

Philip Foster Farm

DUTCH OVEN COOK OFF

BASIC FIELD JUDGING GUIDELINES

PURPOSE OF FIELD JUDGING:

- 1) To see that all contestants follow local Health Code Regulations especially following the rules of cleanliness and proper food handling.
- 2) To evaluate techniques used during food preparation and cooking.
- 3) To observe sportsmanship and public interaction of participating teams.
- 4) To assist contestants where possible.

AT THE CONTEST:

- 1) Be prompt; attend the judges meeting for last-minute instructions and questions.
- 2) Read and understand all the field judging rules.
- 3) Read all of the recipes to know what you should be looking for in terms of proper procedures, etc.
- 4) Meet the contestants. A good judge will NEVER judge a team based on his/her feelings of the contestants. If you cannot put bias aside then you SHOULD disqualify yourself from judging.
- 5) Warnings need to be given to teams for unsafe food handling such as: licking fingers, using unwashed utensils for tasting, placing cooking utensils on unclean surfaces, cross-contaminating foods by placing raw meats on a cutting board then placing raw vegetables on the same cutting board without washing and sanitizing between.

FIELD JUDGES SHOULD WATCH FOR THE FOLLOWING:

- 1) Cleanliness is the key. Teams should start with clean equipment and use clean cooking practices. Dutch ovens will be inspected at the beginning of the contest to make sure they are clean and not rancid. They should wash their hands often and use rubber gloves if possible.
- 2) All items cooked must be presented to the judges. Nothing burned or undercooked should be removed and discarded prior to judging. Exceptions: excess gravies and sauces, and cooked garnishes that are not part of the recipe.
- 3) Teams should demonstrate good sportsmanship. Interactions within the teams, with other competing teams and with the public is an important part of the cooking contest. Teams should be courteous and willing to answer questions.
- 4) Teams should use the best cooking techniques possible.

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5) Meats should be cooked to the following temperatures: (All temperatures should hold for at least 15 seconds.)

Beef, Pork & Lamb (Roasts, Steaks, Chops) 145 degrees F

Pre-Injected Beef 155 degrees F

Ground Beef, Veal, Lamb, or Pork 155 degrees F

Ground Turkey, Chicken and Stuffing 165 degrees F

Poultry, White or dark meat (unless too small to test, then the juices should run clear.) 165 degrees F

Pork 145 degrees F

Fin Fish Cook until opaque and flakes easily with a fork.

Scallops Should turn milky white or opaque and firm.

Clams, mussels, oysters Cook until shells open.

Shrimp, lobster, crab Should turn red and flesh should be pearly opaque.

JUDGES RESPONSIBILITIES:

1) Give time warnings to teams at 30, 10 and 5 minutes prior to judging each category.

2) Read recipes. Are contestants following the recipe? No secret ingredients should be used. (Garnishing items do not have to be included in the recipe, but all garnishing should be edible. Flowers should have proper documentation.)

3) Check for clean food preparation practices.

4) See that all food cooked is presented to the judges. (Refer to above for exceptions.)

5) Check for good sportsmanship and public interaction.

6) Test meat temperatures before serving, if questionable. Undercooked foods will not be judged.

7) Only recipe ingredients should be cooked during the competition. (No private meals).

8) It is acceptable for field judges to offer suggestions and encouragement.

9) Before deducting points, you may wish to give a warning, unless there is a flagrant violation of clean cooking practices. Some teams are concentrating so much on their task, they may not be aware of a rule violation or food preparation problem.

10) Make plenty of written notes. You may not remember something about a specific team after you have checked out the rest of the teams. Quick notes taken during every step of the evaluation will help when you assign your final scores.

11) Use the scale at the top of your judging sheets and award each team points based on their performance.

12) Check and double check your scoring.

13) Review for errors.

AFTER THE CONTEST:

Please be available for team questions. Be constructive in all comments.

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