

Wisconsin Restaurant Association Education Foundation & ProStart®

Sizzling Chili Bowl Throwdown

Official Details and Rules

Sunday, October 29th

Grand Meridian, Appleton, Wisconsin

Event Time: Noon-3:00 p.m.

Set-Up Time Starts: 10:30 a.m. (*must arrive no later than 11:00 a.m.*)

Mandatory Team Meeting: 11:30 a.m.

Goal of Event: Wisconsin High School Family Consumer Science Programs partner with a local business of their choosing and collaboratively create the BEST chili! Money raised will benefit the ProStart Program in Wisconsin. Funds raised at the event will help support program development and scholarships.

Team Registration: \$100.00 **OR** sell 30 tickets at \$10 each*

* Team **MUST COMMIT** to selling 30 tickets. If all tickets are not sold, **team must cover remaining ticket costs**

Registration Deadline: Friday, October 20th, 2017

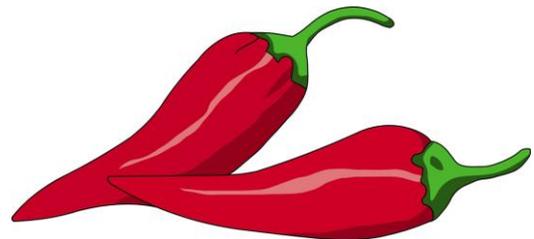
- Chili for this competition is defined as any kind of protein or combination of proteins (Vegetarian or Vegan Included) cooked with chili peppers, various other spices and other ingredients including bean and pasta.
- All ingredients must be pre-cooked prior to the event – chili is to be brought “ready-to-eat”. Chili must be kept at proper temperature during transport (135° if transported hot, 41° if transported cold) and during the Throwdown. The event site will provide butane burners for warming if you desire.
- Contestants are responsible for supplying **all** of their own utensils & products relating to their chili submission. Condiments will **NOT** be provided, but you are welcome to provide them at your station.

Rules and Details are Subject to Change Without Notice

- Each team must cook a minimum of 5 gallons of competition chili. Of that amount contestants must provide (1) display bowl of competition chili, along with *four* (3oz.) individual portions which will be submitted for judging. Any additional chili (other than that which is submitted) will be for public consumption.
- Judges will walk around to each table at the event to judge the chili. When the judge arrives at the table, teams are expected to present the individual portions of chili to the judges and describe their chili.
- Teams are encouraged to decorate and theme their team areas. This is not required or evaluated, but may influence Peoples' Choice voting!
- The decision of the judges is final. Judging will be based on score sheets, and the top 3 will be based on those scores for the "Judge's Choice" winners.
- The public has the opportunity to vote for "Peoples' Choice." Each member of the public in attendance will be given one voting chip. She/he will deposit her/his chip in the team bucket of her/his choosing. The team with the highest chip total will be declared the winner of the Peoples' Choice award. In the event of a tie we will go to the judges' score sheets to declare a definitive winner.
- Each team is responsible for policing and cleaning up their area at the end of the day and removing all items from the area. No items shall be allowed to remain after the close of the Throwdown.

The event site will provide the following:

- Two 8' tables with Linen Coverings
- Two Portable Butane Burners and Fuel
- Portion Cups, Spoons, and Napkins
- Poster with School Name
- Peoples' Choice Voting Container



Prize Structure:

Judges Winner Prizes

Grand Prize: \$500.00 and Chili Trophy

2nd Place Prize: \$300.00

3rd Place Prize: \$200.00

Peoples' Choice Winner Prizes

Peoples' Choice Chili Cup for 11 months

\$200.00 cash prize

Judging Criteria

1. *Texture:* The texture of the chili shall not be tough or mushy
2. *Flavor:* The chili should have good flavoring and chili pepper taste (not too hot and not too mild)
3. *Consistency:* Chili should be a smooth combination of ingredients and gravy not too thin or too thick
4. *Spice and Taste:* Spices should be well blended and should permeate the meat
5. *Aroma:* This will be a personal preference of the judge
6. *Color:* The submitted chili should look appetizing

Tickets for Event

Tickets will be available for purchase to the event via the WRA website at www.wirerestaurant.org or through participating schools for \$10 each.

It is recommended to purchase tickets ahead of time.

Contact

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