



Cook Team Application

Thank you for your interest as a competitor in the 2024 Corbin Fire Masters Competition! The purpose of the Fire Masters Competition is to send the first place winner to compete in the World Food Championship in the Live Fire category in Dallas, Texas in November.

All entries will be judged using World Food Championships E.A.T. methodology, and will be judged by certified judges using a blind process.

EACH CHEF MUST PROVIDE A SIGNED COPY OF THIS AGREEMENT WITH THEIR CHECK TO PARTICIPATE.

Please retain a copy of this document for your reference.

Each team will receive special recognition at the event as well as in post-event ads and on social media platforms used by the Corbin Tourism and Convention Commission and Downtown Corbin.

In addition to receiving a Golden Ticket to World Food Championship, the Grand Champion Team will receive a special trophy.

The entry fee is \$75 per 2 chef team- chefs are responsible for providing their own cooking ingredients and cooking surfaces. The maximum amount of team members allowed for early admittance is 5. Wristbands for up to 3 additional team members may be purchased at \$10 per wristband if additional team members are needed for the contest

The number of Cook Teams is LIMITED. Entry fee must be paid in advance on first come basis. No refunds.

What is included in my \$75 entry fee? It gets you into the competition and qualifies you to win a registration to compete in the 2024 World Food Championships and a trophy, or cash!

Checks and completed application can be e/mailed to:

Corbin Tourism

P O Box 956

Corbin, KY 40702



What is the timeline for the Corbin Fire Masters Competition event?

On Saturday June 22, 2024 the timeline is as follows:

10am-Cooks Meeting

11am- Official Lighting of the Grill

11:30am-Cooking begins

12:00pm-Judges meeting and seating

1pm-Surf & Turf Dish Turn-In DEADLINE

3pm-Awards, Photographs and Money!

Steak Payouts:

1st Place: Entry fee covered to compete in the Live Fire competition at World Food Championship (\$1,000 value)

2nd Place: \$500

3rd Place: \$300

Corbin, KY Fire Masters Competition EVENT RULES

To ensure quality service to every attendee, every cook team agrees to abide by the following rules:

‘Surf and Turf’

The theme of Surf and Turf is defined as a main course combining seafood and meat together as one composed dish. Combinations could include, but are not limited to the following: Seafood such as lobster, prawns, shrimp, squid, fish or scallops. The paired meat could include beef steak, pork, lamb or bison. The challenge will be to cook these different proteins (one seafood protein and one meat protein) using Live Fire techniques and present them together as one unified dish. Teams are responsible for providing their own surf and their own turf ingredients.

Registration

- 1) Entry fee **MUST** be "paid in full" **IN ADVANCE** - prior to June 1st - no check, no exceptions! No refunds for no shows.
- 2) Additional team members **MUST** purchase bands with a maximum of 4 additional team members. Cook teams will only be allowed 5 total early entries.

Competition Rules

- 1) A competitor is defined as a head cook. Head cooks must be at least 18 years of age at the time of the competition OR they must have written consent from a parent or legal guardian who is present with them in Kitchen Arena at all times during the competition. Parents and legal guardians of minors are considered assistants and are bound by the rules outlined for assistants.
- 2) Competitors (head cooks) may have assistants during the competition period. A team, head cook plus assistant(s), MUST fit within the individually designated competition space (10 X 20) and may not perform duties outside of this area. Head cooks are responsible for the actions of their assistants and may be disqualified for the actions or violations of an assistant.
- 3) To ensure competitor fairness, as well as the judges' safety and allergy concerns, all cooks in the competition will be required to submit a Dish Description for their Signature Dish. The dish descriptions need to include the following: Dish Title, Brief Description of Dish, List of Ingredients used in the Dish. Dish Descriptions are NOT required to include instructions for recreating the dish. Competitors must submit their Dish Descriptions via email to maggy@corbinkytourism.com . Once Dish Descriptions are submitted, competitors will be expected to produce that dish. Dish Descriptions must be submitted **NO LATER THAN JUNE 1, 2024**
- 4) All competitor entries must be original creations and not the property rights of any third party.
- 5) Fire Masters Competition competitors will have 30 minutes prior to the start of their cook time to start their fire. Total active cook time for Live Fire is 1.5 hours.
- 6) For the purpose of the Fire Masters Competition, Live Fire is a method of cooking food using only wood (including wood pellets) or charcoal. Gas and electric heat sources are NOT permitted for cooking or holding. Any Live Fire cooking technique may be used, i.e, open flame, direct grilling, indirect grilling, smoking, spit-roasting, caveman grilling, etc, as long as only wood or charcoal is used for the heat source. Teams are allowed to use CHARCOAL or WOOD FIRES ONLY! NO PROPANE OR ELECTRIC BBQs are allowed! All grills shall be cleaned prior to use.
- 7) Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted.
- 8) Due to venue restrictions, fire and embers must be contained in a fire-resistant vessel. Fires may not be constructed directly on the ground. Competitors are responsible for cleaning their areas and disposing of their ash in barrels which will be provided by the event organizer. Teams shall ensure that all charcoal, ash, oils and garbage debris is cleaned up immediately after the event. Please bring trash bags for cleanup. NO DUMPING of grease or charcoal on sidewalks or street. **Please take garbage to designated dumpster provided by city.**
- 9) Competitor entries and recipes for the E.A.T. blind-judging portion in the Competition cannot be marked or designated in any way that uniquely identifies to the judges who has submitted the entry. Corbin

