



**OYSTERFEST COOK-OFF, SATURDAY AND SUNDAY, Oct. 6<sup>th</sup> and 7<sup>th</sup>, 2007**  
**PROCEDURE AND RULES FOR CONTESTANTS**

1. The competition is open to all- amateurs, professionals and culinary art's students. Eighteen chefs will be chosen to compete. Categories of competition are: APPETIZER, SOUP/CHOWDER and MAIN DISH.
2. Eighteen finalists will be announced on September 15th with start time and date of presentation. The competition goes over two days. Cooking commences at 10:00AM on Saturday and Sunday. We will try to schedule those applicants who reside 60 or more miles away on Sunday. Failing that we will allow \$30 for lodging.
3. You will have one hour to prepare and present. You will prepare not more than six portions of you dish. One for each of the five judges and one for photo opportunity. You are encouraged to bring portions, prepared at home for the audience. During the last 30 minutes of your preparation you will be equipped with a remote mike to discuss your recipe with the audience.
4. Prize winners will be announced at 3:45PM of the Sunday competition. Medals will be given for each of the three top contestants in each category. All will compete for the grand prize totaling \$1300- \$600, 400 and 300 for first, second, and third respectively.
5. [A copy of the judging sheet is attached](#). Please note, penalties will be deducted for exceeding your one-hour allotted cooking time. Additionally, all entrees must be nutritionally balanced.
6. All cooks will supply their own cooking ingredients, cooking utensils, and presenting dishware and cutlery for the six portions that you will prepare. There are two four-burner stoves- one for each contestant. There is a refrigerator for temporary storage. Please remove your ingredients when finished. You will be required to cleanup your utensils after your preparations
7. You may prepare that portion of the recipe, which takes longer than 60 minutes at your home.
8. You are encouraged to have an assistant.
9. We will provide two gate passes and a vendor pass. Parking in the Vendor area is limited to 15 minutes to unload and load. No cars or trucks are permitted in this area between 9:30am and 6:30pm each day. You can park your car in available space in the parking area adjacent to the Fairgrounds. From noon on there is extensive traffic congestion on US Hwy 101, especially on Saturday. The Cook-Off takes place in building 22.

**CLICK [HERE](#) IF YOU HAVE QUESTIONS ABOUT THE COOKOFF or  
CALL JOHN HINCK at 360-426-4856.**

## OYSTERFEST COOKOFF JUDGING SHEET

**Category: APPETIZERS SOUPS & STEWS MAIN DISHES**

**PRESENTER** \_\_\_\_\_ **DISH** \_\_\_\_\_

		<b>MAX</b>	<b>Score</b>
<b>PRESENTATION</b>	<b>Uniqueness, creative artistry, garnish, and eye appeal, portioning</b>	<b>15</b>	
<b>ESSENTIALS</b>	<b>Taste</b>	<b>10</b>	
	<b>Texture</b>	<b>10</b>	
	<b>Doneness</b>	<b>10</b>	
	<b>Timing</b>	<b>10</b>	
	<b>Mise en place</b>	<b>10</b>	
<b>SANITATION</b>	<b>Safe Handling, cross contamination</b>	<b>10</b>	
	<b>Safe Cooking Procedures</b>	<b>10</b>	
	<b>Appropriate safe cooking temperatures</b>	<b>10</b>	
<b>PROFESSIONALISM</b>		<b>5</b>	
	<b>TOTAL SCORE</b>		

**COMMENTS:**