2015 Homecoming Chili-Cook Rules

Amanda Pierce, Homecoming Director
Office: STU 306; 8:00 am – 4:30 pm
Phone: (615) 898-2537
sgahome@mtsu.edu
www.mtsu.edu/sga/homecoming.php
Chili Cook-Off

The Homecoming Chili Cook-Off will be held at Floyd Stadium on Monday, September 28th at 6:00 pm and ending at 8:00 pm. This year we are going to have three different divisions: Community, student groups, and alumni & friends. **We welcome everyone to participate in this Homecoming event!**

1. All entry forms are due in the SGA email or myMt by 4:00 pm on Wednesday, September 23, 2015. All deposits are due at this time, in the CSIL office.

2. For all groups, a non-refundable fee of $30 is required. This fee includes your chafing dishes, table, chairs, napkins, bowls, spoons, forks, and drinks. There is also a refundable clean-up deposit of $20 that is required. Any organization that fails to clean up their designated area forfeits their deposit. **Please write two separate checks for these fees payable to the Student Government Association.**

3. Each of the three categories will all have a first, second, and third place winner. The first place winners from each category will compete for “Lightning’s Ladle,” meaning the overall best chili for the event.

4. No more than four “cooks” will be allowed in the booth area before and during the judging. These cooks must be identified on the entry form, and must have an ID in order to be given a wrist band. Although teams may be as large as each group desires, only four entry passes will be given to registered team members.

5. No generators for food warmers will be used. ALL organizations are required to use the provided chafing dishes to keep chili warm. Thermometer inspections will be given periodically throughout the cook-off to ensure chili is at the appropriate temperature. (All chafing dishes will be provided for each participant.)

6. One cafeteria style table, two chairs, one trash receptacle, chafing dishes, napkins, forks, spoons, and bowls will be provided for each serving booth.

7. The maximum area for groups to decorate is 10’ x 10’. Because judging will also include appearance and incorporation of school spirit, groups are encouraged to decorate their booths according to the Homecoming theme and blue and white. Organizations may also use their “Letters” to decorate their location. **The more blue and white or school spirited the decorations are the better** (example: props,
structures, balloons, streamers, etc.). Groups are encouraged, but not required to bring a tent to set up over their area.

8. Teams may begin setting up their booths from 3:30 pm- 5:30 pm. All groups must be checked in by 5:30 and ready to serve at 6:00 pm. Only four entry passes for cooks will be accepted at that time. No other students or contestants may enter the event until 6:00 pm

9. Decorations must be complete by 5:30 pm.

10. Chili must be in the chafing dishes by 5:00 pm to allow time for proper heating. If chili is not in the dishes by that time there will be a 5 point deduction. MTSU Homecoming will supply the chafing dishes.

11. Wristbands will be given out at the gate. Chili may only be distributed to individuals wearing official Chili Cook-Off Wristbands.

12. Judging will begin at 6:00 pm. All booths must remain set up and serving until judging is completed.

13. After the winners are announced each team must have a Homecoming committee member inspect their serving area and “check them out” prior to leaving. If groups do not check out they will automatically lose their clean up deposit.

14. All ingredients are required to be posted for allergenic purposes. If ingredients are not posted, the group will forfeit 15% of their presentation points.

15. Chili must arrive to the groups designated area ready to be placed in provided chafing dish that is used to maintain serving temperature. Chili that is not properly warmed beforehand will not be accepted. PLEASE NOTE: The provided chafing dishes are only used for maintaining chili’s serving temperature and cannot be used to heat refrigerated or cooled chili.

16. Judging will be based on the following:
   - Flavor, texture, taste 30%
   - Presentation 25%
   - Incorporation of School Spirit 25%