Tourism officials will make discretionary decisions to enforce this rule. As a general guideline, when determining if your presentation is self-identifying, err on the side of caution. *Dish titles, list of ingredients, or descriptions should not include initials, team/restaurant names, messaging, identifying a cause/charity that could affect/influence a judge's decision or any logos that could identify a competitor. Logos identifying sponsors and other logos used for creativity are allowed as long as they don't identify a competitor. For example, a presentation dish holding a Cuban sandwich can be placed in an open Cuban cigar box containing a cigar logo. Flags are allowed for creativity if they do not identify the country or state the competitor is from. For example, if the Signature Build is Chicken Soup, it would be unwise for an Italian competitor to use an Italian flag in his/her presentation. However, if the Signature Build is Italian-Style Meatballs, the same competitor COULD use an Italian flag in his/her presentation because the nationality is in the title of the build and does not distinguish one competitor over another.*

- 10) All competition entries must be prepared onsite during the tournament period. This rule also applies to decor and garnish intended to decorate your turn-in tray. No pre-chopping of ingredients, organizing and arranging the ingredients required for the dish items, previously cooked or prepared entries will be NOT be accepted or allowed. For example, homemade sauces should be prepared on-site. Pre-packaged material/products that constitute an ingredient are allowed. In the competition, all pre-packaged material/products must come in ORIGINAL, UNOPENED packaging from the store from which it was purchased. An original package is defined as an unopened bottle, package or container that has been purchased from a reputable source. All labels, branding, jar lids and seals must be intact.
- 11) Any and all fresh meat, fish or seafood brought to the tournament must be packaged in a USDA approved facility with a proper USDA stamp. Live shellfish such as oysters, lobster and clams, are allowed to be used and brought into competition area unwrapped or unpackaged, as we consider it to be in its own "nature's packaging." These items will be required to be stored under safe and sanitary conditions, and a receipt for proof of purchase will be required. All fresh meat, fish or seafood must be stored at the required temperature prior to cooking. Individual cuts of meat must be purchased as is, not broken down from a large cut of meat and repackaged by the competitor. In all cases, all fresh meat, fish and seafood are subject to inspection to make sure it is safe for consumption and that it has not been marinated or seasoned prior to the competition round. This does not, however, extend to processed meat (such as deli-cut meat, canned salmon, etc). These items must be purchased from a store and brought to the event in its original unopened packaging. No active cooking of meat is permitted outside of the competition space or cooking time frame.
- 12) Entries may include any combination of ingredients, sauces, toppings or decor/garnishes. Every key food component must be placed together as a unified judging portion on the presentation dish, as well as represented appropriately in the sampling dishes. If a component to an entry, such as a sauce or condiment, exists outside of the presentation dish or sampling portions, it will not be judged. Garnish or decor is not considered by judges when using the E.A.T. Methodology.
- 13) All competition meats and ingredients are subject to inspection by the Fire Masters Official Meat and Ingredients Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on the label. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score. All preparation and cooking must be done onsite. This includes, but is not limited to: sauces, seasoning mixes, pre-chopping of vegetables, etc.

Presentation

- 1) For sanitary purposes and the health/safety of our judges, all entries and samples must be plated.
- 2) All food must be placed on or in a solid dish that can be picked up with one hand. Lettuce beds, parchment paper, fruits and vegetables are not considered a dish but can all be placed on a dish. For the security, integrity and safety of transferring each dish during the judging process, the bottom of any food being presented as part of the dish cannot be elevated more than 3 inches above the platter. Garnish/decor is allowed and can be placed beneath or adjacent to the presented food. The intent of garnish/decor is to decorate and prevent slipping, not to elevate the dish. If a toothpick or skewer is used to secure items on your dish, it must be clearly visible to judges.
- 3) No part of an entry, including but not limited to plateware, food, garnish/decor, will be allowed to extend beyond 3 inches off the edges of the turn-in platter. This is similar to the 3-inch elevation rule, to protect against unstable conditions and/or unfair advantage in the E.A.T. methodology's "Appearance."
- 4) All competitors will be required to create:
 - a. One (1) presentation plate and five (5) sampling portions of their Signature dish for E.A.T. Judging. Once numbered trays have been issued, each head cook is responsible for his/her tray. Any marked or altered tray must be replaced prior to turn-in, or it will be disqualified.

