



2018 NDOG Dutch Oven Cook-Off

Registration & Rules

Team Registration Info

Team Name: _____

Team Member #1: _____

Team Member #2: _____

Home State: _____

Primary Contact E-Mail: _____

Primary Contact Phone #: _____

I have read the rules and agree to abide by the rules and all judges decisions. I agree to allow my photo and recipe to be used for publication. I am not a professional cook or chef and neither is anyone on my team, nor are we professionally trained as chefs.

Initials _____

Submission:

Please scan/email completed form to matthew@ndog2018.com or mail to: NDOG 2018, 4741 Highway K68, Wellsville, KS 66092.

General Information

Competition will be limited to 20 teams who will cook in the dedicated cooking area. Entrants will be accepted in the order received. Additional entrants will be put on a stand-by list in case of drop-outs and will be substituted in the order received.

This event is an IDOS sanctioned cook-off and the winner of the event will qualify to attend the World Championship Cook-Off (WCCO) hosted by the International Dutch Oven Society (IDOS) in the Spring of 2019.

All participants agree to abide by the rules below and the decisions of the judges. Participants also agree to allow their photos and recipes to be used for publication without compensation.

All teams will attend the cooks' meeting at before competition starts to insure they are properly informed of any last minute changes.

The Rules

1. This is a three-pot cook off, consisting of a main dish, a dessert and a bread.
 - a. The Main dish is some sort of protein dish such as chicken, beef, port, etc.
 - i. All meat must be USDA approved. No wild game meats allowed.
 - ii. Beef, Lamb, Veal, Pork and Ham minimum 145 degrees, Chicken and Turkey minimum of 165, Seafood: Fish is opaque and flakes easily, Tuna 125 degrees. Meat can be removed when within 5 degrees of minimum temperature if it is to be rested for at least 10 minutes before serving. Be advised that field judges will check the temperature of all meats before being presented to the judges' table for tasting.
 - b. Desserts are self-explanatory, typically pies, cakes, cheesecakes, etc.
 - c. Bread is defined as a yeast bread/rolls, corn bread*, biscuit type bread* or sour dough bread. *(Corn breads and biscuits may not be scored as high as a yeast or sour dough bread since cornbread or biscuits may be considered easier recipes.)*
 - i. Stuffed breads are not allowed. Stuffed breads are defined as bread filled with meat, cheese or vegetables. (Think hot pocket) All ingredients must be incorporated into the dough.
 - ii. Breads that have any sort of sweet icing or sweet 'sauce' (ex: monkey bread) are NOT allowed in the bread category.
 - iii. Banana, pumpkin and other "quick" breads are not allowed. These are considered snacks or desserts and will not be judged as breads.
 - iv. All breads must be in a roll or loaf form.
 - v. Cheese, herbs, spices, or fats/oils may be added on top as a garnish.
2. Only one dish per category is allowed, you cannot cook, as an example, two loafs of bread and turn in the best.
3. A team may consist of one or two members. An adult must accompany any contestant under the age of 18.
4. Contestants may not be professional chefs, employees of contest sponsors, their affiliates, subsidiaries, advertising or promotional agencies.
5. Only team members (no family or friends) are allowed in the cooking area. One team member must remain in the cooking area at all times. Each team will be given a 10' X 10' foot space to cook in. ALL equipment must fit in that space.
6. Recipes must be submitted by the designated time. You will need (3) three copies of your recipes. One set get turned in at the cooks meeting, one set gets turned in with the dish and the third set is for your use. They should include a complete list of all ingredients in order of use and complete instructions on how to prepare them, including the temperature the meat will be taken to. All copyright recipes must include the source.
7. Ingredients cannot be precooked and must be combined, chopped, sliced, or diced during the competition --on site-- including garnishes and marinating. For safety reasons, no ingredients prepared or processed at home are allowed.

