and 3rd Place. Each winner will receive commemorative plaque and recognition in festival recap, TPF news releases, and the 2025 festival program.

Bone-In: recognition will be given to 1st Place, 2nd Place, and 3rd Place. Each winner will receive commemorative plaque and recognition in festival recap, TPF news releases, and the 2025 festival program.

Turkey Category

Boneless: recognition will be given to 1st Place, 2nd Place, and 3rd Place. Each winner will receive commemorative plaque and recognition in festival recap, TPF news releases, and the 2025 festival program.

Bone-In: recognition will be given to 1st Place, 2nd Place, and 3rd Place. Each winner will receive commemorative plaque and recognition in festival recap, TPF news releases, and the 2025 festival program.

ALLIED DIVISION

Overall 1st Place: winner will receive a commemorative plaque and recognition in festival recap, TPF news releases and the 2025 festival program.

Overall 2nd Place: winner will receive a commemorative plaque and recognition in festival recap, TPF news releases and the 2025 festival program.

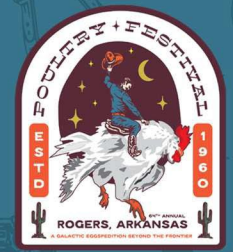
Overall 3rd Place: winner will receive a commemorative plaque and recognition in festival recap, TPF news releases and the 2025 festival program.

BOOTH COMPETITION

1st Place, 2nd Place, and 3rd Place. Each winner commemorative plaque and recognition in festival recap, TPF news releases, and the 2025 festival program

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CLEAN UP & TRASH DISPOSAL

1. The following items are **not** to be disposed of in the dumpsters: booth decorations, materials used to construct and/or build booth, stages, coals or frying oils.

IMPORTANT NOTICE: *Coals and frying oil are a fire hazard. The Poultry Federation (TPF) will not be held responsible for any damages caused by coals and/or frying oils being disposed of in dumpsters by teams and/or participants in the cooking competition. If you violate the rules of trash disposal, you will be billed for the dumpster and your team will be excluded from the competition.*

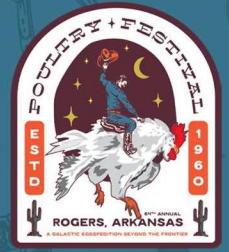
2. Team members must do a walk-through of your designated area and make sure everything is removed and the area is clear of all items prior to the team's departure. The Poultry Federation (TPF) is not responsible for clean-up, or any damages caused by teams and/or participants in the contest. Failure to properly dispose of booth decorations, materials used to construct and/or build booths, stages, as well as coals or frying oils are grounds for The Poultry Federation (TPF) to revoke entry and participation in future cooking competitions.
3. Teams and/or participants in the contest who violate the clean-up rules will also be held responsible for any additional fees associated with damages and/or clean-up.

GIFTS FOR JUDGES

Gifts of any kind are not permitted to be given before or after the competition.

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CONTEST GUIDELINES AGREEMENT

I have read and understand the Competition Guidelines for the 28th Annual Poultry Festival All Member Cooking Competition, to be held at the Rogers Convention Center in Rogers, Arkansas on Saturday, June 22, 2024.

All rules/guidelines in the contest are subject to interpretation and enforcement at the discretion of The Poultry Federation, TPF Board of Directors and All Member Cook Competition Committee.

Signature, Chief Cook/Designee

Date

Printed Name, Chief Cook/Designee

Company Name

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Team # _____

Poultry Division Allied Division

Chicken/Boneless Chicken/Bone-In Turkey/Boneless Turkey/Bone-In

DONENESS	1	2	3	4	5	6	7	8	9	10
APPEARANCE	1	2	3	4	5	6	7	8	9	10
TENDERNESS	1	2	3	4	5	6	7	8	9	10
TASTE	1	2	3	4	5	6	7	8	9	10
CREATIVITY	1	2	3	4	5	6	7	8	9	10

TOTAL _____

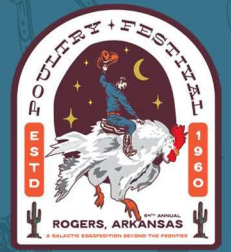
Remarks:

Judge (Print Name)

Judge (Signature)

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Team # _____ Team Name _____

Poultry Division Allied Division

DECORATIONS	1	2	3	4	5	6	7	8	9	10
ORIGINALITY	1	2	3	4	5	6	7	8	9	10
THEME	1	2	3	4	5	6	7	8	9	10
HOSPITALITY	1	2	3	4	5	6	7	8	9	10
COSTUMES	1	2	3	4	5	6	7	8	9	10

TOTAL _____

Remarks:

Judge (Print Name)

Judge (Signature)