



2026 Fiesta Cookbook
Cook-off Competition
Revised: 8/1/2025

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2026 Important Dates

<u>Date</u>	<u>Item</u>
February 4, 2026	Attend Frontier Fiesta Event Orientation and submit: <ul style="list-style-type: none">- Layout for site.- Payment in full.
March 2, 2026	Deadline to reserve a tent, restroom, and other equipment
March 16, 2026	Submit to Center for Student Involvement: <ul style="list-style-type: none">- Building plans for any additional structures including, but not limited to, fences, fronts, entrances with signs, etc.- Full names for: Overnight passes and Carders. These may not be current students.
March 16, 2026	Submit alcohol permits to serve beer and seltzer (Separate from registration forms)
March 31, 2026	Final equipment orders/changes
April 8, 2026	Deadline for pre-orders for kegs and cases of seltzer
April 8, 2026	Submit TABC documentation for all bartenders

Notable Changes

- Current students will not be allowed to:
 - o Set up sites
 - o Work the entrance of sites
 - o Serve as TABC-certified bartenders
 - o Clean sites during the event
 - o Tear down after the event.
- Music must be turned off 30 minutes prior to the event ending each night.
- Taps will be picked up by the Chartwells team beginning at 11:30 pm each night.
- Any type of liquor or any beer or seltzer not purchased from Chartwells found on a site will result in suspension from the event for 1 year for the first offense.
- Anticipated attendance will determine the number of required sites. Guests may not overflow into public areas, and music must be set to entertain the guests inside the tent/site only.
- There will be **no** payment for site entrance, food, or beverages during the Frontier Fiesta event.
- The Center for Student Involvement will provide signage for your entrance. Failure to post it in a visible location at the entrance will result in immediate shut down.
- Site deposits have been increased to \$325/site. Violating the rules outlined in the Cookbook or failure to fully clean the site at the end of the event will result in forfeiting the security deposit.
- Fines may be charged for failure to remove trash, décor, fencing, etc. from the site by 4 pm on teardown.
- A team lead must be designated for each day of the event. This may be the primary site contact or an alternate alumni/community member. This person must be present for the event that day and will be the primary point of contact for Frontier Fiesta event staff.
- Each team will receive 4 overnight passes, with a maximum of 8 per site, regardless of the number of teams on that site.
- Drinking games may not be played with any beverage, including water.
- Current University of Houston students may not sell tickets for admission to a Cook-Off team's site before or during the event. Tickets must be sold and distributed by the Primary Site Coordinator or a Daily Event Lead prior to the event.
- Approved entry structures requirements:
 - o Maximum height of 8'
 - o Structure cannot be narrower than the entrance into the site
 - o Structure must be weighted to prevent tipping over



Center for Student Involvement
Division of Student Affairs

www.uh.edu/fiesta
April 16-18, 2026

Welcome to the University of Houston's oldest programming tradition on campus! Below are the guidelines and regulations to participate in the Fiesta Cook-Off Competition. If you have any questions regarding information included in the Cookbook, please contact the Center for Student Involvement at 832-842-6245 or csi@uh.edu.

REGISTRATION

Forms

Every team must submit ALL of the online forms posted on the Cook-Off website, no later than the Frontier Fiesta Event Orientation on Thursday, February 4, 2026, at 7:00pm. There will be no exceptions to this submission date.

Eligibility

Teams competing must be an alumni or community organization. No student cook-off teams will be allowed. **Undergraduate students are not allowed to represent alumni or community organizations in any official Cook-Off capacity. This includes being a TABC-certified bartender, carding guests, and working the entrance to your tent/site. Undergraduate students will not be permitted to be on-site without official team representatives.**

Cook-Off Teams

A team consists of a Primary Site Coordinator, Head Cook, a daily event lead (may be different for each day of the event), and assistants with a unique team name. The Primary Site Coordinator will be the liaison to the Center for Student Involvement prior to the event. The Primary Site Coordinator and Daily Event Lead will be responsible for ensuring that all policies are adhered to for the event.

No team will be allowed to use the same name or a similar name as another team. (Example: Cougar Team #1 and Cougar Team #2 will not be allowed) The first team to register a name will be allowed use of that name. A team's Head Cook and team assistants will not be allowed to cook on more than one team.

