



2024 Pearland Expo Culinary Arts Contest Rules & Regulations

Location: The Summit (Turner HS Culinary Center)
4717 Bailey Road, Pearland, Texas

Entry Form Due: Friday, August 30, 2024, 3:00 p.m.

Culinary Check In: Thursday, September 5, 2024, 3:00 p.m. – 5:00 p.m.

Date of Judging: Thursday, September 5, 2024, 5:15 p.m. – 7:00 p.m.

Winners Announced: Friday, September 6, 2024, 7:00 p.m. at the Ag Facility

Date of Auction: Thursday, September 12, 2024, 7:00 p.m. in The Summit

Eligibility: Any high school student (9th -12th) enrolled in Pearland ISD

<p>1. Submission of Entries</p>	<p>Entry fees are \$5.00 per entry. The fee will be added to the students Skyward account for them to pay. Students must make sure that they include the student IDF number on their entry form.</p> <p>Students may enter up to three (3) recipes; one recipe in each in different category; three different recipes in one category or any combination. If entering more than one recipe in the same category, the recipes must have at least one different and distinctive ingredient. Ex. Brownies with nuts & brownies without nuts.</p> <p>Entry forms must be submitted by 3:00 p.m. on Friday, August 30, 2024.</p>
<p>2. Submission of Culinary Exhibit</p>	<p>Registered contestants must bring their exhibit(s) and <u>two (2) typed or neatly printed copies of each recipe entered on a 5" x 7" index card/sheet of paper.</u> The contestant's name should not appear anywhere on page. All products become the property of the Pearland Expo.</p> <p>Culinary exhibits must be brought to The Summit (Turner HS Culinary Center), Thursday, September 7, 2023, between 3:00 p.m. and 5:00 p.m. If the entry is not received by 5:00pm it will be disqualified from participation.</p>
<p>3. Participant Responsibilities</p>	<ul style="list-style-type: none"> • There will be no heating or cooling facilities or electrical outlets available at the judging facility. • <u>All exhibits must be submitted on a disposable plate or dish. Dishes will not be returned.</u> • Exhibits that do not place become the property of the Expo and will be used for participant education. • <u>Contestants with exhibits in the top twelve (12) must have a Student Culinary Arts Auction Release Agreement and a W9– Request for Taxpayer Identification Number and Certification completed and submitted before the auction starts. Only students with the completed release agreement and W9 will be eligible to participate in the auction.</u> • If an exhibit is placed in the top twelve (12), contestants must re-create the winning exhibit for the auction. The top twelve (12) exhibits must be presentable and enclosed in a container that will become the property of the buyer.
<p>4. Eligibility</p>	<p>Contestants must be enrolled in Pearland ISD, grades 9 – 12, and passing coursework in accordance with Pearland ISD Grading Policy & Extracurricular Activity Guidelines.</p> <p>The Grand Champion Culinary Arts winner will be allowed to compete in the following year's Culinary Arts contest, but he / she is not eligible to be Grand Champion in the subsequent year.</p>



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5. Judging Criteria	<p>The following criteria will be considered when judging culinary exhibits:</p> <p>Judging Score Rubric (Total: 30 points)</p> <p>Score 0 to 10, with 10 being the highest score for the category.</p> <p>Presentation Outside Characteristics (10 points)</p> <ul style="list-style-type: none"> • Creativity: Uniqueness in presentation. • Visual Appeal: Overall attractiveness. • Texture: The mouthfeel and combination of textures. • WOW Factor: Excitement or surprise. <p>Taste (10 points)</p> <ul style="list-style-type: none"> • Flavor: Depth and balance of flavors. • Seasoning: Proper use of sugar, butter, salt, herbs, and spices. • Texture: The mouthfeel and combination of textures <p>Creativity and Innovation (10 points)</p> <ul style="list-style-type: none"> • Originality: Uniqueness in concept. • Innovative Elements: Creative twists or unexpected elements. • Memorability: Lasting impression.
6. Sale/Awards	<ul style="list-style-type: none"> • Best in Category exhibits are determined from the highest score of all entries in that category. • Best in Show exhibits are determined from highest scores of all entries. • Grand Champion and Reserve Grand Champion exhibits will be presented in the live auction on Thursday, September 12, 2024. • Exhibits placed third (3rd) through twelfth (12th) will be auctioned in a silent auction during the buyer's dinner on Thursday, September 12, 2024. <p style="text-align: center;">All judges' decisions will be final.</p>
7. Dress Code	<p>Culinary Arts contestants should be professionally dressed, no jeans, for the dinner and auction, Thursday, September 12, 2024.</p> <p>If the contestant is an active member of FFA, FFA Official Dress should be worn.</p>
8. Contest Categories (6)	<ol style="list-style-type: none"> 1. Cakes 2. Cookies and Bars 3. Pies 4. Pearland Proud 5. Canned Foods #1 – Jellies, Jams, and Marmalades 6. Yeast Bread – Loaf <p>Please refer to pages 3 for category details.</p>

