



## FCCLA Chili Cook-Off Competition

**FCCLA Chili Cook-Off Competition** – an individual event for members to showcase their chili making abilities. Open to middle school or high school FCCLA members.

### Eligibility

1. Entries are limited to one entry total per chapter.
2. Participation is open to any nationally affiliated FCCLA chapter member.
3. Participants must be registered for Virtual FCCLA Fall Rally and the event by the published deadline in the Virtual FCCLA Fall Rally Adviser Guide. Event cost is \$5.00.

### Event Divisions

- Middle School (Grades 6-8)
- High School (Grades 9-12)

### Awards

The top three individuals will be recognized during the Virtual FCCLA Fall Rally and receive the following cash prizes: 1<sup>st</sup> place (\$100), 2<sup>nd</sup> place (\$75), and 3<sup>rd</sup> place (\$50).

### Contest Rules

1. Participants will prepare a video with commentary and captions as they are compiling an original chili recipe.
2. All videos/recipes should include ingredients from scratch - using raw meats and regular spices (no Chili mixes). Additional food requirements are listed below.
3. Each video will be judged on the following criteria:
  1. Safety & Sanitation
  2. Food Handling
  3. Equipment & Tools
  4. Presentation & Appearance
  5. Commentary about the Recipe
    - i. Why certain ingredients chosen, how flavors complement, etc.
  6. Captions of the Recipe
4. Each video should provide the recipe ingredients in captions and commentary about the cooking experience throughout. (For inspiration, think of the video as if it was a cooking show.)
5. The recipe must include at least one Georgia Grown ingredient.
6. The video must be within 15-25 minutes.
7. The work on this video must be accomplished by the participant. The participant may receive instruction in filming and editing from an outside source, however, the actual production must be that of the participant.
8. Credits must include sources and may include the participant name and school.
9. Participant is responsible for acquiring all releases to use any music or trademarked products in the video.
10. In submitting the video, participant gives Georgia FCCLA and Georgia Department of Education the right to publish the video in part or whole in any medium without additional compensation.
11. Participant **MUST** upload their video to either YouTube or SchoolTube prior to submission. Only YouTube/SchoolTube links will be accepted for submission.
12. Participants will submit their videos and recipes by September 24<sup>th</sup> at 5:00 pm to <https://gafccla.wufoo.com/forms/2020-virtual-chili-cookoff-submission/>.
13. Winners will be announced during Virtual Fall Rally Awards Session on Wednesday, October 14.

## Food Requirements

1. No restriction is placed on item usage. All ingredients used in the recipe must be from approved sources and maintained in accordance with approved Food Safety guidelines.
2. No pre-prepared foods are allowed – with the exception of canned tomatoes and canned beans only.
3. No pre-prepared sauce mixes or pre-mixed powders.
4. Competitors must maximize the use of fresh ingredients in the recipe.
5. No pre-cut items are allowed. All production must be on-site. Measuring must be done on-site.
6. At least one Georgia Grown ingredient should be used within the recipe.
7. Each participant must upload at least one printed copy of the recipe using the Wufoo submission link found below.
8. No alcohol can be used in the preparation of the chili.
9. All ingredients must be clearly labeled during the video.

## Judges will look at the following:

1. Commentary about the recipe during the video.
  - a. Why certain ingredients chosen, how flavors complement, etc.
2. Captions of the recipe ingredients are displayed during the video.
3. Sanitation; cold food cold and hot food hot.
4. Use of sanitation techniques for cleaning, food storage and potential cross contamination.
5. Use of tasting spoons by competitor, if applicable.
6. Workspace and time management.
7. Realistic use of ingredients, equipment and work environment in relation to the recipe.
  - a. **Temperature:** Indication that all components are cooked to the appropriate food safety temperatures.
  - b. **Color:** Must be bright, fresh and appealing. Not dull or faded.
  - c. **Seasoning:** Complimenting use of spices including salt and pepper to compliment and balance use of spices. No excessively hot peppers to be used