

TEAM CHILI COOK-OFF AT PROJECT SKILLS DAY 2017!

Participation in the Chili Cook-off is a team event; therefore participation **does not** qualify as a showmanship competition. The same recipe from an individual Project Skills Day food entry is not eligible for the Cook-Off contest.

Only 11 Teams will be accepted for the event, maximum of 4 members per team. Competition is open to 4-H members ages 9-19 by December 31, 2016. Limit 1 team per club until Thursday, December 1, 2016 by 5 p.m. After that 1st come 1st serve (to clubs who have already registered a team) until the 11 spots are filled, no later than Wednesday, December 7, 2016 by 5 p.m.

**RECIPE (IN WORD FORMAT) MUST BE UPLOADED NO LATER THAN
THURSDAY, DECEMBER 1, 2016 BY 5 P.M.
INCOMPLETE ENTRIES WILL BE DISQUALIFIED!**

A complete entry consists of the following completed by Thursday, December 1, 2016 by 5 p.m.:

- Online registration
- Uploaded recipe in Word
- Adult Advisor completing the online UCANR Food Safety Training with a quiz score of at least 82%

Set-up period for the Chili Cook-Off will be from 10:00 to 10:30. Evaluation will begin at 11:45 a.m. and tasting will be from 12:50-1:30.

Teams MUST bring the following:

- * Small sign with your club name, name of chili & team name
 - * Small trash receptacle. *Sample cups and spoons will be supplied for your use.*
 - * Card table - no larger than 36" X 36" * Serving utensil
 - * Table Covering * Disposable Food Service Gloves
 - * Chili in at least a 4 quart crock pot * Forty 1/4 sheet copies of your recipe
 - * **Instant Read Thermometer** * Extension cord with a surge protector
- When serving samples always serve in a new, unused sample cup.***

Important Requirements

Adult Advisors must take and pass **each year, prior to the December 1** deadline, the Food Safety Training and Quiz with a score of 82% (9 of 11) or better. Here is the link to the training and quiz: [Food Safety Quiz](#). The link will take you to the UCANR Food Safety Education. Please click on Intro at the top to begin. Please read all pages and use the link at the bottom of each page to continue to the next section. If you are prompted, at any time, use the following to sign in: username: *miskis* and password: *makeitsafe_1234*.

The Adult Advisor is responsible to train and ensure youth team members utilize safe food handling practices.

All meat used must be slaughtered and processed in USDA inspected facilities. Packaging will display the USDA inspection seal.

Teams must monitor the temperature of the chili at all times with an instant read thermometer to assure safe food handling. Chili must be heated to and maintained at 140 degrees Fahrenheit or above. **Non-compliance is grounds for disqualification.**