Public Notification of Nondiscrimination in CTE Programs:

Pearland ISD offers Career and Technical Education programs: Agriculture, Arts & A/V Production, Architecture & Construction, Business, Marketing & Finance, Human Services, Hospitality & Tourism, Information Technology, Law Enforcement, Manufacturing, STEM, and Transportation. It is the policy of the Pearland Independent School District not to discriminate on the basis of race, color, national origin, sex or disability in its vocational programs, services or activities and provides equal access to the Boy Scouts and other designated youth groups as required by Title VI of the Civil Rights Act of 1964, as amended; Title IX of the



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Education Amendments of 1972; and Section 504 of the Rehabilitation Act of 1973, as amended. It is the policy of the Pearland Independent School District not to discriminate on the basis of race, color, national origin, sex, handicap, or age in its employment practices as required by Title VI of the Civil Rights Act of 1964, as amended; Title IX of the Education Amendments of 1972; the Age Discrimination Act of 1975, as amended; and Section 504 of the Rehabilitation Act of 1973, as amended. Pearland Independent School District will take steps to assure that lack of English language skills will not be a barrier to admission and participation in all educational and vocational programs. For information about your rights or grievance procedures, contact the Title IX Coordinator, Sundie Dahlkamp, Executive Director of Human Resources, at 281-485-3203, or Section 504 Coordinator, Dr. Lisa Nixon, Assistant Superintendent for Special Programs at 1928 N. Main St., Pearland, TX 77581, 281-485-3203.



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I. Cookies and Bars - Exhibits in the Cookies and Bars category must fall under the following criteria:

Exhibits may be any variety cookie or bar, that does not require refrigeration.

- All exhibits must include 1 dozen items.
- All exhibits are to be placed on a sturdy 8"-10" paper plate, inside a plastic sealed bag.
- All exhibits are to be made from scratch. **No box mixes.**

II. Cakes – Exhibits in the cake category must fall under one of the following criteria:

- Frosted – cupcakes, 12 completed cupcakes must be submitted
- Frosted – whole cake
- Non-frosted – pound cakes, angel food cake, etc.
 - All exhibits are to be placed in a disposable box or carrier.
 - If the exhibit is a whole cake, the entire cake will be judged – cut one slice and place on a 6"- 8" paper plate, inside a plastic sealed bag.
 - All exhibits are to be made from scratch. **No box mixes.**
 - **No cheesecake centers or frostings requiring refrigeration will be allowed.**

III. Pies – Exhibits in the pie category must fall under one of the following criteria:

- Each pie will be a **two-crust** pie. No egg custard filling or uncooked dairy products. The **top and bottom** crusts must be pastry, lattice crust is acceptable.
- Each pie will be in a 9" disposable pan.
- Pies may be either fruit or nut. Cream pies will **not** be accepted.
- All exhibits are to be made from scratch. **No box mixes or pre-packaged dough.**

IV. Pearland Proud - Exhibits in the Pearland Proud category must fall under the following criteria:

- This category can include any item that contains pear as a pronounced flavor in the dish.
- All recipes must contain a minimum of (3) three standard size pears and can be any variety. The variety of pear used must be noted on the recipe card.
- Contestants will be judged on creative use and introduction of pears into a dish.

V. Canned Foods - Jellies, Jams, Marmalades

Canning Rules

- For canning division only, food canned in standard 1-pint or quart jars will be accepted. Only regulation canning jars will be judged.
- All entries must be heat processed following canning guidelines in the Ball Blue Book canning guide or USDA guide. The two approved methods are: boiling water canning for high-acid foods and steam pressure canning for low acid foods. Paraffin seals are not accepted.
- Jars must be cleaned with lids free of rust and spots and utilize new seals. Bands should be in place for transporting home canned products to ensure a complete safe seal. If the seal does not "pop" the entry will be disqualified.
- Entries must be labeled with product name, date of preparation, processing method and length of processing time. Home canned foods to be judged must have been prepared during the **2022-2023 growing season.**
- **Recommended pairing items for tasting are to be included with the entry (cracker, biscuit, chip, etc..).**

VI. Yeast Bread – Whole Loaf

- a. Dough must be prepared traditionally, from scratch, no mixes.
- b. Quick breads are not allowed such as banana or zucchini bread, muffins, cornbread, biscuits