

THE AFRO CARIBBEAN CULTURAL CENTER

P R E S E N T S

EMPANADAS, PATTIES, & PATES

# COOKING CONTEST



CELEBRITY JUDGE - BEATRIZ SANTIAGO



@BEATRIZCOOKINNVIBEZ

CELEBRITY JUDGE - DAVID MILTON



@THEDAMTOK

CELEBRITY JUDGE - MICHELLE DISLA



@BIGMAMACOOKS\_



CATEGORIES: ORIGINAL BEEF & SPECIAL FILLING - AMATURE & PROFESSIONAL DIVISIONS

JUDGES AWARDS & PEOPLES CHOICE AWARDS

**MARCH 25, 2023 / 6 PM TO 10 PM**

AT THE TURF, 142 GRAND STREET, WATERBURY, CT

CONTESTANT ENTRY FEE **\$26** / EVENT TICKETS **\$20**

CASH BAR / PROCEEDS TO BENEFIT ACCC





# Official 2023 Empanda, Patties & Pates - Cook-off Rules

## 1. Eligibility

1. Any person or business who makes Empanadas (Puerto Rican Style, Cuban Style, or Dominican Style), Patties (Jamaican) or Pates (Haitian).
2. Each Person can only enter ONE division (Amateur or Professional)
3. We identify professional as anyone who has a legally registered business (catering, food truck or restaurant.) (We will require proof of business incorporation/organization with State of CT/EIN number).
4. Must be 21 years of age or older (Venue is a 21+ venue/bar).
5. All Entry Fees are NON REFUNDABLE / Dropping Out / Disqualifications will not result in refund of donated Entry Fee.

## 2. Setup

- ★ Contestants MUST check in by 5:15 pm. (If your one second late you are disqualified).
- ★ Stop by the registration area to pick up your supplies and booth assignment. ★ Once you have unlo

aded your vehicle, please remove your vehicle from your

- ★ All teams must be in their designated booth and ready to serve the judges by 11:00am.
- ★ The booths measure 10'X10' and are marked by flags. The center of the booth is the odd colored flag marked with the booth number.
- ★ All teams are required to bring their own tables, awnings and decorations.
- ★ Since this a RAIN OR SHINE event we strongly suggest that each team bring an

## 3. Cooking

- ★ All teams will provide a minimum of 10 gallons of cooked chili.
- ★ Off site cooking, onsite warming and transportation must be done in a sanitary manner. These conditions are subject to inspection by the judging committee and or/members of EMI's Board of Directors. Failure to comply with standard sanitary and safe food handling methods will disqualify the team from the event.
- ★ All teams must have hand sanitizer available.
- ★ All teams must have a cooking thermometer in order to monitor their chili which should be kept at 165 degrees. An official of the event will also be monitoring the temperatures.
- ★ Each team will bring their own cooking utensils.
- ★ Each team will provide their own stove or propane heating unit. There is not electricity available and NO GENERATORS ARE ALLOWED.
- ★ Heating should be done to the back of the booth to avoid accidental burns by team members or those attending the event.
- ★ The chili should be warmed and distributed out of one container.

- ★ The event starts at 11:30am. Please do not start serving chili to the crowd until that time.

#### 4. Judging

- ★ There will be a two panels of 4 judges.
- ★ Judges will only know the chili samples by a team number
- ★ Each judge has a runner who will collect samples in a random manner which has been set by the judge coordinator.
- ★ Runners will begin picking up samples at 11am. Each panel will only sample half of the entries, so you will only be providing four samples during the preliminary judging round.
- ★ Each judges panel will determine the top four entries from their samples.
- ★ Runners will then pick-up the samples from the 8 top entries that will be sampled by all eight judges to determine the winners of the “traditional category.”
- ★ Non-traditional samples will be collected for all eight judges and they will determine the best entry. (This procedure of judging may change depending on the amount of entries.)
- ★ Judges request that no garnishment is served with the sample.
- ★ The team captain’s signature on the entry form signifies the he understands that failure to comply with any of the above procedures in the judging process will disqualify the team.

#### 5. Categories/Awards

Best Traditional Chili ( 1<sup>st</sup> through 3<sup>rd</sup> place awards given)

**(Any type of meat, beans and red sauce seasoned with chili pepper and seasonings)**

Best non-traditional Chili (1 award given)

**(Cooks choice of ingredients seasoned with chili pepper and seasonings)**

Best Booth Decoration Contest (1<sup>st</sup> through 3<sup>rd</sup> place awards given)

Best Decorated Apron Contest (1award given)

People’s Choice (1 award given)\*

\*This award is selected by event participants, one dollar equals one vote.

#### 6. Reminders (check List)

- Each team must provide 10 gallons of chili
- Bring your own heating source and cooking thermometer
- Tables and awning for a 10’ X 10’ space.
- Bring any cooking utensils you will need.
- Please bring hand sanitizer, and make it available to your servers

EMI will provide:

- Ladles for serving chili
- Sample cups and spoons
- Crackers
- Paper towels