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The Australian Chilli Cook-off rules

(Based on the international chilli society guidelines)

- Teams:** Each entry will consist of teams of 2 to 4 cooks. One person is to be designated as Chief Chilli Cook who will be responsible for following the rules, making any decisions and delivering the official sample to the judges. Each team will be given four single adult passes to the Herb and Chilli Festival valid for the day of cooking.
- Colours:** Teams will be allocated a colour and are expected to wear shirts or hats etc in this colour and create a festive atmosphere. Each team will have an official competition name.
- Days:** Teams will be allocated a day (Saturday or Sunday).
- Arrival:** Teams will be on site by 9.00 am (For briefing, Table allocation and Set up)
- Set up:** Teams will be setup by 10.00am and commence prep/cooking Completed chilli must be ready to present by 1.00pm.
- Facilities:** Teams will be provided with a standard 1.8m trestle and power source in the cook-off Marquee. Teams will need to provide all cooking equipment, (which can be a gas stove top, gas burner or electric pans/hotplates), pots, boards, knives, Gas bottles, etc. If using gas please bring a fireproof tile or board to put beneath the burner.
- Chilli:** In the US (home of Chilli) Traditional Red Chilli is defined as any kind of meat or combination of meats, cooked with chilli peppers, spices and other ingredients and does not allow use of beans pasta or rice. However to cater for vegetarian styles, beans are permitted in the Australian Chilli Cook-off for vegetarian chilli only. Recipe must be defined as Red Chilli or Vegetarian Chilli on entry form.
- Preparation:** Cooking and preparation is to be entirely done on site. No processed ingredients are permitted with the exception of plain tinned tomatoes, broths, pepper sauce, tomato sauce and ground

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Spices. For vegetarian chilli plain tinned beans are permitted or if dried beans are being used they can be pre-soaked. Meat can be pre-diced and/or ground but must not be marinated or mixed with spices.

Ingredients: Any fresh or dried herbs, tinned or pre-soaked dried beans, (vegetarian chilli), fresh or tinned tomatoes, peppers and any other fresh vegetables or meats. Products may be inspected prior to opening. Pasta, rice, other grains are not permitted. Lentils and beans may be used in designated vegetarian chilli. If in doubt check with Steward prior to use.

Hygiene: All ingredients need to be transported and stored in a manner appropriate to the food type (Ensures product is safe to consume). Preparation and cooking must be done in a clean and hygienic manner. Hands must be washed prior to commencement of cooking. There is to be no smoking in cooking area. No alcohol is to be consumed in the cooking area.

Quantities: 1 bowl (250ml) of chilli will be required for the official judging and approx. 5 litres Available for the people's choice judging. For health and safety reasons a full list of ingredients must be displayed. Please avoid common allergy ingredients like peanuts and crustaceans.

Clean-up: It is the responsibility of each team to clean up their equipment and to wipe down the cooking area, clearing and disposing of any rubbish.

Judging: Each team to present a bowl of chilli to the judges table for blind tasting by 1.15pm Official judging will commence at 1.30pm.

People's choice Tasting will run from 1.30 to 3.30pm. Winners announced at the cooking stage and over the PA system at 3.45pm each day

Garnishes: No garnishes of any kind (eg: sour cream, corn chips, parsley etc) allowed for either Official Judging or People's Choice.

Criteria:

- Colour:** Chilli should have a deep brown to reddish brown colour
- Aroma:** Chilli should have a strong aroma indicative of a range of herbs and spices
- Texture:** Chilli should have a firm consistency that is not too wet, too dry or lumpy, the meats (beans in designated vegetarian dishes) should be apparent but not dominant.
- Heat:** Chilli by its name should have a level of heat that is high enough to be more than a meat stew but not so high as to be hard to eat by the average person.
- Taste:** Chilli is a blend of herbs, spices, meat and vegetables giving it a broad palette of flavours. The result should be strong, aromatic but not dominated by any single flavour. It should stimulate the taste buds and excite the imagination making the taster wanting more.

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Judging: There will be a panel of at least three judges and each criteria will receive a score out of ten. Official judging will be over a two day period with the highest score (out of 150) being the winner. In case of a tie an extra judge will be allocated to vote on the tied entries.

People's Choice will be judged by the public and a winner announced each day. Each person wishing to vote will receive (after a gold coin donation to CFA) a tasting/voting spoon from the relevant marquee. They will receive a sample from each entrant and after tasting all the dishes place the used spoon in the coloured box, representing the team's colour of the chilli they believe tasted the best.

The Winner will be the entry with the greatest number of tasting spoons. People's Choice will be awarded daily to one team at 3.45pm

Management: The Cook-off will be managed by a person or team of people as appointed by the organisers of the Herb and Chilli Festival. They have full authority to run the cook-off as they deem necessary and their decisions will be final and binding.

Prizes: 1st Trophy, \$300 cash and hamper of local produce

2nd Plaque, \$100 cash and four bottles of local wine

Peoples Choice; Trophy, \$100 cash and one bottle of wine.

Penalties: Any breach of the rules may result in disqualification.

Rules based on the ICS Standards

Images: By entering this competition all contestants agree to allow images taken by or on behalf of the organisers to be used for current and future marketing of the Herb and Chilli Festival and/or the Australian Chilli Cook-off.

Remember to have fun!

Clive, Di, Martin and Simon Larkman
Festival Promoters