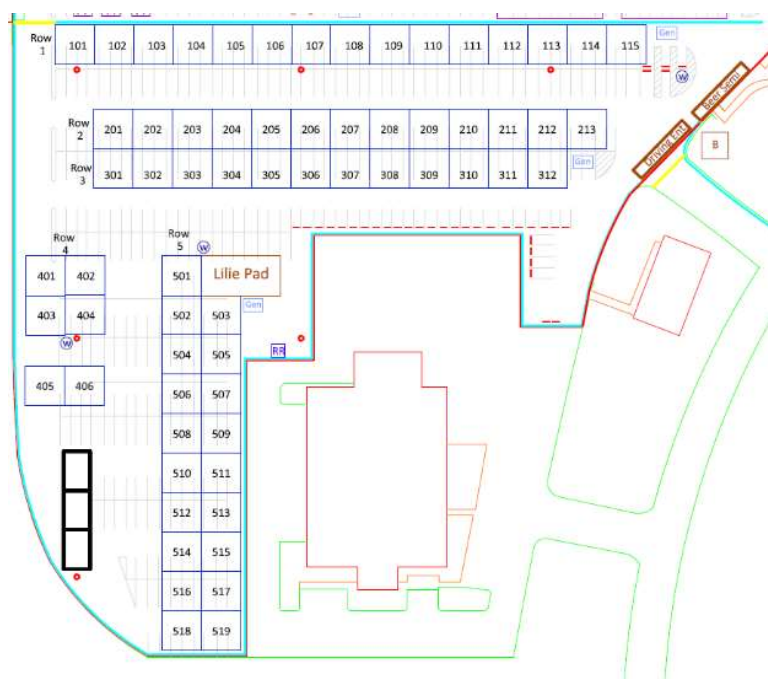
Undergraduate students may not represent a team at any point throughout the Cookoff process including during registration, move-in, Head Cooks meetings, cooking, event management (serving, carding guests, working the entrance, cleaning the site), and move-out. An official team representative MUST accompany any undergraduate presence on-site. Undergraduate students

will NOT be permitted to stay the night on-site. Violations may result in immediate shutdown, suspension from Frontier Fiesta for 1 year for the first offense, and loss of security deposit.

COOK-OFF TEAM MARKETING & EVENT RULE SIGNAGE

- A. Cook-off teams are not permitted to charge admission into individual sites or sell food or beverages on-site at Fiesta. Admission tickets for the team's site may be sold by the alumni or community organization in advance. Teams found selling admission to their tent/site during the event will result in immediate shutdown, a 1-year suspension from Frontier Fiesta, and loss of security deposit.
- B. Current University of Houston students may not sell tickets for admission to a Cook-Off team's site before or during the event. Tickets must be sold and distributed by the Primary Site Coordinator or a Daily Event Lead prior to the event.
- C. All marketing for Cook-Off teams must clearly identify that this is an alumni/community event, admission must be purchased in advance, and no sales at the door. Marketing may not include language indicating open or free bar service, including but not limited to phrases like "open bar" or "complimentary bar service."
- D. Each team will be responsible for creating a clear and marked point of entry into their site. Site Number and Team Name must be properly and clearly displayed outside for the duration of the event. Center for Student Involvement staff will provide signage that must be clearly displayed at the entrance including: Private Event, Only 21+ May Consume Alcoholic Beverages, No Sales On-Site (cash, Venmo, Zelle, Apple Pay, etc.), If you need a safe ride home, we will call you a cab/Uber/Lyft.
- E. University administration has the right to prohibit or require the removal/cessation of any décor, signage, activity, or other materials/behaviors they determine to materially and substantially disrupt the event.

SET UP / CHECK IN



Times

Teams must move in, set up, and check in during the following times:

Wednesday, April 15

9:00am – 7:00pm

Thursday and Friday, April 16 & April 17

9:00am – 3:00pm

Saturday, April 18

8:00am – 10:00am

Teams are **HIGHLY** encouraged to check in and confirm site layouts on Wednesday, April 15 to ensure site needs are met.

There will be absolutely no traffic in the cook-off area outside of these times. Vehicles will be provided a move-in pass upon arrival for team identification. If vehicles are not removed by the end of set-up times, teams will forfeit their security deposit. No exceptions will be made.

