



Brawley Market Nights Presents THE GREAT TACO SHOWDOWN

Contest Showdown Rules and Regulations

Do you have the best tacos in town? Register to be a Taco Showdown competitor, compete for Taco Showdown Champion. Professional, amateur, and/or fundraising/service organizations are invited to participate. Local celebrity judges will decide who the next Taco Showdown winner will be!

- Judging begins at 5:30 p.m. and is a blind judging process.
- Competitors will provide 1 taco per judge per category.
- The categories are Beef, Chicken, and Veggie.

GENERAL RULES

1. Entries for cookoff must be obtained through the Chamber's online website, in person, or by calling our office.
2. Submissions for the cookoff will start January 1, 2018.
3. Contestants for the cookoff will be those who have completed the entry form, paid the entry fee, been approved, and met the rules and guidelines for the event.
4. Each team must have a team captain. The captain is responsible for the team and for following all the guidelines, rules and any other specifics laid out by the Chamber of Commerce and/or volunteers, or in this document.
5. Set-up begins at 1 p.m. on Saturday, April 13th.
6. The name of your team, venue number, and team captain's name should be in clear view for the general public.
7. Each team is responsible for the cleanliness of their venues. Trash must be placed in the trash receptacles provided. Staff will be by periodically to inspect team area. **Any vendor/contestant with booth space left uncleaned at the end of the event will be charged a \$100 cleaning fee.**
8. Proper food preparation guidelines must be followed by every team member. Please be sure that you are washing your hands, wearing preparation gloves and hairnets, and keeping your venues clean and safe for all visitors, staff and volunteers.
9. Each venue must have at least one (1) fire extinguisher within reach of their cooking area at all times. Chamber staff will inspect each venue throughout the day to ensure fire safety is being practiced, including maintaining easy access to their fire extinguisher.
10. Pets are NOT allowed in the cookoff area.
11. Please, no loud, offensive, or explicit music. If noise levels are too high or music has any type of explicit nature, entrants may be asked to leave and the team may be disqualified.
12. Holes, dug pits, or hot surfaces placed directly on the concrete or ground are not permitted. Any equipment or devices that may damage the surface area of the contest site in any way are prohibited.
13. A power source or generators will not be provided by the Chamber. If power is required for your booth, you are responsible for providing the means of electricity. **Only whisper quiet generators will be allowed.**

COOKOFF RULES

14. All ingredients must arrive on site raw and in compliance with the health department guidelines.
15. Cooking may begin as early as 1:00 p.m. when the set-up period begins.

16. Teams shall turn in at least two samples per judge. Final judge count will be relayed before the judging period begins.
17. Collection of tacos will begin at 5:00 p.m. with each team presenting their beef, then chicken, then veggie taco. Each team will be given a closeable container to plate their tacos for each. Everything in the container must be edible, with the exception of, paper/foil to wrap the tacos. Each team will receive a special code to write on their entries which will allow cookoff officials to associate the dish with the team. Code-team association are kept in the strictest confidence.

CATEGORY DESCRIPTION

BEEF- Beef shall be cooked thoroughly and prepared in one of any number of ways, including braised, shredded, stewed, grilled, ground, smoked or fried. Beef shall then be placed in one or two tortillas and garnished as seen fit by the team to best showcase the preparation of the meat. The meat should comprise at least 70% of the weight of the prepared taco filling. All sauces and garnishes should be prepared on-site.

CHICKEN- Chicken shall be cooked thoroughly and prepared in one of any number of ways, including braised, shredded, stewed, grilled, ground, smoked o fried. Chicken shall then be placed in one or two tortillas and garnished as seen fit by the team to best showcase the preparation of the meat. The meat should comprise at least 70%of the weight of the prepared taco filling. All sauces and garnishes should be prepared on-site.

VEGETARIAN- The vegetable(s) included in the veggie taco shall be prepared in one of any number ways, including braised, shredded, stewed, grilled, ground, smoked, fried, quick-pickled or raw. The vegetables(s) shall then be placed in one or two tortillas and garnished as seen fit by the team to best showcase the preparation of the veggies. The featured vegetable(s) should comprise at least 70% of the weight of the prepared taco filling. All sauces and garnishes should be prepared on-site.

JUDGING

APPEARANCE- The dish should be attractive and inviting to eat. 0-10 points.

AROMA- The dish should smell appetizing. 0-10 points.

TEXTURE- The texture should have a pleasing mouth-feel.0-10 points.

FLAVOR- The flavor should be delicious, characteristic of the dish and balanced. 0-20 points.