



## 2018 SCA Rules

### General Rules

- The head cook must be a member of SCA by the end of the cooks meeting to be eligible for any added money at events.
- Should a non-member win a SCA event, they will have until 8AM the following Monday to become a member and be invited to the SCA Championship. If the team does not become a member within the allotted time frame, the invitation will be rolled down to the next member in order of placement at the event.
- SCA events are judged by a panel of judges and will be in a "blind judging" format.
- Each team is required to have some type of fire extinguishing device in their cook site.
- The head cook of a team must be 18 years old.
- Head cooks may only enter 1 entry into the steak category.
- Head cooks may enter more than one entry into an ancillary category.
- The Cookoff promoter/organizer will provide all the rib-eye steaks for the event.
- Turn in times will be announced at cooks meeting and cannot be changed once announced.
- Reasons for DQ: Ribeye steaks other than the ones provided for the event found in team area, a steak or ancillary turn in after the time window has expired, a non-signed ticket presented at awards, a folded foil disk or any foreign object found in the turn in box, issued steaks are removed from the teams cooking area.
- Teams must sign the turn in ticket at time of turn in.
- Teams are subject to random ice chest inspections by any SCA Representative.
- SCA does not allow spouses of the SCA Rep to cook in an event the spouse is running, other family members of the SCA Rep are allowed to compete in the event.
- SCA Kids Challenges are for kids 4-17 years of age. Parents may help build the fire.
- In case of a final results tie, the prize money will be split between the teams. Example a total tie between two teams for first place. The prize money from first and second place would be added up and divided between the cooks. We will flip a coin to decide who gets which trophy.

### Steak Cooking Rules

- Cooks may cook on any fire or heat source.
- NO other rib-eye steaks are to be present at cook sites other than the ones provided to the teams by promoters.
- Steaks may not be removed from the teams cooking area except to turn in the entry.
- Steaks should be cooked Medium (warm pink center).
- Steaks may be lightly trimmed before, but not after cooking.
- Steaks may not be marked or branded in any way. (Grill marks are not considered marking)
- Steaks must be turned in whole and uncut on top of the provided foil disk. The provided foil disks must be placed in the box, silver side up and not folded in any way.
- No Garnish is allowed in the steak turn in box.

- Steaks will be judged on Taste, Texture, Appearance, Doneness and Overall Impression.
- The order of tie breakers for steak is: Taste, Doneness, Texture, Appearance and Overall Impression.

### **Anything on a Stick Rules**

- May be cooked on any fire or heat source.
- Must use provided turn in box and the lid must close.
- You may decorate the turn in box with only edible garnish, but garnish is not part of the appearance score.
- Turn in a minimum of SIX sticks of food for judging.
- No dipping sauces allowed in the box.
- Any clean stick is allowed; Skewer, Rosemary, Popsicle Stick, etc. as long as it fits in the box.
- Any type of food is allowed, as long as it is skewered on a stick
- AOS will be judged on Appearance, Originality, and Taste.
- The order of tie breakers for AOS is: Taste, Originality, and Appearance.

### **Appetizer Rules**

- May be cooked on any fire or heat source.
- Must use provided turn in box and the lid must close.
- You may decorate the turn in box with only edible garnish, but garnish is not part of the appearance score.
- Turn in a minimum of minimum of SIX pieces or portions for judging.
- Appetizer boxes may contain small disposable cups for sauce or dips and toothpicks or skewers to hold food items together.
- Only 1 type of Appetizer per turn in box.
- No dessert dishes may be submitted as an appetizer.
- Appetizers will be judged on Appearance, Originality, and Taste.
- The order of tie breakers for Appetizers is: Taste, Originality, and Appearance.

### **Appetizer with \_\_\_\_\_ Rules**

- May be cooked on any fire or heat source.
- Must use provided turn in box and the lid must close.
- You may decorate the turn in box with only edible garnish, but garnish is not part of the appearance score.
- Turn in a minimum of minimum of SIX pieces or portions for judging.
- Appetizer boxes may contain small disposable cups for sauce or dips and toothpicks or skewers to hold food items together.
- Must contain the specified ingredient.
- Only 1 type of Appetizer per turn in box.
- No dessert dishes may be submitted as an appetizer.
- Appetizers will be judged on Appearance, Originality, and Taste.
- The order of tie breakers for Appetizers is: Taste, Originality, and Appearance.

