

Great Kentucky Seafood Cook Off

June 9th 2008

Hot / Cold Seafood Competition:

The Kentucky seafood competition is an event in which competitors cook and present food to be judged on taste, execution of skills and presentation, and ease of preparation. For the individual competition, food will be needed for 5-6 portions – four or five tasting portions and one display. In an "open" competition, judges will taste the entry for judging. It is expected that chef competitors will dress in full professional chef's uniforms (white or colors ok). Chef's jackets may have a restaurant name or plain.

PROCEDURE:

Competitors will supply their tools, i.e., knives, cutters, pans and products/recipe ingredients, other than seafood, to prepare the recipe. Kentucky Aquaculture Association and Kentucky Department of Agriculture will supply one pound of the featured seafood. Small appliances will be allowed to be brought in by competitors. After submitting his or her recipes, each competitor must complete the assignment within the hour allotted cooking time. Each competitor is allotted a 5-10-minute window in which to serve all courses.

THE KITCHEN :

While all competitors may be working in the same kitchen, each will be provided with his or her own workstation, which will consist of an adequate worktable and a Vulcan range, grill and frying stations are available. Refrigeration, sink with running water and commercial oven(s), deep fryer(s) may be shared by competitors. A safe and efficient working environment must be maintained.

Seafood Professional:

Each competitor will have one hour to prepare 5-6 servings of a menu item. Of the 6 portions to be prepared:

- * four or five are for judge tasting;
- * one is for photos/critique/press/display;

The entry should be consumer friendly and easy to prepare for the at-home chef, demonstrate regional and national cooking techniques and, first and foremost, basic culinary preparation skills and sanitation skills.

The following preliminaries are to be completed before the competition.

1. Completed entry documents (intent to compete form & waiver of liability form) – fax back with signatures to 502-564-0303 by May 23, 2008

\$100.00 registration fee written to "Kentucky Aquaculture Association" must be received by May 30th with original signed registration form.

2. Electronic (Word or Excel document), typed, **3 standardized seafood recipes** for the entry, i.e., appetizer, soup or salad, entree.** recipes with first preference for preparation.
3. A **digital** (jpeg) color photograph of dish prepared if possible. **
4. A **digital** (jpeg) photograph of chef for website
5. A **digital** (jpeg) logo and picture of each chef's restaurant and a copy of the current menu

Email recipes and pictures to angela.caporelli@ky.gov

** All photos and recipes become property of the Great Kentucky Seafood Cook Off competition for the sole purpose of promoting domestic seafood to the consumer. Photos and recipes will be used on www.kyagr.com and press releases.

COMPETITION GUIDELINES

General Rules and Guidelines (Applicable to all competitors.):

* Competitors must provide recipes and all ingredients, except the seafood.

*Competitors are to provide copies of their recipes and photographs for the tasting judges.

* No advance preparation or cooking is allowed. Vegetables can be peeled and salads may be cleaned and washed but not cut or shaped in any form; beans may be pre-soaked. Exceptions are chopped herbs, shallots, garlic, and mire poix.

* Competitors are allowed to bring in only the whole and raw materials in the amounts stated in their recipes.

*No finished sauces are allowed; however, basic stocks (beef, veal, chicken, vegetable, or fish) may be brought in as necessary for the assignment. No clarified consommés are allowed.

* Competitors will bring his or her own tools, including small ware and plates, platters, bowls, etc. to display the finished dish.

COMPETITION SCORING:

As the judges critique a display/entry, points are awarded in several areas and averaged to yield a single score for the display/entry. Based on a possible 70 points, displays are awarded gold, silver, or bronze.

The scoring point scale is:

Gold 54-70 points

Silver 48-53.99 points

Bronze 42-47.99 points

* Service/Tasting Evaluation - (70 possible points)

10 points – Presentation and general impression

25 points – Creativity and practicality / ease of preparation

10 points – Composition / harmony of ingredients

10 points – Correct preparation / craftsmanship

15 points -- Flavor, Taste, Texture and Doneness

TASTING JUDGES EVALUATE...

