



Friday September 7, 2018
11:30 a.m. – 1:30 p.m.



— **COOKING TEAM OR INDIVIDUAL APPLICATION** —
No applications accepted after August 29, 2018

Entry Name: _____
You can choose a fun name for your team or business

Primary Contact Name: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Cell Phone: _____ Fax: _____

Business/Home Phone: _____

Email: _____

— **CHOOSE ONE ENTRY TYPE** —

- \$100 – Professional \$100 – Restaurant

Mail application, license, insurance certificates, and check to:

Give Kids The World
O-Town MacDown 2018
210 South Bass Road
Kissimmee, FL 34746

Please make check payable to "Give Kids The World" and include "O-Town MacDown Entry Fee" in memo line. Once our event team receives your application, we will review the information and contact you within five (5) business days regarding your status.

We encourage all teams to get creative! Decorate your cooking space and liven-up those outfits to match your theme ... we just ask you maintain a family-friendly look & feel.

Event location:

**Orange County
Convention Center
9800 International Drive
Orlando, FL 32819**

Tickets at the door:

\$10 Adults • \$5 Kids



Give Kids The World Village is an 84-acre, nonprofit "storybook" resort, located near Central Florida's most beloved attractions, where children with critical illnesses and their families are treated to weeklong, cost-free dream vacations. For more information, please visit givekidstheworld.org.

COOKING TEAM TERMS & CONDITIONS

(Please read carefully.)

- 1.** Give Kids The World (GKTW) O-Town MacDown will take place at the Orange County Convention Center at 9800 International Drive, Orlando, FL 32819 on September 7, 2018. This is an indoor event and will be held rain or shine. Refunds will not be issued.
- 2.** Open to professional chefs and restaurants, competitors are responsible for providing cooking equipment, cleaning supplies, paper towels, cooking utensils, and ice. Hand sanitizer, sanitation buckets and chemicals will be provided by ECOLAB. A \$250.00 clean-up fee will be assessed if your respective area is not thoroughly cleaned before you depart. Each team will receive a 10' x 10' cooking space with two tables, tasting cups, napkins, and spoons.
- 3.** Competitors must submit a copy of their "License to Operate" a public eating or drinking place by September 1. Pre-made mac-n-cheese is acceptable, but must be kept warm at the proper heating level. A limited number of sinks for clean-up will be located on-site; however, ovens are not available.
- 4.** Set-up begins at 8:00 a.m. and must be completed no later than 11:00 a.m. Please back-time your preparation, as the event starts at 11:30 a.m. Competitors can begin cooking once individual set-up is complete. Our team of "safety checkers" will continually circulate the event to ensure all safety standards are met.
- 5.** You will be provided with eight electrical outlets at each station, two of which will be utilized for the two Vollrath Mirage Pro Induction ranges. Each station will also have induction five-gallon stockpots - and griddles - if needed.
- 6.** A mandatory Competitor's Meeting will be held beginning at 9:30 a.m. on September 7 in front of the main stage. The Head Cook from EACH team MUST attend this meeting.
- 7.**
 - Awards for 1st - 3rd place will be presented for the top mac-n-cheese
 - Guests will participate in the People's Choice Award and vote for their favorite mac-n-cheese entree.
 - Please bring a serving platter and dishes for up to 5 judges to serve your mac-n-cheese.
- 8.** All competitors hereby agree to indemnify and hold harmless Give Kids The World (GKTW) and its volunteers for all costs and expenses for any bodily injury or damages. Competitors further waive all rights of subrogation against GKTW and agree to name them as "additional insured" on all liability policies. In addition, the participant assents to the use of any photo, film, videotape of the event for any purpose. GKTW does not necessarily endorse the views of any groups or organizations participating in the event.

Primary Contact Signature*

Signature confirms adherence to Terms and Conditions

For more information, call Courtney Parker at 407-396-1114
or email CourtneyP@gktw.org.

