  

Fire Food Champ Application Form

Team Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Team Captain: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Judge name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Category: Steak & Braai Broodjie - Friday 6 September 2019 R350.00

Potjiekos - Saturday 7 September R350.00

BBQ Smoking - Sunday 8 September 2019 R350.00

Certified Fire Food Judging Course - Friday 13h00 R150.00

Saturday 11h00 R150.00

Sunday 11h00 R150.00

Contact number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ E-mail Adress: \_\_\_\_\_\_\_\_\_\_\_\_\_\_

Signed: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Registration and payment required in full prior to event.
* Limited spots available
* Team Prizes – Top 3 teams of each day to receive trophies and prizes (cash value TBC)
* Team area, Water point, Ash and Oil drums to be provided.

Banking Details: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Arrival & Setup Time:

**Teams** need to be fully set up 1 hour before show opening times (Friday 12h00, Sat & Sun 10 am) Teams can arrive 2 hours prior for allocation of spots.

Vehicles can only get close / into to competition area prior to the cut off and after the closing time (Friday & Saturday 8pm, Sunday 6pm)

**Judges** need to report at the Brafia Gazebo 15 minutes prior to respective classes.

Relevant Info

* Essentially a team is made up of a head cook or team captain and supporting crew that can range from 1-10 people. The team can enter more than one category but is only allowed one entry per category per team.
* With the certification of judges teams can expect to be judged according to certain criteria, which if followed should provide as fair a playing ground as possible in the particular category entered.
* Each category has different criteria and minimum standards explained in more detail below but those taking part should enter to have fun, socialize and learn as their main goals.
* Teams are expected to present for judging six tasting portions per category entered within the time span given prior the competition or on the day during the cooks meeting. Failure to stick to the time frame leads to DQ. Failure to stick to the guidelines of what judges expect will result in lower scores.
* Containers will be provided with random numbers (all 6 containers to have same numbers) allocated to facilitate “blind” tasting. Teams can choose to present one larger container or 6 smaller ones. Bigger containers are around 20x20cm square and smaller ones similar to a burger box. Larger containers should have 6 portions.
* Judging is done purely on standards set in the Fire Food course.
* 5 judges evaluate and score one or more teams “turn in”. The sixth portion is kept aside for final comparison and judging by the master judges.
* Judges scores of 2 or more entries are compared according to the numbers on the boxes. An average is then calculated with the highest for the table moving on for judging by the “Master Judges” for final deliberation. This is done according to the numbers allocated to the teams at the start, thus ensuring a fair result.
* Numbers of teams are not divulged to the judges prior to final decisions made.
* Master judges decisions are final.

Important Points

* The competing team will provide their own equipment, fuel i.e wood or charcoal, and ingredients for each category entered.
* Teams must adhere to space allocated by organisers.
* Teams should adhere to arrival times and arrangements with regards to setup and breakdown of competition areas.
* Smoking of tobacco not allowed in the food prep area.
* Each team encouraged to have some type of fire extinguishing device in their area.
* Open consumption of alcoholic beverages is not allowed. Where allowed by organisers drinks should be decanted into flasks or plastic cups. Over indulgence by team members will lead to DQ.
* Failing to turn in entries in the allocated time frame is automatic DQ.
* Branding of stands to fall in line with organiser’s rules and regulations.
* Teams are encouraged to interact with show visitors, share tips and so forth.

Steak & BraaiBroodjie

* Steak may be cooked on any fire or heat source.
* Rib Eye Steaks to be provided by organizers. One Steak presented whole and 1 portioned into 6 pieces for judging in containers provided with same numbers. Same applies for BraaiBroodjie
* Steaks cooked till medium (warm pink centre)
* Steaks not to be marked or branded in any way (Grill marks not considered as branding)
* No sauce or garnish allowed in the turn in box.
* Flavoured butter is allowed, as long as it’s melted completely on the steak.
* Natural pooling of juices is acceptable.
* Steaks judged on Appearance, Doneness, Taste, Texture and overall impression.
* BraaiBroodjies to be assembled and cooked on competition day.
* No protein to form part of Braai Broodjie as it is accompanying the steak.
* Ingredients and assembly forming part of braai broodjie to prepared on the day of comp at the cooking site.
* Breads used for making braai broodjie should be of standard retail options (sliced white. Brown whole wheat etc.) If not it should be baked on site in the given time frame of the Steak category.
* Reasons for DQ in Steak:
* Any foreign object found in turn in box (String, Tootpick, Skeweres etc.)
* Meats marinated or flavoured prior to meat inspection.

POTJIEKOS

* Decor, table decorations and themes is allowed (and encouraged) but does not form part of food score.
* There may or may not be ancillary prizes for the above but it’s purely at the discretion of the organiser.
* Teams are encouraged to use traditional heat sources like wood, charcoal or briquettes rather that gas, although gas is allowed. No electrical heat sources are allowed.
* Six smaller “tasting” portion containers and one “Full Portion” container will provided per team for judging purposes.
* Judging criteria for potjies has a main focus on the protein presented by the team.
* Appearance, tenderness and taste are the main criteria but taken in consideration is that potjiekos is a combination of textures and flavours of various elements that forms an overall impression.
* All elements that form part of final dish should fit into the provided containers.
* Vegetables may be prepped, peeled and cut but should be raw before cooking on the day.
* Meat may not be brined, marinated or pre-cooked.
* Side dishes and accompaniments should be prepped and cooked on site.
* Biltong and ground meats are not considered appropriate for competition potjiekos.
* Burnt flavours of sauces that may have scorched at the bottom of potjie will result in DQ.
* Teams should take in consideration that there are various great and diverse offerings presented and that attention to detail is what the differentiator between competing teams.

Barbeque Smoking

* 3 Categories – Chicken, Pork Ribs or Belly, Lamb Ribs
* No electrical or gas equipment allowed.
* The containers should not be marked in any way so that it can be identified.
* The following materials are prohibited in the container:
  + - Aluminium foil
    - Tooth picks
    - Skewers
    - Foreign materials
    - Stuffing
    - Shaping – French trim, incisions or any other marking of the meat
* Entries or containers marked with the materials listed above will be disqualified.
* Each contestant must submit at least 6 portions of meat in the approved container with their number.
* Chicken pork or lamb may be submitted, chopped, pulled, sliced, or diced as the contestant sees fit.
* Ribs must be turned in with the bone in unless belly is used.
* Judges may not cut, slice, or shake pieces to separate the pieces.
* If there isn’t enough meat for every judge, the shortened judge (s) will score a 1in all criteria and the other judges will change Appearance score to 1 as a penalty.

3.5) Scoring:

* + 1. **Appearance**: The first criteria the judges will score on.
* Does the presentation look appealing?
* Shape and size- Do the portions look similar size?
* Sauces adds a nice colour and shine to the meat but be careful of too much sauce pooling in the plate.
* Colour: Could be burnt or too pale.
  + 1. **Texture**:
* Is the meat tender and soft and juicy or is it hard, chewy or dry?
  + 1. **Taste:**
* How does the meat taste?
* Is the smoky flavour evident?
* Do the sauces compliment the meat?
* What about the spices- overwhelming or just right?
* Did the team use to much salt or do they need salt?
* Garnish is optional but limited to sliced, shredded or whole lettuce, curly or flat parsley and kale.
* No curly or coloured lettuce allowed.
* It has to compliment your meat and not distract.