Presentation, general impression & serving methods. Hot food is hot and cold food is cold (including plates). Food is fresh and colorful, visibly seasoned, presented with some height, easy to eat, and pleasing to the eye. Fish slices are even, straight, and evenly shingled. Items are closely placed together to help maintain temperature and keep the plate from resembling a smiling face. Simple and practical, clean and careful serving with no fuss, no over-elaborate or impractical garnishing, plate and platter arrangement that makes for practical serving while maintaining a strong sense of the elegant.

Creativity and Practicality/Ease of Preparation. 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, originality.

Composition & Harmony of ingredients. Ingredients are compatible. Ingredient colors harmonize. Ingredient amounts are correctly portioned to give a perfect harmonization. Have any of the ingredients been duplicated? Taste and colors should enhance each other, display practical craftsmanship, and should be practical, digestible.

Correct Preparation and Craftsmanship. Classical names should correspond to original recipes and methods of preparation. Preparations must display mastery of basic skills.

Flavor, taste, texture, and doneness. The stated flavor in the menu and recipe are profound. Doneness and temperatures are correct. Stated vegetable cuts are correct. The stated cooking techniques have been applied correctly. 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 correct degrees of caramelization have been shown. It tastes great.

The dish(es) portrays a high level of skill and exactness. The number of different skills employed throughout the menu distinguishes the caliber of the cook(s).

Sample Schedule (subject to minor change)

Check-in time/early set up	Start time (Staggered)	End time	Serving window ends	Judging	Awards
9am -9:30 am.	10 a.m.	11:00 p.m.	12:30 p.m.	11am-1 p.m.	1:30 p.m.

FOOD TASTING SCORE SHEET

COMPETITOR: _____

COMMENTS:

JUDGES PRINTED

NAME: _____

JUDGES SIGNATURE:

DATE: _____

PRESENTATION & GENERAL IMPRESSION 0-10 _____

CREAVITY & PRACTICALITY 0-25 _____

COMPOSITION / HARMONY OF INGREDIENTS 0-10 _____

CORRECT PREPARATION / CRAFTSMANSHIP 0-10 _____

FLAVOR, TASTE, TEXTURE, DONENESS 0-15 _____

TOTAL **70** _____

Presentation: Fresh and colorful, easy to eat, correct temperature, hot/cold serving plate, stylistic but practical

Composition and Harmony: Do the recipe ingredients compliment each other in color, flavor, and texture? Are the ingredients balanced in size and amounts?

Creativity & Practicality: Is the dish creative, showing something new or an old idea modernized? Can the dish be prepared using a variety of domestic seafood? Can the at-home chef recreate this dish?

Correct preparation and craftsmanship: Do the specified major ingredients carry the dominant flavors? Do the components fit together? Do the textures reflect the cooking technique? Is the sauce the correct flavor for the seafood and is it the correct consistency and smooth? Consider flavor, taste, texture & doneness.

Judge's Guideline for Standards

54-70 Pts. — Gold

48-53.99 Pts. — Silver

42-47.99 Pts. — Bronze

TALLY SCORE SHEET

COMPETITOR: _____

SHOW DATE: _____

Final SERVICE/TASTING SCORES

JUDGE 1 0-70 _____

JUDGE 2 0-70 _____

JUDGE 3 0-70 _____

JUDGE 4 0-70 _____

JUDGE 5 0-70 _____

SUBTOTAL: _____

/NUMBER OF JUDGES _____

-----VERIFICATION SIGNATURES-----

SCORES COMPILED

BY: _____

SCORES REVIEWED BY:

LEAD JUDGE:

Judge's Guideline for Standards

54-70 Pts. — Gold

48-53.99 Pts. — Silver

42-47.99 Pts. — Bronze

GENERAL GUIDELINES FOR COMPETITORS & JUDGES

GENERAL GUIDELINES FOR COMPETITORS AND JUDGES

The following list should provide a good beginning checklist of what is considered the most general guidelines for both competitors who are developing displays and for judges who will evaluate them.

