

# Registration Form

Team Name: \_\_\_\_\_

Sponsoring Organization: \_\_\_\_\_

Circle One: Cook Team (6 members) - \$90      Cook Team (2 members) - \$30

*(Entry Fee includes Rolex 24 Infield Admission for team members)*

Head Chef (one name only): \_\_\_\_\_

Head Chef Email: \_\_\_\_\_

Head Chef Mailing Address: \_\_\_\_\_

\_\_\_\_\_

Daytime Phone: \_\_\_\_\_

Evening Phone: \_\_\_\_\_

During Event Contact Number: \_\_\_\_\_

Fax Number: \_\_\_\_\_

*I have read and understand the rules and regulations of The Daytona Chili Cook-off and I hereby agree to abide by such rules and regulations.*

Signed: \_\_\_\_\_

Date: \_\_\_\_\_

Amount Enclosed: \$ \_\_\_\_\_

Make checks payable to: Daytona International Speedway

Mail Entry form with payment to:

Attn: The Daytona Chili Cook-off  
Daytona International Speedway  
1801 W. International Speedway Blvd  
Daytona Beach, FL 32114

*For more information call (386) 681-6496 or Fax (386) 681-6702*

# 2010 DAYTONA CHILI COOK-OFF RULES

## General

1. Various categories and rules are established as guidelines to ensure fair competition between teams.
2. While teams are encouraged to market their chili to spectators, under NO circumstances may anyone offer any items or services for sale. Any items found for sale will be confiscated by DIS and will be returned after the event. Pre-approved promotional items may be given away. However, if you plan to do this, you must contact Gino Giovanelli at (386) 947.6496 before the cooks' meeting on January 25, 2010.
3. Six persons per Cook Team will be permitted. All other personnel helping at your stand will need to purchase Rolex 24 admission tickets ([www.racetickets.com](http://www.racetickets.com) or 1-800-PIT-SHOP). The admission tickets and credentials for team members will be distributed to the captains at the Cooks' Meeting on January 25, 2010.
4. Teams are responsible for supplying all ingredients, cooking devices, tables, coolers, tents, cleaning supplies etc. All vendors must be self-supporting, no electricity will be provided.
5. Cook Team Captains will receive a detailed Cooks' Packet outlining all Cook-off information after registering.
6. All team members shall sign the attached Waiver & Release form and return with registration form.

## Setup / Teardown

1. Each team will be allocated a space of 15'x15'. Chili teams are responsible for all their own equipment and supplies. Don't forget to bring stand supplies including tables, chairs and tent.
2. Each team is responsible for providing a fire extinguisher for their stand. **Absolutely NO SMOKING will be permitted in cook-off area.**
3. Sampling bowls & spoons will be provided by DIS.
4. Teams having special requirements for their stand/display or who will be arriving by special trucks etc. will need to contact Gino Giovanelli at (386) 947.6496 before the registration deadline on January 25, 2010.
5. Vehicles will only be allowed into the infield after 9:30 AM on January 30, 2010. All chili teams and their vehicles must be at the cook-off area no later than 11:30 AM on January 30, 2010. NO vehicles will be allowed in the competition area. All personal vehicles must be credentialed and parked in the designated cook team parking area. Vehicle passes will be distributed at the Cooks' Meeting on January 18, 2010 and will need to be displayed on the vehicle during the event.
6. Teardown will begin at 8:00 PM on January 30, 2010. Vehicles must be removed, stands must be cleared and completely removed and your area must be completely free from garbage and other materials by no later than 9:00 p.m. Saturday, January 30, 2010.

## Cooking

1. The cooking period will be a minimum of 3 hours and a maximum of 6 hours. Cooking will begin at 12:00 PM and end with delivery of judging samples at 6:00 PM. Cooking during the entire period is at the discretion of each team.

## Chili

1. There are no restrictions on ingredients for your chili. Use of meats, beans, pasta, spices and all other ingredients are up to the discretion of the cook teams. When choosing a recipe, please consider the judging categories, as your chili will be judged according to all five (5) categories described below. Only one recipe will be judged per team. Teams can make more than one recipe for public sampling.
  2. No ingredients may be precooked in any way prior to the preparation period. The only exceptions are canned or bottled ingredients, sauces, beverages, broth and grinding and/or mixing of spices (complete commercial chili mixes are not permitted). Meat may be treated, pre-cut or ground. **MEAT MAY NOT BE PRE-COOKED.** Pre-cut raw ingredients are allowed.
  3. The preparation period will begin at 12:00 PM, following the Cook Team meeting at 11:30 AM the day of the Chili-Cook-Off. All teams must have a representative or a cook at this meeting.
  4. Spectator sampling will begin at 4:00 PM. One-quart samples for judging shall be delivered to the judging area promptly at 7:00 PM.
  5. **Cook Teams must prepare at least 15 gallons of Chili for public tasting.** There is no maximum quantity each team may prepare. **One (1) quart of Chili must be reserved for judging.** This quantity of chili for judging may be prepared separately from public chili.
  6. Spectator chili sampling will be controlled by numbered tickets. All teams must take one ticket for each sample given. Samples must be given ONLY in the sample bowls provided to you. **ANYONE FOUND NOT TAKING TICKETS OR USING ALTERNATE SAMPLE CONTAINERS WILL BE DISQUALIFIED FROM THE JUDGING.** Marking your team name on the provided sample containers is permitted.
- ## Judging / Awards
1. Chili will be judged by the following criteria: Aroma, Appearance, Consistency, Aftertaste and Flavor. The winning Chili must rate well in each of these criteria. All criteria will be weighted equally for each category.
  2. Each team will be assigned a contestant number by the chief scorekeeper and will be given an official one-quart container with their number on it. Each team should verify that the number on the bottom of their container is the same as their assigned contestant number. Each team is responsible for delivery of their container, which must be filled to the line marked on the container, to the judging area at the official time for judging at 6:00 PM. The judging area will be located in the Blue Garage.
  3. Team theme, visual display and showmanship will be evaluated in determining the BEST COOK STATION prizewinners. The winner will be chosen by people's choice. We encourage each team to maximize their judging points as well as market their company products and/or services. Your Team Name must be posted visibly on the front of your stand. Teams will only be judged on presentation within their assigned areas (15'x15'). **ANY TEAMS GIVING AWAY FREE SAMPLES OF CHILI TO PERSUADE PEOPLE'S CHOICE VOTES WILL BE DISQUALIFIED.**
  4. Chili Cook-off patrons will cast a vote to select the People's Choice award winning chili. All votes will be tallied at 6:00 PM and the winner announced during the chili awards in the Blue Garage. Chili teams are encouraged to engage the cook-off patrons and promote them to place a people's choice vote. Your Team Name must be posted visibly on the front of your stand.
  5. The decisions of the judges are final. All entrants participate at their own risk. DIS is not liable for losses or damages resulting from team participation in this event. DIS reserves the right to change or modify these rules at any time. Any changes will be communicated to all entrants. DIS reserves the right to disqualify any team for violation of these rules.