



2020 HOMETOWN SHOWDOWN COOKING INSTRUCTIONS & DETAILS

Event: May 17, 2020 • 11am – 12:30pm

Park Lane & Pennsylvania Ave, Downingtown, PA

Rain or Shine • 250 visitors expected

www.macncheesecookoff.com

Please review all of this information **PRIOR** to the Cook-off. If you have any questions, please call Autumn Katzenmoyer, #484-885-6643, Event Chair. Email questions anytime to info@macncheesecookoff.com.

IMPORTANT TO KNOW



EVERYONE needs a mac & cheese tasting wristband to sample each team's mac & cheese at the Cook-off. Each competitor will receive two wristbands. These are not for gifting to friends and family. They are to be used for the Chef and his/her assistant or Sous Chef. All others will be responsible for buying their own ticket/wristband if they intend to sample the competition's entries.



While you may cook everything from scratch at the event, **most competitors in the Showdown will choose to prepare their entry beforehand. There are two ways to do that. You are not allowed to prepare food in your home.**

- **Use a licensed kitchen via sponsor of a non-profit, business or restaurant** Please provide the Kitchen name and if possible, a copy of its Health Dept License to Operate
- **Reserve time at the West Chester Artisan Exchange Kitchen prior to the event.** Free reservations for May 16th will be offered. Sign-up for these times will start on April 11th. Other times may be available as the exchange is open 24/7, please inquire with Rotary or the Exchange directly. **We may be able to arrange for you at NO COST!**



Field ovens with 6 burner tops and fryers will be available at the Showdown for warming up and finishing off your prepared pans. These will be shared with other competitors so they aren't to be used for cooking from scratch. If you are wanting to use equipment other than what is offered, items like gas burners or other cookware may be rented from Total Rental Party Center in Phoenixville (610-935-8368) or Party Rental Ltd in New Jersey (201-727-4706). Anything rented through Party Rental can be added to our order to avoid additional delivery fees. Electric may not be supplied at the event, so don't count on this option.



LICENSE TO OPERATE A PUBLIC EATING OR DRINKING PLACE: The only competitors that can bring pre-made entries to the Showdown are those who have prepared their entry in an establishment that has a Chester County Health Department License to Operate a Public Eating or Drinking Place. Examples of such establishment would be a restaurant, a Lodge or VFW, or the West Chester Artisan Exchange. **Please submit a copy of the license at the time of registration, so it is on file prior to the cook-off (excluding the Exchange).** You are not required to purchase a Temporary Health Department License for cooking or serving your entry at the Showdown, as the Rotary Club of Thorndale-Downingtown attains one for the whole event. If you are unsure of your status, contact Autumn Katzenmoyer.



THIS IS A RAIN OR SHINE EVENT. NO RAIN DATE. Keep in mind the weather, including temperature, when determining how much you are cooking for the event. Weather affects turnout and consumption.



ENTRY FEE INCLUSIONS

- 🔪 **10 ft by 10 ft space**, including canopy coverage and two 8ft tables
- 🔪 **Large Plastic Serving Spoon and Fork**
- 🔪 **Access to a 6-burner field oven** (propane) for warming or fryer for making crispy
- 🔪 **One CCMCC Apron.** Additional mac & cheese aprons are also available for purchase; please email info@macncheesecookoff.com . Any extras will be on sale at the Rotary Booth.
- 🔪 **Two wristbands.**
- 🔪 **250 Tasting cups and spoons** will be supplied by Rotary.
- 🔪 **Two (2) plastic tablecloths** to cover the tables.
- 🔪 **Annual Artist's Poster Souvenir**