- * The criterion for judging all dishes is the recipe, with a brief description of ingredients and methods of preparations.
- * More than one domestic seafood product may be used in the entry. **(only KY Grown seafood) NO corporate branded seafood to be promoted (i.e. Trident Seafood, Phillips Crab Meat, etc...) Only Kentucky grown seafoods.**
- * Participants must supply their own ingredients for the competition, however KY seafood will be provided.
- * Ingredients and garnishes should harmonize with the main part of the dish and conform to contemporary standards of nutritional values.
- * Unnecessary ingredients should be avoided and practical, acceptable cooking methods should be applied.
- * Dressing the rims of plates will result in an unacceptable appearance.
- * Product juices should not make a dish look unappetizing.
- * Vegetables must be cut or turned uniformly.
- * Plate arrangement and decoration should be practical yet appealing and should comply with daily standards.
- * Avoid all non-edible items.
- * Food prepared hot should not be placed on buffet platters or mirrors.
- * Plated portions must be proportional to the dish itself and the number of persons specified.
- * Sauce boats should be only half full.
- * In general, portion weight should be in keeping with the norms of accepted practice and nutritional balance.
- * If fruit is used to garnish, it should be cut into small pieces or sliced thinly.
- * All exhibits should be identified by their proper names both on exhibition tables and on entry forms.
- * No identification of personal or business affiliation is allowed with the exhibits until the judging is completed.
- * Finally, the punctual presentation of each exhibit at the appointed time is a matter of urgent necessity.

COMPETITORS SHOULD CONCENTRATE ON:

* **Highlight Kentucky grown seafood product(s) that represent their plate best**

- * Originality -- new ideas
- * Garnishes
- * Practical portion size (cost considerations)
- * Proper color, presentation and flavor combination
- * Presenting a natural, appetizing look
- * Properly cooked seafood
- * Recipes that are Consumer Friendly

COMPETITORS SHOULD AVOID:

- * Use of inedible materials
- * Decorating with parsley, watercress
- * Cluttering the platters
- * Entering a previously judged piece
- * Identifying your display prior to judging
- * Serving of food on the rim of the platter
- * Repetition in preparatory methods
- * Excessive use of food coloring
- * Use of plastic ornaments, flowers, etc.
- * Use of tarnished silver
- * Unsuitable serving dishes
- * Presenting hot food on mirrors

COLD FOOD MAY BE DISPLAYED ON:

- * Silver trays and platters
- * Stainless steel
- * Mirrors
- * Formica
- * Polished wood
- * China plates
- * Any other approved food surface

HOT FOOD MAY BE DISPLAYED ON:

- * Lined copper dishes
- * Stainless steel platters
- * Earthenware dishes (oven proof)
- * Dinner plates (china, porcelain, or ceramic)
- * Imitation pewter
- * Silver platters
- * Glass containers
- * Any non-porous surface

Intent to Compete Chef Form

Must be returned or faxed by May 23, 2008

Name: _____

Title: _____

Employer: _____

Work Address: _____

Fax: _____

Home Phone: _____

Work Phone: _____

Home Address: _____

E-mail Address: _____

Recipe / Entry Name: _____

How much time do you need to prepare your dish? _____

(This will help to facilitate the judging process – max time allowed is 1 hour)

Please read the entire manual and sign stating that you will agree to abide by the guidelines and procedures set by the Great Kentucky Seafood Cook Off. All photos and recipes become property of the Great Kentucky Seafood Cook Off competition for the sole purpose of promoting domestic seafood to the consumer.

Printed Name of Chef

Chef's Signature

Date

Return to:
Angela Caporelli
KY Dept. of Agriculture
100 Fair Oaks, 5th Fl
Frankfort, KY 40601
Or Fax:
502-564-0303

Office Use Only:

Date of Application Received: _____

Standard Recipe Forms: _____

Official Release Agreement Form: _____

**Fax this form to Angela Caporelli at 502-564-0303
Or Sheila McCord at 859-744-4860**

*HOLD HARMLESS AGREEMENTS
WAIVER OF LIABILITY AND AGREEMENT OF INDEMNITY*

WAVIER OF LIABILITY /AND AGREEMENT OF INDEMNITY

--between--

Competitor:

and the 3rd Annual Great Kentucky Seafood Cook-Off and all its sponsors. The undersigned competitor acknowledges that he/she has requested and made formal application for participation in this event to be held June 9, 2008 at the Jefferson Community and Technical College Louisville, KY.

