

## **Keiser University Flagship Chili Cook Off Rules**

1. Each team may begin setting up for the event from 7-8am. You will need to unload your vehicle and move it to the designated parking area. Your team will have a designated 20x20 space (2 parking spots).
2. The cooking period will be 4 hours (8am-12pm). Cooking during the entire period is at the discretion of the team.
3. None of the ingredients may be cooked in any way prior to the cook off. Vegetables may be pre-cut but not pre-cooked. Canned or bottled tomatoes, tomato sauce, pepper sauce, beverages, broth, the grinding and/or mixing of spices may be prepared prior to the start time. Meat may be treated, pre-cut, or ground. Meat may not be precooked. Peppers, onion, and other vegetables may be chopped, sliced, or diced prior to cooking.
4. Each team is required to cook a **minimum** of 5 gallons of chili.
5. Teams are responsible for supplying their own tents, table, chairs, and all of their cooking utensils, etc. Bottled gas, provided by the participant, must be used. No electrical or gas will be available for use. No Generators will be allowed.
6. Participants must be ready to serve their chili when the event opens at 12pm. We will supply each booth with tasting cups and spoons.
7. Judging will be based on people's choice!
  - a. Each team will be provided a container at their booth for voting tickets.
  - b. Each person that attends the event will be provided 1 voting ticket.
  - c. At 2:15pm, a Keiser University Staff member will come around and collect your ticket containers.
  - d. At 2:45pm the Chili Cook Off winner will be announced!

*Winning Team will receive \$300 cash*