RECOMMENDED AND REQUIRED COOKING ITEMS

- 🔪 **PER THE HEALTH DEPARTMENT YOU MUST PROVIDE – A Simple Hand Washing Station** – Hot Water in an insulated cooler or large thermos, soap, anti-bacterial hand soap, towels, and catch bucket for soapy, excess wastewater. HEALTH DEPARTMENT REQUIRES THIS and they will be checking for this.
- 🔪 **Bring Bottled, unopened, milk or water.** A water source will not be provided at the event.
- 🔪 **Cutting Boards, Knives and Can Opener (if necessary)** – Do not leave these unattended in your booth, please. If any cuts happen, Rotary Sales Booth will have first aid supplies.
- 🔪 **Cooking Thermometer** to ensure (per the CC Health Dept.) that your cold food is at or below 41 degrees and hot food (mac & cheese) must be maintained or above 135 degrees. Our CFM will also have a thermometer to continuously check your raw and prepared foods.
- 🔪 **Disposable Gloves.** All food handlers are required to wear gloves while handling food. (Health Dept. requirement)
- 🔪 **Clean-up supplies** – We recommend a grease cutting cleaner for your tables, 2 rolls paper towels, trash bags, etc...

SETTING UP YOUR BOOTH

Set-up begins at 7:30am and teams must complete delivery and set-up by 10:00am.

- 🔪 You will be met by a Rotarian who will be your liaison and available for any questions throughout the event.
- 🔪 Please unload your supplies as quickly as possible. Please follow the Rotary's exiting instructions that morning. There are several free parking options nearby. A section of the adjacent parking lot will be marked off for ticket lines, food trucks and handicap parking. All vehicles must be off field by 10:30 for safety reasons.
- 🔪 Make sure to bring proper signage of your team/company name and even a description of the mac & cheese you've created. The People's Choice award isn't something earned just on taste alone. Brand, Booth Décor and the attitude/energy of the people serving can entice voters too! Have fun with decorating your booth!

HEAD CHEF MANDATORY MEETING

Mandatory Mac & Cheese Chef's Meeting at 10:00

A mandatory Chefs' meeting will be held at 10:00am on the day of the cook-off at the Voting Area. The Head Chef from EACH team MUST attend this meeting. If no one from your team attends, you may be disqualified from receiving an award. You will receive updated information on the rules and procedures. Please feel free to ask any questions.



COOK-OFF PREPARATIONS & COOKING RULES

You may bring items from the store or food supplier to the Cookoff. These items must be stored at the proper cold temperature and unopened until they are inspected by our CFM at the event

For ALL competitors:

- Meat must be stored on ice at 41° F or lower and will be checked prior to cooking.
- **Beef MUST** reach a cooking temperature of 155°, **Chicken MUST** reach a cooking temperature of 165°, and **Fish MUST** reach a cooking temperature of 145°, then it can maintain a 135° during the competition. This will be checked.
- **DO NOT** bring any food items from home unless they are store purchased, un-opened, vacuum-sealed ingredients. All products must be opened, boiled, chopped and shredded on kitchen/Cookoff's site. (This is a strict Health Dept. rule.)
- The CFM must confirm your pan's cooking temperature is attained before you can give away your creamy mac & cheese to the tasting public. This temperature must be maintained, or we will suspend your serving.
- Each Competitor must prepare at least 4 pounds of pasta in order to fill at least two pans measuring 12" x 20" x 2.5".

COMPETITION

Teams will compete for three (3) awards: People's Choice 1st, 2nd and 3rd Place

This is where you want to encourage your friends, families and customers to come out and vote for you.

Each member of the public will be given a Voting Token to vote for his/her favorite mac & cheese. First place is given to the Mac & Cheese Team that receives the *most* votes via the public's Voting Tokens placed in the peoples' choice voting collections. All voting will stop at @ 12pm. The Judging Committee will count the tokens.

Do not overfill your cups! (We expect 250 attendees tasting your entry.) The more people try your product, the more possible votes may earn.

AWARDS

First Place will receive a \$100 cash prize. Second Place will receive a \$60 cash prize. Third Place will receive a \$30 cash prize. All places will receive a ribbon as well.

BREAKING DOWN YOUR BOOTH

- ↪ Award Ceremony will be held at @ 12:30pm at the Gazebo.
- ↪ If you need assistance during the event, see your Rotary liaison or go to the main Rotary Sales Booth.
- ↪ Be sure to carefully clean up your area. The field must be as clean as when you arrive, as we will have another event taking place in the same tent at 1pm. Bag and leave your tied-up trash at a nearby Borough trash can.
- ↪ Return the unused cups and sporks to the Rotary Tent before leaving the field, please.

Please email us or call us with any questions, we're here to help!

