



**Cook-Off  
&  
Bake Fiesta**

Dear Cookers,

Frontier Fiesta is a momentous occasion at the University of Houston that unites the entire campus and Houston community on one site for three nights. The Cook-Off and Bake Fiesta events are one of the largest sources of community participation for Frontier Fiesta, and along with free concerts, variety shows, and other entertainment make Frontier Fiesta the greatest college show in the United States.

Your participation is greatly appreciated and we encourage you to spread the word about our great event. Teams ranging from alumni, colleges and outside organizations come out to compete in the categories of beans, brisket, chicken, chili, fajitas, and ribs. All teams who register receive a 40' X 40' site, access to water, and one 20-amp electrical quad-box. Additional sites may be available upon request.

Trophies will be given to the first, second, and third places in each category. A cash prize will be awarded for first, second, and third place for brisket.

We thank you for your interest in Frontier Fiesta and look forward to seeing you participate in one of Texas' greatest traditions.

Sincerely,

Tierney Terrell  
Director of Cook-Off  
Frontier Fiesta 2009

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## 1. Registration

- A. Forms: All teams must submit all forms included in the Cook-Off and Bake Fiesta packet by 6PM on March 6<sup>th</sup>, 2009.
- B. Eligibility: Undergraduates are prohibited from competing in Cook-Off or Bake Fiesta. The Chief Cook and Second Contact must be at least 21 years old.
- C. Cook-Off teams: A Cook-Off team consists of one (1) Chief Cook and up to four (4) assistants, with a unique team name.

## 2. Set Up, Check In and Deliveries

- A. Teams must move in, set up and check in during the following times:
  - Wednesday, March 25<sup>th</sup>, 2009 between 8:00AM and Midnight.
  - Thursday, March 26<sup>th</sup>, 2009 between 8:00AM and 2:00PM.
  - Friday, March 27<sup>th</sup>, 2009 between 8:00AM and 2:00PM.
- B. The Cook-Off area is open for vehicle access during the following time:
  - Saturday, March 28<sup>th</sup>, 2009 between 7:00AM and 9:00AM.

Vehicles are prohibited to enter/exit the Cook-Off area outside of the designated times.

- C. Tent companies must arrive to set up by 3:00PM on Thursday, March 26<sup>th</sup>.

## 3. Booth & Site Area

- A. It is the responsibility of the contestants to ensure that their respective area remains clean at all times.
- B. All trash must be in plastic bags and placed in front of the site by Midnight.
- C. Each Cook-Off site is 40'x40'. Props, trailers, tents, coverings, or any other part of a team's equipment must not exceed the boundaries of the assigned space(s).
- D. No two-story structures are permitted unless approved by the Director of Operations prior to the event. Structures cannot exceed a height of 16 ft.

- E. Any Cook-Off team planning to build or construct any front, façade, or similar structure must submit a set of building plans, including drawings, to the Director of Operations for approval by March 13<sup>th</sup>, 2009.

#### 4. Alcoholic Beverage Policies

- A. The Chief Cook is responsible for the conduct of their team and guests. Excessive use of alcoholic beverages and/or unacceptable conduct is grounds for disqualification and forfeiture of awards. Cook-Off teams are prohibited to sell food/beverages in Fiesta City.
- B. Open bars are not permitted. The official event distributor must sell beer to the public.
- C. Each team must comply with all pertinent laws and ordinances, including, without limitation, the City of Houston and Harris County Health Department rules and the provisions of the Texas Alcoholic Beverage Code.
- D. There are very specific rules regulating the purchase and consumption of alcoholic beverages in Fiesta City. A Cook-Off team is planning to include alcohol in the site, the team must abide by the following regulations:

All alcohol consumed in Fiesta City must be purchased through the official vendor either prior to Frontier Fiesta through pre-sale orders or at Frontier Fiesta at various beer kiosks.

Alcohol is restricted to designated areas within the city.

You must be 21 years of age or older to consume alcohol in Frontier Fiesta.

No beer or other alcoholic beverages may be brought into or removed from the premises by anyone. It is a violation of state law.

