

CSI Chili Cook-Off

Tuesday, June 10, 2014

TEAM ENTRY INFORMATION

4:00-5:00 pm	Table-Booth & Décor Set-up
5:30 pm	Doors Open – Let The Tasting Begin!
5:30 - 7:15 pm	Chili Tasting / Beer Sampling/ Voting / Networking
7:30 pm	CSI Awards – Announcements of Winners
8:30 pm	Adjourn/Clean-up

DEADLINES: Notify CSI Program Committee by May 15th, 2014, if you would like to have table. Space will be on a first come basis and space is limited to 8 tables. If you do not register for a table, these will not be available on the day of the event.

TABLE: CSI will provide +/- 6' booth space which includes a 5' table, table cloth, and two chairs (if requested), and a power cord/strip. You cannot use space outside your booth. After set up and cooking, take access items such as coolers to your vehicle or find space in your booth. Fire Department rules require that floor space be kept clear at all times. Booths, staff and chili are to be ready by 5:00 pm.

CHILI: Each team is required to provide (2-3) gallons of chili. Chili can be prepared in advance and reheated. It is suggested that at least partial preparation be done before arrival at the CSI Event. If brought from home, it may be frozen, but it may not be canned. There are no rules on chili ingredients (beef, chicken, pork, turkey, beans, etc.). CSI will provide a salad bar, cornbread, forks, spoons, napkins, and tasting cups. Each team may bring other condiments to accent their entry and cleanse the pallet. Examples for these items are corn chips, green onions, grated cheese, Tabasco sauce, sour cream, etc.

COOKING: Crock pots are the most effective way of keeping your chili warm throughout the event. Best to bring 2-3 if possible. Best to bring the chili fully cooked and hot ready to be kept warm.

BOOTH SET UP: The event will take place at the AIA Office in Portland. Teams may set up on June 10th from 4:00 to 5:00 pm. Be courteous to the local businesses in the area.

BOOTH TAKE DOWN: Immediately after the event is officially adjourned all booths must be dismantled. Do not begin breaking down your booth before this time. All equipment is to be removed from premises before teams depart. Nothing can remain overnight. Please leave your booth space neat and clean. **There will be a \$50 cleaning fee charged to any team who leaves their space messy.**

JUDGING: We will have a team of professional judges selecting our **Grand Prize** of BEST CHILI. We will also have the PEOPLE'S CHOICE AWARDS which will be the result of voting that takes place during the evening by everyone present. They will judge teams based on BEST CHILI and BEST PRESENTATION (décor, outfits, originality, and theme). Voting will be strictly monitored.

ALCOHOL: Teams are not allowed to bring or serve alcohol in any shape or form. Beer will be available to purchase on site. Soft drinks & water are also available.

WATER: There will not be running water at your booth. Bring a bucket, sink nearby for clean up.

TEAM CHECK OFF LIST

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|--|---|
| <input type="checkbox"/> 2-3 Gallons Chili | <input type="checkbox"/> Cutting Board (acrylic only) |
| <input type="checkbox"/> Rinse/Wash Buckets | <input type="checkbox"/> Paper Towels |
| <input type="checkbox"/> Wash Cloths/Towels | <input type="checkbox"/> Detergent |
| <input type="checkbox"/> Accurate Food Thermometer | <input type="checkbox"/> All necessary utensils/ Serving Ladles |
| <input type="checkbox"/> 2 or 3 Crock Pots | <input type="checkbox"/> Bleach |

COOKING:

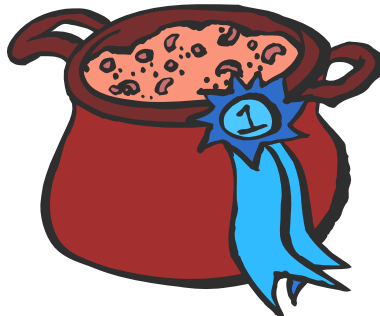
All potentially hazardous foods (such as raw meats) that have been cooked and then refrigerated shall be rapidly reheated throughout to 165° F before being served or placed in a hot food storage facility. All potentially hazardous foods requiring cooking shall be cooked with no interruption in the cooking process to the minimum INTERNAL temperature as shown below:

Poultry - 165°

Pork - 150°

All other potentially hazardous foods requiring cooking - 140° F

GOOD LUCK – MAY THE BEST TEAM WIN!



PORTLAND CHAPTER OF CSI

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