Deliveries

Cook-Off teams taking deliveries from external vendors must schedule delivery and set up by: **Thursday, April 16 at 3:00 pm**. The Primary Site Coordinator or daily Event Lead must be present for all deliveries.

SITE MANAGEMENT

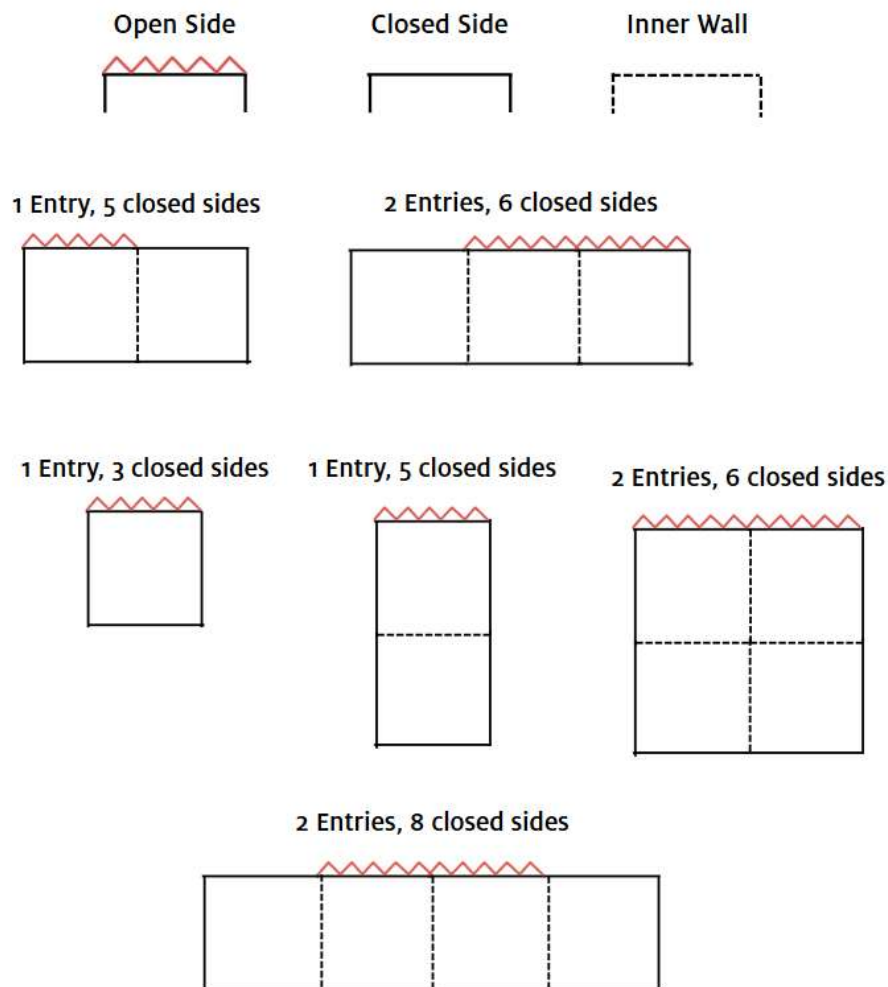
Failure to follow these rules will result in the loss of the site security deposit of \$325/site. If the site is returned clean and there are no rule violations during the event, the deposit will be returned in full.

- A. Anticipated daily attendance will determine the number of sites you must purchase. Your guests may not overflow into the public walkways.

Anticipated Daily Attendance	# of Required Sites
1-75	1 site
76-150	2 sites
151-200	3 sites
200+	4 sites