No nudity, lewdness or any form of vulgarity is permitted.

All Cook-Off teams planning to serve alcohol must complete and submit an official "University of Houston Registration of Alcoholic Beverage Distribution" form. The form must be submitted at least 15 days prior to the event.

No aluminum cans or glass bottles are permitted on the Frontier Fiesta site.

All public beer sales stop one hour prior to the Frontier Fiesta site closing.

Failure to comply with the above regulations will result in disqualification from the Cook-Off competition and prosecution by the University of Houston Department of Public Safety, the City of Houston Police Department and the Texas Alcohol and Beverage Commission.

## 5. General Guidelines

- A. Each team must provide its own supplies. Additional electricity can be purchased from the Frontier Fiesta Association.
- B. Each team must store at least two 10 BC type fire extinguishers inside the individual sites, by order of the Fire Marshall.
- C. All contest areas must be handicap accessible.
- D. Cook-Off teams are prohibited to charge admission into individual sites, or sell food or beverage.
- E. Individuals attending or participating in the contest, and any related events must wear appropriate clothing at all times.
- F. The University of Houston and Frontier Fiesta Association reserve the right to remove any material(s) deemed offensive to the general public.
- G. Any special entertainment (bands, promotions, skits, P.A. systems, jukeboxes, DJs, etc.) must be approved by the Director of Cook-Off by March 13<sup>th</sup>, 2009.
- H. Safety and security is the sole responsibility of the team. The University of Houston and Frontier Fiesta Association is not responsible for theft or damage to the property of a contestant, his or her team's member, or guests. Furthermore, the University of Houston and Frontier Fiesta Association is not responsible for any injury to any such person(s). Each Cook-Off team is required to submit a Theft/Damage Waiver.
- I. A maximum of two team member are permitted to stay overnight at the site by order of the Fire Marshall and UHDPS. Two overnight passes are issued to each team prior to the start of Frontier Fiesta. It is the Chief Cook's responsibility to make sure any intoxicated guests are safely transported home. Sites are inspected after the close of Fiesta City.
- J. Holes, dug pits or open fire in boxes, or other containers resting on or less than two feet above the surface are prohibited. Any equipment or devices that may damage the surface area of the contest site are prohibited.

- K. All teams must have two points of entry/exit that could both be used for guest exit in case of emergency, by order of the Fire Marshall.
- L. Fire must be created with wood or wood substances. No electric or gas fires permitted for competition purposes. Contestants must take all precautions necessary to prevent fire hazards. All fires must be contained in a suitable manner. Contestants may be disqualified if precautionary measures are not followed or unsafe conditions exist.
- M. Cooking pits may be inspected at any time and subsequently disqualified if it is determined that they are dangerous or a safety hazard.

## 6. Judging Categories

- Pinto Beans
- Chili
- Fajitas
- Chicken
- Pork Spare Ribs
- Beef Brisket

All decisions of the contest judges are final – no exceptions.

## 7. Competition Rules and Cooking Guidelines

- A. The Frontier Fiesta Cook-Off follows the International Barbeque Cookers Association (I.B.C.A.) rules. Please visit [www.ibcabbq.org](http://www.ibcabbq.org) for more info.
  - Double Number System - This secret, double number system assures a fair competition and is a fundamental tenet of the IBCA. Two tickets bearing the same number are utilized, one firmly attached to the top of the judging tray in a manner that hides the number and the other ticket easily removed by the cook to keep. Winning numbers are not revealed until the time to announce award ranking in each category.
  - Judging Trays/Containers – IBCA recommends the use of a Styrofoam tray with hinged lid and without dividers, which is approximately 8 inches square on the bottom. All judging trays/containers must be clean and free of any markings. Marked trays/containers are disqualified at the discretion of the Frontier Fiesta Association. Cooks are responsible for ensuring that their containers remain clean and undamaged. Only one tray/container is provided to a team for each entry and a lost tray/container will not be replaced.
- B. Judges: All judges must be at least 21 years of age – no exceptions.