## **Pork Steak Rules**

- May be cooked on any fire or heat source.
- Must use provided turn in box and the lid must close.
- Teams will be given 2 pork steaks 1" in thickness
- 1 Pork steak must be turned in whole and uncut on top of the provided foil disk (silver side up and not folded) with no garnish in the box. No other items in the box.
- No other pork steaks are to be present at the cook site other than the ones provided to the teams by the promoter.
- Pork steaks may be lightly trimmed before, but not after cooking.
- Pork Steaks may not be marked or branded in any way. (Grill marks are not considered marking)
- Any sauce on the pork steak must be baked on.
- Pork steaks will be judged on Taste, Tenderness, Appearance and Overall Impression.
- The order of tie breakers for pork steak is: Taste, Tenderness, Appearance and Overall Impression.

## **Burger Rules**

- May be cooked on any fire or heat source.
- Must use provided turn in box and the lid must close.
- You may decorate the turn in box with only edible garnish, but garnish is not part of the appearance score.
- Turn in two whole, fully-dressed burgers for the judges to score.
- No dipping sauces allowed in the box.
- Burger patty may be made of ANY protein (meat/Veggie, etc.) of your choice.
- The protein must be shaped in the form of a burger patty and dressed the way you want the judges to taste it. (Sauces, condiments, cheeses, etc.)
- Burgers may be turned in on any type of a bun.
- Burgers will be judged on Taste, Originality, and Appearance.
- The order of tie breakers for Burgers is: Taste, Originality, and Appearance.

## **Chicken Wings**

- May be cooked on any fire or heat source.
- Must use provided turn in box and the lid must close.
- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Must turn in a minimum of 10 wings, 5 drumettes and 5 Flats.
- Chicken wings will be judged on Taste, Texture, and Appearance.
- The order of tie breaker for Chicken Wings is: Taste, Texture, and Appearance.
- No Dipping Sauces in the box, any sauce needs to be on the wings.

## **Grilled Cheese**

- May be cooked on any fire or heat source.
- Must use provided turn in box and the lid must close.
- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Must turn in 1 whole sandwich and either 6 cut samples or bites for judges.
- Must contain cheese
- Grilled Cheese boxes may contain small disposable cups for sauce or dips.
- Grilled Cheese will be judged on taste, originality, and appearance.
- The order of tie breakers for Grilled Cheese is: Taste, Originality, and Appearance.

## **Hot Dogs**

- You may decorate the turn in box with only edible garnish, but garnish is not part of the appearance score.
- Turn in three whole, fully-dressed hot dogs for the judges to score.
- No dipping sauces allowed in the box.
- Protein must be in the shape of a traditional hot dog but can be any type of hot dog, bratwurst, polish sausage etc.
- Hot dogs may be turned in on any type of a bun.
- Hot dogs will be judged on Appearance, Originality, and Taste.
- The order of tie breakers for Hot Dogs is: Taste, Originality, and Appearance.

## **1-Bite Challenge**

- May be cooked on any fire or heat source.
- Must use provided turn in box and the lid must close.
- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Must turn in 6 bites on the provided spoons for judging.
- 1-Bite turn in can be hot or cold.
- 1-Bite will be judged on taste, originality, and appearance.
- The order of tie breakers for the 1-Bite Challenge is: Taste, Originality, and Appearance.

## **Dessert Rules**

- May be cooked on any fire or heat source.
- Must use provided turn in box and the lid must close.
- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Desserts should be cooked on site.
- Dessert must be turned in using the provided box and lid must close completely.
- You must turn in a minimum of 6 pieces or bites of your dessert for judging.
- Dessert will be judged on Taste, Originality, and Appearance.
- The order of tie breakers for desserts is: Taste, Originality, and Appearance.

### **Mixed Drink Rules**

- Drinks must be mixed on site.
- Drink is to be presented in the provided cup with lid.
- Mixed Drink will be judged on taste only
- If there is a tie, it will go to a taste off to determine winner.

### **Decorated Mixed Drink Contest Rules**

- Drinks must be mixed on site.
- Any vessel may be used to hold the drink (cup, fruit, pitcher, etc.)
- You may garnish the entry with any type of edible garnish
- Mixed Drink will be judged on Taste, Originality and Appearance
- If there is a tie, it will go to a taste off to determine winner.

### **SCA Kids Challenge Rules**

- Meat will be provided by the event based upon pre-registration of cooks. No guarantee of meat availability for on-site entries. On-site entrants may not provide their own meat if event sponsored meat is no longer available.
- Parents please understand that this is a KIDS CHALLENGE! Parental supervision is required. However, the child should be responsible for prepping, seasoning, cooking, and presenting their entry. Guidance from parents is acceptable but please respect the rules and allow the kids to be the head cooks.