In consideration for and as a condition of being permitted to participate for any purpose in this event, each of the undersigned, for himself or herself and personal representatives, assign, heirs, and next of kin, agrees that he or she has or will have before his or her participation in the event sponsored by (who sent you) _____ acknowledge that he/she can fully participate in all areas the competition will encompass without restriction, that he/she is fully aware of the responsibilities his or her participation will require and the dangers wherein thereto, and does further warrant that his/her participation constitutes an acknowledgment that he or she has inspected the location where the competition is to be held and the equipment to be used and that both are safe and reasonably suited for their intended purposes.

In addition, the Great Kentucky Seafood Cook-Off (including all sponsors of the cook off) will not be responsible for theft or damage to any personal property, tools, or equipment before, during, or after the event.

Therefore, the undersigned hereby voluntarily releases, waives, discharges, and covenant's not to sue the Great Kentucky Seafood Cook-Off or any of its sponsors, its officers, directors, employees, or agents all for purposes herein referred to as Releases, from all liability to the undersigned, his personal representative, assigns, heirs, and next of kin for all loss or damage and any claim or demands therefore, on account of injury to the person or property or resulting in death of the undersigned, whether caused by the negligence of the Releasee or otherwise, from participation in the event referred to above.

Signatures _____
(Contestant's name)

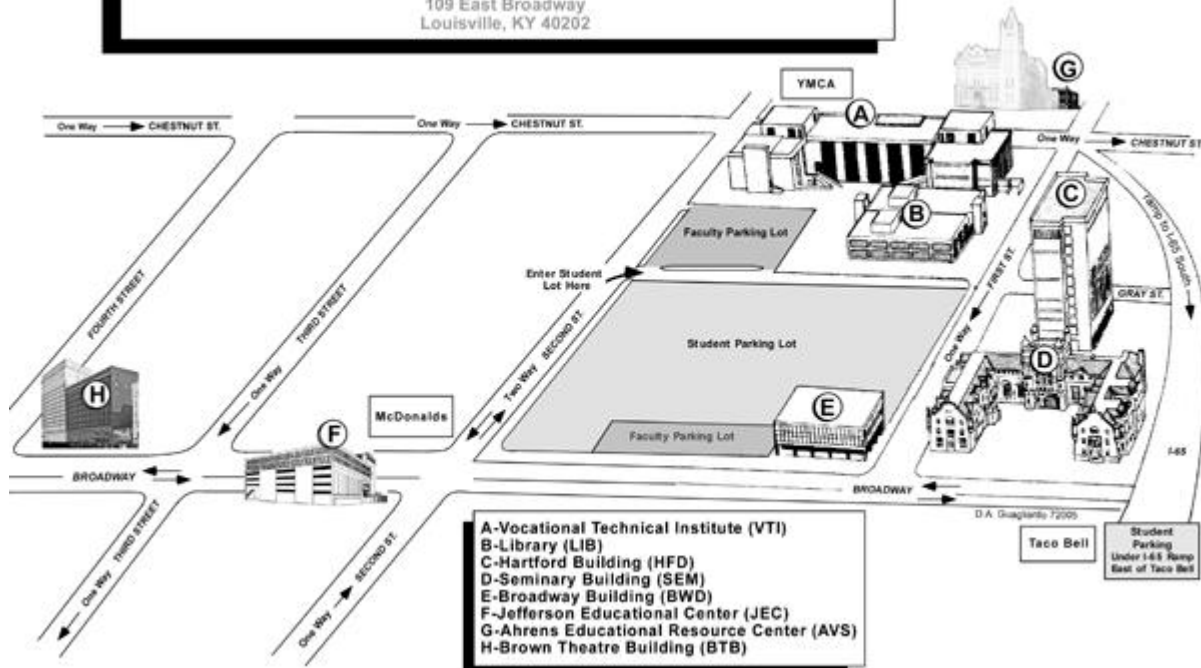
(Sponsor's name)

Date _____

Fax this form to Angela Caporelli at 502-564-0303

JEFFERSON COMMUNITY & TECHNICAL COLLEGE DOWNTOWN CAMPUS

109 East Broadway
Louisville, KY 40202



**The competition will be held at the
Culinary Department in building A on Chestnut Street.
Look for signs for competition.**