### C. Cooking Rules Per Category

- Pinto Beans - Must be cooked from dry pinto beans; no canned beans. Nothing larger than a bean is allowed in the judging container. Remove the ticket from the bottom of the judging container before filling. The judging container is available at the Lilie Pad.
- Fajitas - May be beef, chicken or a combination. Meat may be pre-marinated, but not pre-cooked. This entry is open for your creativity. The judging tray may contain foil, condiments, decorations, and/or tortillas, but must contain sliced fajita meat as a minimum. Adequate meat for 12 judges should be supplied, as well as enough for a taste-off, in case of a tie. The judging container is available at the Lilie Pad.
- Chicken - Must be fully jointed ½ of chicken (may include breast, leg and/or thigh). No Cornish Game Hens permitted. Entry chicken must not be wrapped in foil, or contain garnishes or finishing sauces when placed in judging container. Adequate chicken pieces for 12 judges should be supplied, as well as enough for a taste-off, in case of a tie. The judging container is available at the Lilie Pad.
- Pork Spare Ribs – Must be slab style ribs, no country style ribs permitted. Ribs must not be wrapped in foil, or contain garnishes or finishing sauces when placed in judging container. Adequate ribs, sliced with bone in for 12 judges should be supplied, as well as enough for a taste-off, in case of a tie. The judging container is available at the Lilie Pad.
- Beef Brisket – Brisket is inspected and tagged, and may not be pre-marinated or pre-cooked. Please keep the plastic wrapper on the raw brisket(s) in order to prevent possible contact with contaminated sources during tagging. Please provide a clean knife to allow for ease of tagging the brisket(s). A total of two briskets may be tagged and entered for competition.

Meat inspection and tagging of brisket(s) is Friday, March 27<sup>th</sup>, 2009 between 2:30PM and 3:30PM at the Lilie Pad.

No late tagging - no exceptions. The tag must remain in the brisket(s) at all times during cooking. If the tag comes loose or falls out of the brisket(s), please contact the Cook-Off Committee immediately, and do not attempt to move the brisket(s). In addition, brisket(s) must not be moved from the designated pit; all brisket(s) must be cooked on site.

All brisket(s) are picked up by the Cook-Off Committee starting at 3:15PM on Saturday, March 28<sup>th</sup>, 2009.

Do not slice any brisket(s) until the designated Cook-Off Committee member is present with the judging container. If a team enters two tagged brisket(s), they may slice and enter meat from one brisket or from both briskets. No garnishes, foil, extra meat juice or finishing sauces are permitted with the sliced brisket(s). Please provide full width slices (approximately ¼ to 3/8 inches thick) for 12 judges, as well as enough for a taste-off, in case of a tie.

Failure to follow the above rules will result in disqualification of the category. If you have any questions concerning any of the cooking rules, please contact a Cook-Off Committee member.

#### D. City of Houston Cooking Guidelines

The City of Houston Health Department guidelines must be followed. Failure to comply will result in disqualification. Those serving food must observe the following guidelines:

- a) Keep all foods (ice, beverages, etc.) and utensils (cups, forks, spoons, foil, saran wrap, etc.) off the ground. Keep potentially hazardous foods (meat, poultry, dairy, protein, potatoes, pasta, assorted sauces, etc.) cold (45° F or below) or hot (140° F or above) – no exceptions.
- b) Everyone must wear an effective hair restraint (hair net, baseball hat, scarf, etc.)
- c) Every site must have wash, rinse and sanitize buckets for washing utensils.
- d) Each site must have hand-washing facilities.
- e) Food must be protected from consumer contamination (sneeze guards, lids, covers, etc.)
- f) Absolutely no eating, drinking, or smoking in areas where food is prepared or utensils are washed.
- g) Use only rapid reheating methods (stove, oven, or microwave) to reheat potentially hazardous foods. Do not use steam table pans, chafing dishes, crock-pots, or similar warming devices.

