



Friday, April 28, 2023

4:00 pm –7:00 pm

UHD South Deck



UHD Chili Cook-Off Entry Form

Registration deadline is Monday, April 17, 2023, @ 5:00 p.m.

Booths/spaces will be assigned based on the order of applications received

Return the completed application and entry team fee to **Gladis Moya at suite 910S**

ALL FIELDS REQUIRED. PLEASE PRINT.

Team Name (You pick the theme!): _____

Team Captain's Name: _____

*** Team Captain must attend a required cook-off meeting (Tuesday, April 25, 2:30-4:00p.m., OMB N600).**

Team Captain Contact Number: _____

Team Captain E-mail: _____

***E-mail will be the primary contact method. This person will be responsible for sharing info with the Team.**

Sponsoring Organization or Department, if applicable: _____

Please check all that apply:

☐ We will participate in the Chili Cook-Off competition (guidelines and required form attached).

☐ We will participate in the Best Décor contest and we will be responsible for all decorations.

What kind of chili will you be preparing? ☐ Non-Vegetarian ☐ Vegetarian ☐ Other _____

PLEASE READ BEFORE CHECKING

☐ Entry Fee: \$15

- We understand that UHD Food Safety Protocols require each team to have at least 1 member to hold a Food Handler Certificate. We understand that the typical fee (\$25) has been reduced in order to accommodate the cost of this certification. We understand that the fees associated with acquiring Food Handler Certification will be paid directly to the training provider (not UHD) and are at the expense of the applicant/team. (Details on page 7.)
- We certify that the Chili Cook-Off team entry form is FULLY completed, including the completed entry form, list of team members, and completed chili recipe form. We know we must also pay the entry fee when submitting the packet. We understand that the Team will not be registered if the package is incomplete. We understand that we must attend the cook-off Captain's meeting to remain eligible to participate in the event.

Team Captain's Signature: _____

***Team Captain's signature indicates the Team is willing to comply with the attached rules and guidelines.**

Anyone requiring accommodations should contact Gladis Moya by Friday, 4/21/2023, at (713) 221-8263 or eso@uhd.edu.

For office use only:

Initials

Application received _____

EVENT GUIDELINES

TEAMS:

All teams must pay a non-refundable \$15 fee and have a minimum of five members (UHD students, staff, faculty, alumni, or affiliated partners). A list of team members is required (form included on page 3).

TEAM MEETING (The Team Captain from each Team must attend this meeting)

Tuesday, April 25, from 2:30– 4:00p.m. in OMB N600

JUDGING:

1. Prizes will be given to first, second, and third-place winning chili entries as determined by official judges from UHD.
The chili will be judged by flavor, aroma, texture, and color.
2. "Best Décor" is based on popular votes by event attendees.
a) Each Team is responsible for its own décor and supplies.
3. "People's Choice Chili" based on popular votes by event attendees.

INGREDIENTS:

1. A list of all ingredients must be posted and visible at each booth.
2. Ingredients can be measured but cannot be mixed ahead of time.
3. Cutting/dicing vegetables is the only preparation work that can be done before the event. Meat/protein preparation **MUST** be done on-site (including marinating).
4. Teams will be disqualified from the competition if ingredients other than those posted are used.
5. Teams are permitted to add alcohol if it is an ingredient in their chili.

SETUP:

1. Locations will be allocated based on your application's date and time (first-come, first-serve).
2. Teams may begin setting up as early as **8:30 a.m.** on the day of the event.
3. Teams must be set up no later than **10:00 a.m.** for a safety inspection.
4. The team name must be posted and visible; team banners are allowed and encouraged.
5. Two tables and two chairs are provided for each Team. You may bring extra, but it must fit in your space.
6. You are encouraged to bring **one tent** for your space, but **it cannot exceed 12'x12' in size**. NO larger tents will be allowed.

PREPARATION & CLEANUP:

1. Teams must supply their own cooking utensils.
2. Teams must supply their propane cookers and stoves. Teams are responsible for stove and cooker safety and operation.
3. Electricity **may** be available on-site; however, teams must provide their extension cords.
4. Teams are responsible for booth/table cleanup. Teams must check out before leaving the site.

PROVISIONS:

1. Teams will be allowed to bring **BEER** only; **NO** liquor.
2. Those choosing to consume alcohol must obtain a wristband from the Chili Cook-off Hospitality Tent.
3. Beer must be consumed within the South Deck. Individuals cannot walk outside the immediate event grounds with the beer.
4. The following **WILL NOT BE PERMITTED**: glass bottles, kegs, drinking games, binge drinking, or devices intended to accelerate beer consumption.
5. Please be respectful to those around your space.
6. Music that is extremely loud or contains profane, explicit, or inappropriate lyrics will **NOT** be permitted.
7. Teams must stop playing music at levels audible beyond their tent at 4:00p.m. or when the official event DJ begins, whichever is earlier.



CHILI-COOKING TEAM MEMBERS

A Chili Cook-Off team may consist of students, staff, faculty, alumni, and affiliated partners. Family and friends (community) are also invited to participate. The number of community members cannot exceed the number of UHD constituents. Student organizations are also major participants and are welcome to collaborate with other organizations or institution members.

Please complete the form below. You will need to list the full name and the constituency you represent here at UHD (student, staff, faculty, alumni, and affiliated partners).

