

# Hometown Throw Down Amateur Competition Rules and Regulations

- 1) The decision and interpretations of the HTD Rules and Regulations are at the discretion of the HTD Contest Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
- 2) Each Team shall consist of a chief cook and as many assistants as the chief deems necessary. Chief cooks and/or assistant cooks may only cook for their designated team at the contest.
- 3) One member of each team is to be trained and certified as an Illinois Food Handler. Certification is available through the Effingham County Health Department. An Illinois Food Handler certification course will be offered in conjunction with the mandatory 'Cooks' meeting prior to the competition. Each team will be asked to provide proof that a team member has certification before competing.
- 4) \$50.00 entry fee which includes one (1) team member participating in Effingham County Health Dept. Illinois Food Handler certification course. \$10.00 for each additional member who would like to participate in the course. The course will follow the mandatory 'Cooks' meeting prior to the competition.
- 5) Each team will be assigned a cooking space. Pits, cookers, props, trailers, tents, and any other equipment shall not exceed the boundaries of the team's assigned cooking space. The space will be up to a 20' x 20'. Once all entries are obtained, the space available for each team will be determined. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 6) Contestants shall provide all needed equipment and supplies. Contestants must adhere to all electrical, fire and other codes.
- 7) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from the site, following the competition. Receptacles will be provided to dispose of grease and hot coals. It is imperative that cleanup be thorough.
- 8) Fires shall be of wood, wood pellets, charcoal, or gas. Any electrical accessories such as spits, augers or forced drafts are permitted but the team must supply their own electrical source of power. No open pits or holes are permitted. Fires shall not be built on the ground.
- 9) All contestants will receive a bundle of pork steak and a container of chicken breasts. Once the meat has been assigned to the team, it must not leave the contest site. After the pork steaks and chicken breasts are prepared, two (2) pork steaks and (2) chicken breasts in 2oz sample sizes shall be used for the judging competition. The remaining pork steak and chicken breasts will be for the public to taste as samples. Containers for samples will be distributed to the teams. Tickets for the public sampling will be sold by the Ham Jam committee.
- 10) Contestants are allowed to bring and provide a side dish item that is prepared/cooked on site as a 2 oz. sample to public visitors to promote their team's chances at winning People's Choice Award. Examples: BBQ sauce, fried apples, beans, coleslaw, grilled zucchini, wings, sausage, etc. Serving cups will be provided by the Ham Jam Committee.
- 11) Cash and/or Trophies will be awarded in the following The Hometown Throw Down Categories:
  - a. BEST CHICKEN – 2 chicken breasts will be part of the presentation for the judges to sample
  - b. BEST PORK STEAK – 2 pork steaks will be part of the presentation for the judges to sample
  - c. BEST SAUCE/RUB – judged on teams own unique recipe
  - d. BEST PRESENTATION – manner in which the pork steaks and wings are presented for judging

- e. BEST THEME – judged on overall presentation of display, team attire, etc.
- f. PEOPLES CHOICE – the public will judge based on taste samples
- g. GRAND CHAMPION – decided by the judges based on all categories

12) The following cleanliness and safety rules apply:

- a. Disposable gloves will be worn while preparing and serving samples.
- b. No use of tobacco products while handling meat.
- c. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
- d. Shirt and shoes are required to be worn.
- e. Rules and regulations of the Safe Food Handling should be followed.

13) There will be no refund of entry fees for any reason, except at the election of the contest organizer.

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests. Cook teams are responsible jointly and separately for its head cook, its team members and its guests.

- a.) Excessive use of alcoholic beverages or public intoxication with a disturbance.
- b.) Serving alcoholic beverages to the general public
- c.) Use of illegal controlled substances.
- d.) Foul, abusive or unacceptable language or any language causing a disturbance.
- e.) Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment, will not be allowed before, during or after the competition.
- f.) Fighting and/or disorderly conduct.
- g.) Theft, dishonesty, cheating, or any act involving moral turpitude.