- B. Each cook-off space is 30'x30'. Props, trailers, tents, coverings, or any other part of a contestant's equipment must not exceed the boundaries of the assigned space(s). There will be a limit of 4 spaces per team.
- C. Responsibilities of the team:
 - Must have a single person responsible at all times (Primary Site Coordinator or Daily Event Lead). This person must also manage all staff working the tent.
 - Keep their respective areas clean at all times.
 - Clean the working sites following the Cook-off contest.
 - Manage guests and ensure responsible behavior by all attendees.
- D. Crawfish will not be allowed to be served on-site.
- E. Any cook-off team planning to build or construct any entry structure must submit a set of building plans, including drawings, to the University of Houston staff for approval one month prior to the event, or March 16, 2026. Build plans must be submitted by the Primary Site Coordinator. Current University of Houston students may not submit building plans for approval or build the structures.
- F. Approved entry structures requirements:
 - a. Maximum height of 8'
 - b. Structure cannot be narrower than the entrance into the site
 - c. Structure must be weighted to prevent tipping over
- G. All entry structures must be secured to the tent using metal straps. Additionally, all decor, rentals, and other items must be secured in advance of pending inclement weather. Event staff will communicate with teams regarding weather forecasts as necessary.
- H. All decor must not contain loose components that would easily spread (e.g. hay, glitter, confetti, etc.). Balloons, inflatables, and/or other aerial objects may not be used by teams for identification, decoration, advertising, or any other purpose.
- I. Holes, dug pits, or open flames in boxes or other containers resting on or less than two feet above the surface are not permitted. Any equipment or devices that may damage the surface area of the contest site in any way are prohibited. All pits must be diapered to prevent damage to the surface of the parking lot. If a team causes damage to the parking lot or any University property, they will be fined for the final cost of the damage.
- J. Fire must be wood or of wood substances. Propane may be used ONLY to cook for Chef's Choice. 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.

- K. Cooking pits may be inspected at any time and teams may be subsequently disqualified if it is decided that the cooking pits are dangerous or a safety hazard.
- L. Ash cans made of non-flammable materials **must be provided by teams** needing to dispose of wood or wood substances. Cans must be clearly marked as "ASHES ONLY." Ashes may not be dumped in the parking lot. Any damages caused by this will result in the team being fined for the final cost of the damage.
- M. Tent configurations will be held to the below standards. Any other site configurations will be handled on a case-by-case basis. No tapestries, signage, banners, DJ booths, etc. may block the required openings. A clear line of site must be visible into the tent. Approval must be granted by the Center for Student Involvement. Tent configurations should be submitted and approved no later than the Frontier Fiesta Event Orientation. Any changes made to the team's site layout must be re-approved by the Center for Student Involvement. No change requests will be honored on site.



POWER

The Frontier Fiesta Cook-Off area is powered by a grid of generators, junction boxes, and conduit. The grid is set and maintained by the event operations vendor.

- A. Power alleys must always remain clear and free. Teams may not store or set equipment, supplies, vehicles, etc., in these areas at any time or block access to a power alley. Any team blocking a power alley or access to a power alley will be asked to clear it without objection.
- B. Each team is provided a 20-amp electrical quad box. Additional electricity can be purchased from the Frontier Fiesta Association on the Registration form. Outside generators that are not a permanent part of the pit or motor home are not allowed.

Examples of common power requirements:

Barrel Fan - 8 amps

RV/Travel Trailer – 20 amps

Coffee Maker - 10 amps

PA Systems - 17 amps

Lamps and Lighting - 3 amps

Neon Lights - 5 amps

Microwave Ovens - 8 amps

Radio & Stereo - 4 amps

Refrigerator - 13 amps

- C. Outside generators may not be refueled during the event.
- D. Propane tanks must be stored in approved locations away from the public. Protective barriers are required to keep the public at least 3 feet away from propane tanks and cooking areas.

SPECIAL TEAM EVENTS

- A. Teams may not utilize the public walkways for team activities (games, dance parties, etc.) during the hours the event is open to the public.
- B. Teams may only host special events and have guests on-site during the hours that Frontier Fiesta is open to the general public.
- C. Any special entertainment (e.g. bands, performers, promotions, skits, P.A. systems, jukeboxes, etc.) must be fully described in writing and submitted for approval to the Center for Student Involvement one month prior to the event, March 16, 2026. Teams are responsible for any extra security needs for special entertainment. Frontier Fiesta will not provide additional security.
- D. Amplified music must be set to entertain the guests inside the tent/site only. Teams playing excessively loud music will be asked to turn it down or off. All music ends 30 minutes before closing at 11:30 pm.