Full Name	Classification (UHD Student, Staff, Faculty, Alumni, affiliated partner or Community)



CHILI INGREDIENTS

Please complete the form below. You will need to list ALL ingredients you plan to use for your Team's chili recipe. We understand that some teams use secret family recipes to enter the contest. We **WILL NOT** need the exact measurements of the ingredients and when they are added to the cooking process.

List of Ingredients

Should you need additional space, please make a photocopy of this form, and attach it.



OFFICIAL CHILI COOK-OFF RULES

The Chili:

1. Chili cannot be defined. Whatever you call chili, we will call chili. Chili may/may not contain meat/beans.
2. Only one recipe/submission per Team will be considered.
3. Chili must begin with raw, uncooked meat/protein. Cook-Off officials must inspect the cook site and verify that teams start with raw meat/protein before the OK is given to begin cooking.
4. A member of the Safety Committee will also inspect your site. Teams may only begin cooking after the safety inspection is completed.
5. Side dishes and/or garnishes are permissible, but are not judged (crackers, cheese, cornbread, etc.).

Chili Cook-off Teams:

1. Teams must produce a minimum of 5 gallons of chili.
2. **Each team must have at least 1 member to hold a Food Handler Certificate. This team member must be present the entire time, the certificate must be valid, and the certificate must be presented before cooking can begin.**
3. ESO will provide each registered Team with a \$50 H-E-B gift card to offset the cost of participation. Teams must supply all necessities to produce chili (cooking equipment, utensils, ingredients, etc.).
4. ESO will provide each Team with two tables, two chairs, small bowls for the public, and taste cups for judging.
5. Each Team is encouraged to be as creative as they want. Examples: decorate your area, have a team theme, wear team T-shirts (these items are at the expense of the Team and are not mandatory).
6. Teams are responsible for the setup and cleanup of the cooking area.
7. Teams will be allowed to bring BEER only; NO liquor.
8. Individuals choosing to consume alcohol must obtain a wristband from the Chili Cook-off Hospitality Tent.
9. Beer must be consumed within the South Deck. Individuals cannot walk outside the immediate event grounds with the beer.
10. The following WILL NOT BE PERMITTED: glass bottles, kegs, drinking games, binge drinking, or devices intended to accelerate the consumption of alcohol.
11. Please be respectful to those around your space.
12. Music that is extremely loud or contains profane, explicit, or inappropriate lyrics will NOT be permitted.

Time Schedule:

1. Set up will start at **8:30a.m. on Friday, April 28**
2. Chili must be ready to collect for judges by **3:15 p.m.**
3. Judging will take place at approximately **3:30 p.m.**
4. Chili must be ready to serve to event attendees by **4:00p.m.**
5. The presentation of the winners will be announced at **6:00 p.m.**



OPTIONAL: CHILI COOK-OFF VENDOR

Please promote to any friends that would like to be a vendor at the event!



VENDOR ENTRY FORM

Registration deadline is Friday, April 21, 2023

Booths/spaces will be assigned based on the order of applications received.
Return completed application to Gladis Moya to suite 910S.

PLEASE PRINT

Vendor Name _____

Contact Number: _____

E-mail: _____

***E-mail will be the primary contact method.**

Sponsoring Organization or Department, if applicable: _____

PLEASE READ BEFORE CHECKING

☐UHD (affiliated with UHD)

☐NON-UHD

We certify that the entry form is FULLY completed. We understand that we must also pay the fee when we submit the form. We know that we must take all belongings and clean up after the event. We understand one table and two (2) chairs will be provided for setup.

Vendor's Signature: _____

Anyone requiring accommodations should contact Gladis Moya by Friday, 4/21/2023, at (713) 221-8263 or eso@uhd.edu.



REQUIRED: FOOD SAFETY



FOOD SAFETY PROTOCOLS

UHD Food Safety Protocols have been updated and require each team to have at least 1 member to hold a Food Handler Certificate.

Nominal fees are associated with obtaining these training certificates, which are paid **directly to the training provider (not UHD) and are at the expense of the applicant/organization.**

POTENTIAL COURSES:

- [\\$8.99 ANAB-Accredited Food Handlers Certificate & Training | 360training](#)
- [\\$11.89 - Food Handler Certification | Houston Health Department \(houstonconsumer.org\)](#)
- [\\$15.00 - Food Handler Certification | ServSafe®](#)

PLEASE READ BEFORE CHECKING

- ☐ We understand that UHD Food Safety Protocols require each team to have at least 1 member to hold a Food Handler Certificate. We understand that the typical fee (\$25) has been reduced in order to accommodate the cost of this certification. We understand that the fees associated with acquiring Food Handler Certification will be paid directly to the training provider (not UHD) and are at the expense of the applicant/team.
- ☐ We understand that at least 1 team member that holds a Food Handler Certificate must be present the entire time, their certificate(s) must be valid, and their certificate(s) must be presented before cooking can begin.
- ☐ We understand that our team will not be permitted to participate in any chili-cooking if a member of our team who holds a valid Food Handler Certificate is not present the entire time of the event. We understand that the \$15 registration fee is nonrefundable.

Team Captain's Signature: _____

Anyone requiring accommodations should contact Gladis Moya by Friday, 4/21/2023, at (713) 221-8263 or eso@uhd.edu.

