

## Pork on My Fork Competition Rules and Guidelines

The Michigan Pork on my Fork Competition is designed to encourage the creative use of fresh pork on their restaurant, hotel, noncommercial foodservice or catering menus. This contest is open to any and all Michigan establishments. The competition will be held in conjunction with the Michigan Restaurant & Lodging Show on **Tuesday, October 15, 2019** at the **Suburban Collection Showplace, 46100 Grand River Ave., Novi, MI 48374.**

- Each participant will develop a main entrée recipe utilizing pork. ***You should not use ground pork as your main ingredient.***
- The participant winning the Grand Prize is asked to serve as advisory chef and judge the next year, depending upon the circumstances (i.e., should their restaurant be competing they could not judge.)
- Competition will be limited to fifteen participants.
- Judging will be based on the following criteria:

<i>Taste</i>	<i>50 points</i>
<i>Appearance</i>	<i>30 points</i>
<i>Originality</i>	<i>20 points</i>
- Judges will be evaluating the pork entrée and garnishments; not side dishes. The side dishes will be taken into consideration only in the Appearance judging criteria. In case of a tie score, the judges will break them. The judges' decisions are final and non-negotiable. A score compilation and comments will be sent to the chefs after the competition.
- Each contestant will prepare and present on the Competition Stage with two tables - one for **preparation (8' x 30")** and one for **judges (30" rounds)**.
- Each contestant is responsible for furnishing all recipe ingredients, utensils, table cover, serving dishes, and five place settings (one for each judge and one to display during the contest).
- Contestants will need to do all their own cooking preparation before arriving at the Suburban Collection Showcase, so that only a re-heat will be necessary on location. **The entree can be prepared over your own gas burner, sterno flames, or small electric appliance.**
- **Recipes names must be submitted before the contest.**
- Contestants need to be present for a 9:30AM contestant meeting on Tuesday, October 15, 2019.
- Contestants will be notified of their judging time by via email prior to the contest. Contestants will be assigned times to prepare and present on stage with 2 participants per round.

- A copy of the restaurant's menu should be displayed on the table during the contest.
- Judging will occur Tuesday, October 15, 2019, at the Suburban Collection Showcase, Novi, Michigan. Four judges will judge each contestant for seven minutes. The winner will be announced immediately following the competition.
- Winners of the Pork on my Fork Competition will be announced following the conclusion of judging. Prizes are as follows:
  - 1<sup>st</sup> place** - \$1000, a plaque
  - 2<sup>nd</sup> place** - \$500 & plaque
  - 3<sup>rd</sup> place** - \$250 & plaque
  - People's Choice** - plaque (determined by ballot at the event)
- If, during the times between entering and the actual contest, a chef leaves one restaurant and joins another, the chef is responsible for informing the Michigan Restaurant & Lodging Association as to whether he or she will compete representing the former restaurant or the new restaurant. If the chef chooses not to compete, the former restaurant will have the first opportunity to enter a new participant. If the former declines, then one of the alternates will be eligible.