SAFETY & SECURITY

- A. Security and safety are the sole responsibility of the team. The University of Houston and the Frontier Fiesta Association are not responsible for theft of, or damage to, the property of a team/tent, their team's members, or guests. Further, the University of Houston and the Frontier Fiesta Association are not responsible for any injury to any such person. Each cook-off team will be required to submit a Theft/Damage Waiver.
- B. If a team chooses to contract security for their site(s), this must be submitted in writing for approval to the Center for Student Involvement one month prior to the event, March 16, 2026. This request must be approved by both the Center for Student Involvement and UHPD. The request should also include any relationship between the officer(s) and the requesting team.
- C. A maximum of four team members will be allowed to stay overnight at their site by order of the University of Houston Fire Marshal. Up to four overnight passes will be issued to each team at the event for these team members. No overnight passes may be used by undergraduate students as undergraduate students are not permitted to stay overnight. It will be the Primary Site Coordinator and/or Daily Event Lead's responsibility to make sure all guests are cleared out of the site by close of Frontier Fiesta every night. It will also be the Primary Site Coordinator's responsibility to make sure any intoxicated guests are transported home safely. **All sites must have the Primary Site Coordinator and/or Daily Event Lead awake and present to clear sites at the end of each night. Sites will be inspected at closing time.** Names for overnight passes must be submitted one month prior to the event, March 16, 2026. Each team will receive 4 overnight passes, with a maximum of 8 per site, regardless of the number of teams on that site.
- D. Each team needs to provide at least two 10lb. fire extinguishers for each 30'X30' tent. Fire extinguishers must be ABC and easily accessed inside the tent space, by order of the Fire Marshal. This is subject to change at the discretion of the University of Houston Fire Marshal's inspection of the tent.
- E. Those individuals attending or participating in the contest and any related events must wear appropriate clothing at all times (no one will be allowed to attend or participate without shoes or being fully clothed).

WASTE MANAGEMENT

- A. Trash:
 - a. Teams must provide their own trash cans and liners for their site.
 - b. Must be contained in plastic trash bags.
 - c. When full, placed in front of site before the close of each day.
 - d. Trash receptacles for general use will be placed throughout the area.

- e. As a courtesy to the event staff that will be collecting trash, please refrain from overfilling the bags with trash.
 - f. Teams may not block streets or public spaces with trash.
 - g. Teams may not leave trash in their team space at the conclusion of the event. Failure to remove all trash will result in fines to cover the cost of removal.
- B. Wastewater should be contained in a gray water tank (if applicable). Teams requiring a gray water tank can rent from the Frontier Fiesta Association during registration.
- C. A grease trap will be provided by the Frontier Fiesta Association.
- a. Teams must provide their own containers to facilitate the disposal of used cooking oil or fats in the designated grease-disposal container.
 - b. Do not dispose of grease in trash receptacles, dumpsters, via the sewer system, or on the parking lot surface. Violation will result in fines to cover the cost of damages.
- D. Port-a-lets and hand-wash stations are available for rental through the Frontier Fiesta Association during registration. No other companies are allowed to be used. Make every effort to have the appropriate number of port-a-lets for the comfort of guests and sanitation of team space.

Number of guests expected per day	Recommended Port-a-lets
1-75	1
76-150	2
151-200	3
200+	4

- E. One hand-wash station is recommended for every 250 guests. All port-a-lets will be refreshed on Friday and Saturday morning of the event.

ALCOHOLIC BEVERAGE POLICIES

The Frontier Fiesta Association abides by the Texas Alcohol and Beverage Commission laws (<https://www.tabc.state.tx.us/>) and the University of Houston Alcohol and Beverage Policy.

Any violation of these laws is prohibited. Violators will be reported to the University of Houston Police Department.

- All beer/seltzer consumed on-site at Fiesta must be purchased through the official event distributor either before the event through pre-sale orders or at the event through the Chartwells Tent.
- You must be 21 years of age or older to consume beer/seltzer at Fiesta.

- NO alcoholic beverages of any type may be brought on to, or removed from, the premises by anyone. Center for Student Involvement reserves the right to inspect tents throughout the build out process to ensure alcohol policies are followed.
- All cook-off teams planning to serve beer/seltzer must complete and turn in an official *University of Houston Registration of Alcoholic Beverage Distribution* form. This is a separate document from your registration forms, and must be submitted one month prior to the event, March 16, 2026.
- For safety reasons, NO glass bottles will be allowed on the Fiesta site.

All beer/seltzer sales to Cook-Off teams will stop promptly one hour (11:00 pm each night) before Frontier Fiesta closes.