8. All cooking must be done in an approved (Factory-Made) Camp Dutch oven and everything MUST be presented to the judges with the exception of excess gravies and sauces. No griddles, grills, roasters, sauce pots, spring form pans or skillets are allowed to be used. ONLY DUTCH OVEN's are allowed. Removing burnt or undercooked sections of food will lead to disqualification. *This competition is about encouraging the skill of using the Dutch oven without the use of additional pans such as bread pans, pie tins, tinfoil or foil pan inserts. Trivets under meat and parchment paper are acceptable.*
9. Side items such as butter, jam or sauces should not be presented to the judges' table unless specifically listed in the recipe and prepared on site.
10. Dishes must be presented to the judges' table on time—NO EXCEPTIONS.
11. No battery operated or electrical devices are allowed in the preparation of food with the exception of scales or temperature probes.
12. All foods submitted for judging should be displayed in the pot or on the lid. For sanitation concerns, please do not display foods on fabric.
13. Garnishing should be simple and complement the dish being presented and not distract from it. *This is not a garnishing contest.* Garnishes should be edible. Any flowers used in garnishing should be pesticide free and edible. Field judges may request proof from place of purchase that the flowers comply with this rule.
14. Only competition recipes can be cooked during the cook-off. Please refrain from eating in the cooking area.
15. Know and practice safe food handling procedures. Teams are expected to keep their cooking area clean and to exercise proper cleaning procedures of all utensils and preparation areas. Hot water will be provided during the event.
16. Use good fire safety practices. Keep yourself and the public safe. All cooking must be done at least 18 inches above the ground.
17. Contestants will not consume alcoholic beverages during the cook-off nor shall they smoke in the cooking area.
18. Interaction with the public is encouraged. Please be courteous in sharing cooking information.
19. All judging decisions are final.

More questions? Send Rhonda Cobb an email at: trcobb117@yahoo.com

Cook Off Schedule

The 3-pot DO Cooking Competition will be on Friday morning, June 22,2018.

7:30am – Cooks Meeting – Attendance Required, all team members must be present.

8:00am – Start Cooking!

11:30am – Turn in BREAD.

12:00pm – Turn in DESSERT

12:30pm – Turn in MAIN dish.

Winners will be announced during the Friday night group meal.

TEAM #

JUDGE #



2018 National Dutch Oven Cook-Off Food Judging Score Card

	Description	Points Possible	Points Awarded
Recipe Notes:	Dessert Bread Main Dish		
Overall Appeal	Originality Creative ingredients Good recipe	7	
Appearance & Presentation	Visually appealing Pleasing aroma Appropriate garnish	7	
Execution of Recipe	Cooked just right (not over or under done), Color, Volume, too Moist or too Dry (per recipe)	7	
Taste	Good flavor combination, Appropriate seasoning, Appropriate texture	7	
Difficulty Bonus	For a difficult recipe, you may award one or two extra points	2	
Total	Points Possible Per Dish = 30 Food Points Possible per Team = 270 Field Points Possible per Team = 30 Total Possible Points per Team = 300	30	
Rank			

Comments:

Scoring Guidelines: 7—Exceeded requirements; 5 to 6 for satisfying requirements; 3 to 4 for minor mistakes; 1 to 2 for major mistakes; 0 for unsatisfactory performance.

TEAM #

JUDGE #



2018 National Dutch Oven Cook-Off Field Judging Score Card

	Description	Points Possible	Points Awarded
Overall Preparedness	Set up on time and ready to cook On time to Cooks' Meeting Ovens clean and free of rancid odors	3	
Etiquette & Team Dress	Only teams in cooking area No eating in cooking area (drinks okay) Dressed appropriate for event	3	
Spectator Interaction	Share ideas and interacts with spectators and participants. Encourages DO use. Promotes the cookbook available for sale	3	
Cleanliness	Personal cleanliness Appropriate food handling Clean prep area and ovens	3	
Food Temps	Foods kept below 41°F or above 135°F Type of Meat and Required Temp: Final measured temperature:	3	
Presentation	Were all dishes presented on time Late dishes will receive a 5 point deduction the first minute, and 1 point for each additional minute	0	
Sportsmanship	Judges can deduct one point for bad sportsmanship	0	
Total	Total Field Points Possible per Team= 30 Food Points Possible per Team = 270 Total Possible Points per Team = 300	15	

Comments:

Scoring Guidelines: 3 for satisfying requirements; 2 for minor mistakes;
1 for major mistakes; 0 for unsatisfactory performance.