## 8. Trophies and Awards

A. Cash awards are presented as follows:

- 1<sup>st</sup> Place Brisket - \$1000
- 2<sup>nd</sup> Place Brisket - \$600
- 3<sup>rd</sup> Place Brisket - \$400

- B. Trophies are presented for 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> places in Pinto Beans, Fajitas, Chili, Pork Spare Ribs, Chicken and Beef Brisket.
- C. The Cook-Off Grand Champion award is presented to the team that scores the highest finish in all entries.
- D. Five individuals, pre-selected by the Director of Cook-Off, judge teams in the following categories:
  - Best Overall Presentation - Awarded to the Cook-Off team with the best overall production. Decorations, food, entertainment, theme, site layout, and site cleanliness, etc. are considered.
  - Most Hospitable Team - Awarded to the Cook-Off team that is the most open and friendly towards its guests and visitors of Fiesta City.

## 9. Take Down and Check Out

- A. Equipment cannot leave the Frontier Fiesta site until 1:00AM on Sunday, March, 29<sup>th</sup>, 2009.
- B. All equipment must be removed from the Frontier Fiesta site by 9:00PM on Sunday, March 29<sup>th</sup>, 2009.
- C. Deposits are returned after the event, following clean-up. Please check out with the Director of Cook-Off or Chair to receive the site security deposit refund.

## 10. Parking

- A. Vehicles entering the Cook-Off area during setup must unload and vacate the premise immediately. Vehicles must remain on designated driveways at all times. All unattended vehicles are towed at the owner's expense. Please keep the aisles clear.
- B. No vehicles are allowed in Cook-Off area after 2:00PM on Friday, March 27<sup>th</sup>, 2009. Only
- C. Each team receives a sign indicating the assigned space/location number, which must be clearly displayed at all times.

## Bake Fiesta

Each entry is judged in a similar fashion as the Cook-Off contest. Prizes are awarded to the 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> place winners, in addition to a "Grand Champion Dessert" award.

1. All entries must be submitted in a disposable container to the Lilie Pad by 12:00PM on Saturday, March 28<sup>th</sup>, 2009. Please submit enough dessert for at least 15 judges.
2. Winners are selected by a panel of judges consisting of various University and/or Frontier Fiesta affiliates, and announced during the Cook-Off Awards Ceremony on Saturday, March 28<sup>th</sup>, 2009 at 6:00PM.
3. Due to limited facilities available within Fiesta City, please submit only desserts that do not require refrigeration. Avoid items that may spoil or sour in heat.
4. Entries are judged on taste, texture, appearance and creativity.
5. Cook-Off teams may submit one dessert entry per category.

## Contacts

Frontier Fiesta Association  
51 University Center  
Houston, TX 77204

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## Cook-Off Schedule

Sunday, March 8<sup>th</sup>, 2009

7:00PM - Chief Cook's Meeting at Armadillo Palace.

All forms due - no exceptions.

Entertainment plans due to the Director of Cook-Off.

Tuesday, March 10<sup>th</sup>, 2009

6:00PM - Building specifications due to the Director of Operations.

Wednesday, March 25<sup>th</sup>, 2009

8:00AM to Midnight - Move in and set up

Thursday, March 26<sup>th</sup>, 2009

8:00AM to 2:00PM - Move in and set up

3:00PM - Deadline for tent companies to move in and set up

Friday, March 27<sup>th</sup>, 2009

8:00AM to 2:00PM - Move in and set up

2:00PM - Chief Cook's meeting at Lilie Pad

2:30PM to 3:30PM - Meat inspection at Lilie Pad

4:00PM - Pinto Beans judging

6:00PM - Chili judging

8:00PM - Fajitas judging

Saturday, March 28<sup>th</sup>, 2009

11:00AM - Fiesta City opens

12:30PM - Chicken judging

2:00PM - Pork spare ribs judging

3:15PM - Beef brisket(s) pick-up b Cook-Off Committee

4:00PM - Beef brisket(s) judging

6:00PM - Trophy and Awards Presentation

Sunday, March 29<sup>th</sup>, 2009

1:00AM to 9:00PM - Clean up and move out