- A. 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.
- B. The Primary Site Coordinator or Daily Event Lead will be held responsible for the conduct of their team and guests throughout the event.
- C. **Use of alcoholic beverages that is inconsistent with applicable federal or Texas law or University policy may be grounds for site shutdown, disqualification, and/or forfeiture of awards. The only alcohol allowed on-site must be purchased through the event beverage provider. Beer and seltzer will be available for purchase. Any liquor or external beer or seltzer found on a site will result in immediate shutdown, a 1-year suspension from Frontier Fiesta, and loss of security deposit.**
- D. Teams may not sell tickets to be redeemed for beverages, either prior to or during the event.
- E. Cook-off teams are NOT permitted to sell food or beverages on-site. If serving beer or seltzer, food and non-alcoholic beverages must be available for guests at no cost.
- F. Teams may bring in a limited amount of canned beer to be consumed during setup only. A limited amount of beverages is recognized as an amount that will fit in one (1) cooler approximately 60 quarts in size, with the lid closed, per site.

- G. Each day will have a maximum number of kegs and cases of seltzer that teams can purchase through the official event distributor for their site that cannot be exceeded.

Thursday	6 cases of seltzer	3 kegs
Friday	6 cases of seltzer	3 kegs
Saturday	12 cases of seltzer	6 kegs

- H. Each team will be required to have TABC-certified bartenders serving beer and seltzer throughout the event. Individuals serving in this role will need to obtain TABC

certification and participate in online training as directed by the official event distributor. These individuals will be the only approved servers for the team and must be on duty during all hours that the event is open. TABC-certified bartenders may NOT be current University of Houston students. All names must be submitted one month before the event, March 16, 2026. The required minimum of TABC-certified bartenders are as follows:

I.

1 site	Minimum of 3 bartenders
2 or more sites	Minimum of 6 bartenders

- J. Teams are subject to inspection by University administration and UHPD at any time. Those found in violation of the alcohol policies will be shut down immediately, asked to remove the alcohol from the property, alcohol service will immediately cease for the remainder of the event, and may forfeit future invitations to participate in this event.
- K. Upon entrance to Frontier Fiesta, event staff (or designated persons) will check a valid driver's license or Texas ID for proof of age and identify legal age drinkers by the use of a wristband for all event attendees. Attendees under the age of 21 will receive a stamp at the event entrance and may not be served beer or seltzer.
- L. Failure to comply with these rules will result in disqualification from the Cook-off competition, site shutdown, and/or prosecution by the University of Houston Police Department, the City of Houston Police Department, and the Texas Alcohol and Beverage Commission.

Procedures for Distribution of Alcoholic Beverages at Student Events

<https://uh.edu/studentcenters/reservations/policies-procedures/>

1. Frontier Fiesta Cook-Off teams desiring to serve or consume any type of alcoholic beverage on campus must register their event in advance by means of the Registration of Alcoholic Beverage Distribution Form. A signature from the Student Centers or designee must be received two weeks prior to the beginning of Frontier Fiesta. Individuals within the department or organization must identify themselves as responsible for compliance with the University of Houston's policies on the distribution of alcoholic beverages as well as federal, state and local laws. Teams must provide a copy of the signed registration form for alcoholic beverage distribution as proof that registration was made.
2. Alcoholic beverages (beer and seltzer purchased through the official event distributor **only**) may be distributed within reserved cook-off sites between 5 p.m. and 11:30 p.m. on Thursday and Friday and between noon and 11:30 p.m. on Saturday.
3. Pursuant to this policy, cook-off sites may not have alcohol consumption be the main focus of the event. Any publicity for the event may refer to such beverages only as incidental to the event. Advertising will not portray drinking as a solution to personal or academic problems. Also, it may not promote gimmicks or games (i.e., "one charge for all

you can drink,” “chugging contests,” “drink and drown contests,” etc.), which enhance irresponsible drinking. Drinking games may not be played with any beverage, including water.