O-TOWN MACDOWN NEED-TO-KNOWS

- Guests must display a valid badge to sample each team's dish (provided upon entrance).
- Bottled water ONLY must be used for cooking your pasta. A water source for this specific use will not be provided.
- 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°F. Chicken MUST reach a cooking temperature of 165°F, and fish MUST reach a cooking temperature of 145°F. During the event, a temperature of 135°F will need to be maintained.
- Bring pots, pans, strainers, cutting boards, knives and can openers (if necessary). Please do not leave these unattended in your booth. We will provide 2 Vollrath Mirage Pro Induction ranges and induction 5 gallon stockpots and griddles if needed.
- Bring ice and ice chests to store food. Refrigeration will not be available.
- Bring long-stirring metal spoons that reach the bottom of your mac-n-cheese pot! To avoid burning your food, we recommend keeping the heat source low.
- Three-section sinks and cleaning chemicals will be provided by ECOLAB.
- Bring your own towels, and you are responsible for removing your trash.
- One vehicle per team will be allowed to drop off supplies at the loading dock behind the convention center. Please unload your supplies as quickly as possible and then return your vehicle to the lot. We encourage a member or members of your team to meet you at the loading dock to quickly unload. Feel free to bring hand carts, as a limited amount will be available to share amongst all competitors.
- You will receive your booth location/event info at check-in, and four attendee badges.
- The awards ceremony will take place at 2:00 p.m. on the main stage. Please make sure to have a representative from your team attend the awards ceremony.

PREPARATION & COOKING RULES

IMPORTANT- Any competitors that do not follow the below cooking rules and regulations will not be permitted to compete in the O-Town MacDown event. The public's safety and health is our primary concern, so please read through these rules carefully. We will have food "safety checkers" at the event to make sure the rules are adhered to. NO refunds are given to competitors who are disqualified for not following safety regulations.

- NO cutting or chopping of fresh ingredients UNTIL you begin preparing your mac-n-cheese on site.
- DO NOT bring pre-cut onions, peppers, tomatoes, etc. Only store-purchased, unopened, pre-cut, vacuum-sealed ingredients will be allowed. All else must be chopped on site. (This is a strict Health Department rule.)
- Canned ingredients are allowed but may NOT be opened until you begin preparing your mac-n-cheese. Please bring a can opener.
- A travel log, for monitoring the temperature, is required for use by all competitors, and will be provided when you arrive.
- Again, use bottled water for ALL cooking.
- Specific times will be provided to bring your “official tasting dishes” with your mac-n-cheese to the judging area.
- To avoid spills on location, please do not overfill our guests’ tasting cups.

————— DIVISIONS AND JUDGING —————

- Teams will compete in one divisions. There will also be a prize for the People’s Choice Award.
- Each competitor will be assigned a designated judging time. Scoring will be based on the following criteria:

Serving Method and Presentation: Is the dish fresh and colorful? Easy to eat? Stylistic but practical?
(0 – 10 points)

Portion Size and Nutritional Balance: Is the weight boundary within the tolerance of total meal? Is the dish nutritional?
(0-5 points)

Creativity, Menu and Ingredient Compatibility: Do the recipe ingredients complement each other in color, flavor and texture? Are the ingredients balanced in size and amounts?
(0-10 points)

Flavor, Taste, Texture and Doneness: Do the specified major ingredients carry the dominant flavors? Do the components fit together? Are the temperatures correct? Do the textures reflect the cooking technique?
(0 – 35 points)

You are welcome to serve/spoon-out your mac-n-cheese in your choice of dish or creative style.

————— PEOPLE’S CHOICE AWARD —————

Encourage friends, families and guests to come out and vote for you!

Each member of the public will be given a single voting token to vote for his/her favorite mac-n-cheese. The People’s Choice Award will be given to the mac-n-cheese team that receives the most votes via the public’s voting tokens placed in the voting jars. All voting will end at 1:30 p.m. and the award will be presented at 2:00 p.m.