***Culinary Preliminary Challenge Guidebook:***

This guidebook should help the host of a preliminary culinary challenge understand the needs and responsibilities of the competition

**Responsibilities of the Host:**

* Provide a facility that allows team to access a stove top and an oven if needed for their recipe (If there are no facilities that has a stove top and oven, then the host would provide table top ovens that can handle an 8x13 dish and preferably be convection oven. They would also provide table top burners (usually of the butane variety)
* Host would provide wash stations for sanitizing food, dishes, and have a restroom facility nearby that students could wash hands.
* Host would provide towels (paper or cloth) for cleaning up during cooking process
* Host would provide hand sanitizer at each station.
* Host would provide water (bottles or otherwise) for the students to have during competition
* Host would gather at least 10 judges (more is better) for the competition. Best judges would have a culinary background but this is not required (But judges should not be partial to a particular school).
* Host will provide a printed flyer to the judges that will have instructions and a QR code with a link to the sensory evaluation sheet. Host would print off the Sensory evaluation sheet for the judges to use as a back- up (and will include the name of the school/team name and the entrée title.
* Host will take pictures of the event and send to the HUNCH Culinary Director, Alli Westover.

**Responsibilities of the Teams:**

* Teams will bring all of their own food and pots/pans/dishes/utensils that they need to make their dish
* ***Teams will bring copies of their recipe for all of the judges.***
* Teams will come professionally dressed

**Schedule of the Culinary Preliminary Challenge**

* Teams usually have 2.5 hours for set up and cooking
* Teams may plate their food, but the **appearance** is not judged on their plated food (This is not a typical culinary challenge) The appearance category is based on the samples that are provided.
* Most culinary students like to make their plated food look pretty. Students are allowed to “dress up” their food with additional garnishes, but the sample food must ONLY have what is in the recipe.
* The overall column is not an average of all of the other columns. It is its own category and the judges must make a number value of the “overall” aspect of the food.
* The numbers to be used are 1-9. There are to be NO decimals, ONLY whole numbers.
* Judges will review the instructions on the Judging Flyer.
* Judges review the food based on the Sensory evaluation sheet