4. Persons responsible for distributing alcoholic beverages must:

- Not be a current University of Houston student.
- Be 21 years of age or older.
- Check a valid driver’s license or Texas ID for proof of age and identify legal drinking age drinkers by the use of a wristband. Please note that this wristband is in addition to the wristband placed on individuals by Frontier Fiesta event staff upon entrance into Frontier Fiesta.
- Post provided signage at the point of distribution indicating “No alcoholic beverages may be consumed by anyone under age 21.”
- Have non-alcoholic beverages available and displayed throughout the site(s) as prominently as the alcoholic beverages. A non-alcoholic beverage other than water must be available at no charge.
- Stop serving beer and seltzer 30 minutes before the event’s scheduled conclusion.
- Cease serving beer or seltzer to any person who appears to be under the influence of alcohol or any other intoxicating substance, to the degree that he or she may endanger himself or another.
- Take other appropriate steps they may identify to encourage the responsible use of alcoholic beverages at their event. This includes not allowing drinking games of any type (i.e. beer pong, flip cup, keg stands, etc.), regardless of the type of beverage, including water.
- Provide food items in sufficient amounts for the number of persons attending the function.

COOK-OFF COMPETITION RULES AND COOKING GUIDELINES

On-site Head Cook’s Meeting – Thursday, April 16, 4pm at Lilie Pad

At this meeting, the schedule for category turn-in will be reviewed and judging trays and containers will be distributed. For teams competing in the brisket category, briskets (two maximum) will be tagged at the meeting.

Double Number System - The system requires that two tickets bearing the same number be utilized, one firmly attached to the containers in a manner which hides the number and the other ticket easily removed by the cook for retention. Winners will not be revealed until time to announce each place in each category at the Awards Ceremony.

Judging Trays/Containers - All judging trays/containers will be passed out at the on-site Head Cook’s Meeting on Thursday at 4pm and shall be clean and free of any markings. Marked trays/containers may be disqualified at the Fiesta staff discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged. If a container is lost or damaged, please see the Center for Student Involvement staff for a replacement. Container sizes are outlined below. Please ensure your submission fits in the appropriate container.

Chicken – half-size aluminum steam table pan (12.875"x10.25"x2.562")

Brisket, Ribs, Fajitas – hinged lid Styrofoam container (9.5"x9"x3")

Chef's choice: Chef can select any of the above three container options based on their entry

Turn-in Process

Per the schedule on the last page of the Cookbook, all teams must turn in submissions in the judging trays/containers received at the on-site Head Cook's Meeting within the 15 minute timeframe at Lilie Pad. No late submissions will be accepted, resulting in disqualification from that category. Judging will begin after the 15 minute turn-in time period.

Turn-in Process for Brisket

At the on-site Head Cook's Meeting, teams will be assigned a 15 minute timeframe when cook-off staff will arrive to their site to verify brisket tags. Based on tag check time, teams will also be given a turn-in time.

After cook-off staff verify the tag number, teams must bring their submission to Lilie Pad by their designated turn-in time. No late submissions will be accepted, resulting in disqualification from this category. Judging will begin after half of the entries have been submitted to ensure all submissions are as fresh as possible.

Category Descriptions

Chef's Choice – Must be prepared from scratch. Chef's Choice cannot include: desserts or items in existing categories. Entries submitted from other categories will be disqualified. Teams may select the appropriate container during Head Cook's Meeting on-site. Submissions must be enough for 18 judges. No distinguishing garnishes will be allowed, and will be removed from the submission prior to judging.

Fajitas – Can be beef, chicken, or a combination. No pre-marinating or pre-cooking is allowed prior to the start of the cook-off. Fajitas must be cooked on-site. Adequate meat for 18 judges should be supplied. No distinguishing garnishes will be allowed, and will be removed from the submission prior to judging.

Chicken – Must be two (2) fully jointed chicken halves (must include breast, leg, thigh, wing & wing tip). No Cornish Game Hens allowed. No pre-marinating, pre-seasoning allowed prior to the start of the Cook-off. No distinguishing garnishes will be allowed, and will be removed from the submission prior to judging.

Pork Spare Ribs – At least ten (10) full Pork Spare Ribs (St. Louis style acceptable). No Country Style Ribs or Baby Back Ribs are allowed. No pre-marinating or pre-seasoning allowed prior to the start of the Cook-off. No distinguishing garnishes will be allowed, and will be removed from the submission prior to judging.