Conduct & Behavior

- 1) During the competition, competitors may not discuss recipes, ingredients or convey a description of their dish to any judge participating in the E.A.T blind judging portion at any point before their competition times. Likewise, judges participating in the E.A.T blind judging portion may not observe competitors as they cook during the rounds they are judging as this is a blind competition. Any judge doing so will be removed from their duties as a judge.
- 2) Competitors must be courteous and respectful at all times. Competitors should never obstruct pathways within competition area or interfere with another competitor's turn-in. Doing so could result in a disqualification for careless behavior.
- 3) Violation of any of the foregoing rules can and may result in elimination from the tournament. There will be no refund of entry fees for any rules infraction.
- 4) Head cooks **MUST** attend the mandatory cook's meeting. Other team members may not serve as proxy. Absence of the head cook from the cook's meeting will result in a one (1) point deduction from the team's overall score.
- 5) Corbin Tourism exercises a zero tolerance policy for threatening behavior, hate speech or drug/alcohol use during the competition. If exhibited, competitors are subject to immediate disqualification as well as permanent expulsion from attending or competing at any future event.
- 6) All head cooks and assistants participating in Fire Masters Competition realize and accept personal responsibility for the potential of personal harm involved with cooking and competing in a high stress

environment. As such, all head cooks are required to sign indemnification waivers on their own behalf and on behalf of their assistants upon registering to compete at WFC. WFC reserves the right to require ALL assistants to sign waivers upon arrival at the competition.

- 7) Decisions of the judges are final with no right of appeal.
- 8) Cook teams SHALL NOT DISTRIBUTE ALCOHOLIC BEVERAGES AT THE EVENT.
- 9) We hereby waive all claims and hold harmless the Corbin Tourism and Convention Commission, officers, members, and volunteers from any and all claims or legal actions which might arise out of this event.
- 10) No amplified sound or offensive conduct will be permitted. No live animals/pets (dogs, pigs, etc.) are allowed in the cooking area.

Logistics

- 1) Competitors will be given an outdoor space of 10x20. Competitors must bring their own equipment and heat supply (wood, charcoal)
- 2) Site entry for teams and grilling equipment on the day of event will be done on Depot Street in the parking lot behind Sanders Park. Teams will be able to drive directly up to their spots, however, after unloading, we ask that you move vehicles and trailers to designated parking spots.
- 3) Corbin Tourism will provide an assigned space.
- 4) Corbin Tourism will provide one banquet table per team. Teams must bring table coverings, and any extra tables needed. Many teams bring at least one or two additional tables to allow for prep space and/or additional display space and to cordon off their grill space for safety. (Spaces are approximately 10' X 20')
- 5) The event will be held "rain or shine" on Saturday June 22, 2024

Sanitation and Safety

- 1) Teams must provide sanitary commercial cutting boards, knives and other utensils of restaurant quality.
- 2) Each team SHALL provide a) minimum 2.5lb fire extinguisher; b) any needed lighting with properly shielded bulbs and c) suitable extension cords which shall be secured with tape or mats to protect attendees from cords. Corbin Tourism provides general task lighting via light towers if needed.
- 3) Each team SHALL maintain clean and sanitary conditions to prevent cross contamination. All hard surfaces shall be wiped with wiping cloth and bucket of sanitizer solution of between 100-200 ppm chlorine (one capful of bleach to one gal water and tested with commercial test strips). Any food handling shall be limited to the team members who SHALL wash hands with running water and soap

and dried with disposable towels prior to ANY food handling activity. Corbin Tourism will provide Porta Potties together with soap and water hand washing stations in common areas at the event. In addition, disposable food grade gloves shall be worn by all servers. (Gloves or the use of sanitizer gels do NOT substitute for the hand washing requirements.) To ensure sanitary conditions, Teams shall not permit smoking, drinking or eating inside the confines of the booth. Appropriate clean clothing, aprons, hats and/or hair bonnets and disposable gloves shall be used when handling food. It is your responsibility to comply with health and safety regulations of the Whitley County Health Department. Any other foods (toppings, sausage, etc.) used shall be restaurant quality and so handled. **NO MEAT/ENTRY/PRODUCT MAY BE SOLD**

POTENTIAL FOR FOOD-BORNE ILLNESS NOTICE

Statistically, the following factors contribute to possible food-borne illness and should be closely monitored by the Cook Team Leader, chef, and/or the Cook Team's onsite designee:

- Food out of temperature (cold food must be at 45°F or less; hot food must be 140°F or higher)
- Poor food handling practices
- Insufficient protection of food from contamination
- Insufficient cold or hot holding equipment or inadequate equipment to sustain required temps.
- Inadequate hand washing and contamination by workers or other source.
- Unapproved source of food - no wild game for example.