

Chili & Chillin'
5th Annual Rotary Club of Coral Gables Chili Cook-off
(Unsanctioned Cook-off)
Fred B. Hartnett Ponce Circle Park – March 22, 2020, 1:00PM – 5:00PM

CHEF'S REGISTRATION/ENTRY FORM

Team Name: _____
Head Chef: _____ **Assistant Chef:** _____
Address: _____ **Address:** _____
Telephone No: _____ **Telephone No:** _____
E-mail Address: _____ **E-mail Address:** _____

| Categories: | Public Service <i>Government, military, law enforcement, not- for profits</i> | Education <i>High School and University Students represent their schools</i> | House of Worship <i>Churches, temples, synagogues, mosques</i> | Vegetarian <i>No meat or poultry</i> | Open <i>Open to anyone not in another category</i> | International <i>Represent your country – chili must have a traditional flavor/taste/ingredient from your country's traditional cuisine</i> | Rotary Clubs <i>Rotary Clubs in District 6990 (not including Rotary Club of Coral Gables)</i> |
|-------------------------------|--|---|--|---|---|--|--|
| Category: Check One [X] | _____ | _____ | _____ | _____ | _____ | Country: _____ | Rotary Club: _____ |

Total Amount Due \$25.00 (see note below) **Check#** _____ **Cash** _____

GENERAL AGREEMENT / RELEASE

In consideration for the Rotary Foundation of Coral Gables, Florida, Inc. and the Rotary Club of Coral Gables, Florida, Inc. (hereinafter collectively referred to as "Gables Rotary") providing the requested activity, we,

_____ & _____ do hereby:
 Head Chef (PRINT NAME) Assistant Chef (PRINT NAME)

- 1) Assume all risk of possible damage or injury through my participation in this Gables Rotary activity.
- 2) Agree to compensate the Gables Rotary for any repair and/or replacement costs for damages to the facility or equipment as a result of my misuse of the equipment.
- 3) Agree to indemnify and hold harmless the Gables Rotary and/or its officers, directors, members, agents or employees from any and all liability, claims, suits, losses, damages including attorney's fees at the trial and appellate court level, paralegal fees and investigative costs for injury to person or property arising out of my participation in the requested program.
- 4) Understand and agree to abide by all applicable rules and regulations as set forth herein and attached to this form. I further understand that I may be asked to vacate the premises and may forfeit my participation fee and/or security deposit if I fail to abide by these rules and regulations or any other reasonable request from the Gables Rotary staff.
- 5) I certify that the above information is correct and that I have read and understand the rules and regulations governing this activity.
- 6) Agree to allow the Rotary Club of Coral Gables to use any photographs and videos that include the images of my team, tent, product, or other materials, for their use in any way at their sole discretion.

Signature: _____
 Head Chef

Signature: _____
 Assistant Chef

Date: _____

Date: _____

Please return this form along with payment to: Coral Gables Rotary, PO Box 14-1446, Coral Gables, FL 33114-1446
COMPLETED REGISTRATION/ENTRY FORM AND PAYMENT MUST BE RECEIVED NO LATER THAN February 1, 2020
Note: Applications received after February 1, 2020 will be charged \$50.00.

Please make checks payable to: Rotary Foundation of Coral Gables.
 Mandatory Chef's meeting will be Thursday evening 3/19/20 at 7:00PM, location to be confirmed.
 Booth location will be assigned on a first-come, first-served basis. Booth set-up begins at 9:00 AM. Judging will be at 3:00 PM.
 No electricity will be provided.

| | |
|-----------------------------|------------------------------------|
| For Office Use Only | |
| Date Received: _____ | Booth Space Assigned: _____ |
| By: _____ | Initials: _____ |

CONTACT FOR ADDITIONAL INFORMATION: Kelly Garces, kgarces@garceslaw.com, 305-728-3110

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March 22, 2020, 1:00PM – 5:00PM
Fred B. Hartnett Ponce Circle Park
Rules & Regulations

- 1) Entries: Only one entry per contestant/team will be allowed in each category.
- 2) Prizes:
 - Best Overall will receive \$300, 2nd place \$200, 3rd place \$100.
 - One \$100 prize for the "Peoples' Choice Award"
 - One \$100 prize for the Judges Favorite in each category
 - One \$50 prize for the Best Decorated Booth overall. Showmanship will also be considered a criteria in the judging for "Best-Decorated".
- 3) Chefs' Meeting: A mandatory chefs' meeting will be held 7:00PM Thursday evening 3/19/2020. One representative from each team must attend. Location to be confirmed.
- 4) Food Preparation: All items must be prepared/mixed/cooked on site the day of the event. Meats must be available for inspection in their original sealed packages before being opened for cooking. However, other ingredients may be prepped and/or pre-measured prior to arrival. All food must be prepared in plain sight.. Commercial mixes will NOT be permitted - all food must be cooked from scratch.
- 5) Sanitation: Chefs are to prepare and cook their foods in as sanitary manner as possible. Cooking conditions are subject to inspection/modification by the event organizer or his/her designee.
- 6) Booth Location/Site/Set up: The event organizer has final say over space assignments. All chefs are responsible for their own tables, tents (maximum of 12'x12', no stakes, no sides) and cookers (no open fires or electric heating allowed – propane or gas camp stove only). Set up no earlier than 9am.
- 7) Safety: (a) Tents may be placed no closer than 10' from an adjacent tent. (b) Each tent must have at least one fire extinguisher. (c) For sanitary reasons, members of the public may not enter a tent while cooking. Tents and cooking areas are subject to a fire inspection.
- 8) Judging: For judging purposes, each head chef is REQUIRED to prepare a minimum of three gallons of chili. There will be 3 judges. Judging will be at 3:00. Participants are responsible for getting judge's sample to the judging booth by 3:00.
- 9) Judge's Samples: Once containers for the judge's samples have been issued, each head chef is responsible for his or her sample container. Chefs must not remove or tamper with the numbers on the outside of the containers. Any marked or altered container must be replaced prior to submittal to the judges or it will be disqualified. Sample sizes will be designated at the Chefs' meeting.
- 10) Sales of Food: No sale of chili will be permitted. Sales may result in immediate disqualification. Samples must be served in the sample containers provided by the Rotary Club of Coral Gables to patrons with wrist bands only.
- 11) Advertising and marketing: Contestants may advertise their business through signage and marketing materials, subject to approval of the Rotary Club of Coral Gables.

Contact: Kelly Garces, kgarces@garceslaw.com, 305-728-3110