Beef Brisket – No pre-marinating or pre-seasoning of the meat is allowed prior to the start of the Cook-off. All brisket(s) must be cooked on site. No distinguishing garnishes will be allowed with the sliced brisket, and will be removed from the submission prior to judging. Please provide at least ten (10) full width slices (approx. ¼ to 3/8 inches thick).

TEAMS MAY BE SUBJECT TO RANDOM MEAT INSPECTION

Failure to follow these rules will result in disqualification of the category. If you have any questions concerning any of the cooking rules, please contact the Center for Student Involvement.

COOK-OFF JUDGING FORM

JUDGES NAME: _____

TABLE NO. _____

CATEGORY: _____

CONTAINER NO. _____

AROMA:	1	2	3	4	5	6	7	8	9	10	_____
APPEARANCE:	1	2	3	4	5	6	7	8	9	10	_____
TEXTURE:	1	2	3	4	5	6	7	8	9	10	_____
FLAVOR:	1	2	3	4	5	6	7	8	9	10	_____

(Please total your score) TOTAL SCORE: _____

CITY OF HOUSTON COOKING GUIDELINES

The City of Houston Health Department guidelines must be observed. Failure to comply may 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 shall 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 to reheat potentially hazardous food.

TROPHIES AND AWARDS

- A. Cash awards will be presented as follows: 1st Place Brisket \$1000, 2nd Place Brisket \$600, and 3rd Place Brisket \$400. In addition, 1st Place of each category will receive \$500.
- B. Trophies will be presented for 1st, 2nd, and 3rd places in each of the following categories:
 - Chef's Choice
 - Fajitas
 - Chicken
 - Pork Spare Ribs
 - Beef Brisket
- C. Cook-off Grand Champion will be given to the team that scores the highest combined total in Chicken, Ribs, and Brisket and will be presented a trophy. If there is a tie for Grand Champion, the brisket score will be used to break the tie. If there is still a tie, the ribs score will be used next as the tie breaker. The chicken score will be used as the last tie breaker.

There will also be judging, selected by the Center for Student Involvement and Cook-off Staff in the following categories:

Best Overall Presentation

This is awarded to the cook-off team that has the best overall production. Decorations, food, entertainment, theme, site layout, site cleanliness, etc. are all taken into account by the judges for this award.

Bob Scharnberg Award

This is awarded to the Cook-Off team that is the most open and friendly toward its guests and visitors to Frontier Fiesta.

Trophies and Awards will be presented at the Awards Ceremony on Saturday, April 18 at 7pm in Willie's Theater of Fiesta City (*subject to change*).

TAKE DOWN/CHECK OUT

- A. Equipment will not be allowed to leave Fiesta until 8:00 am on Sunday, April 19. All equipment must be removed from the grounds by 4:00 pm on Sunday, April 19. Teams must arrive to begin removing equipment no later than 11:00 am on Sunday, April 19, unless they receive prior approval from Center for Student Involvement staff. Alumni and/or community members must be present and lead the site clean-up. If current students are the only ones on-site, the team will lose their site deposit, may be suspended from future events, and may be subject to additional fines.
- B. Deposits will be returned after the team has fully cleaned their site and removed all personal belongings and equipment. Please see the Center for Student Involvement to be

checked out and to receive your deposit check contingent that no other violations are noted through the event.

- C. The Center for Student Involvement reserves the right to charge any team who is found responsible for damages to parking lot surfaces, UH property, rental equipment, etc. Failure to remove ALL trash, décor, and items from the site will result in fines of up to \$1,000 and may result in suspension from future events.

PARKING

- A. Vehicles entering the contest area during set-up must unload and vacate the contest area immediately. Vehicles must remain on designated driveways at all times. Please help us keep the aisles clear.
- B. No vehicles will be allowed in the cook-off area after 3:00 pm on Thursday, April 16, 3pm on Friday, April 17, and 10am on Saturday, April 18. Only vehicles within the boundaries of cook-off site will be allowed.
- C. Vehicles will be provided a move-in pass upon arrival for team identification that must be prominently displayed. If vehicles are not removed by the end of set-up times, teams will forfeit their security deposit and will be towed at owner's expense. No exceptions will be made.

EMERGENCY PLAN

In the event of an emergency, all participants, guests, and attendees will follow the direction of emergency personnel and event staff. Directives will come directly from the event command post.

Severe Weather/Hazardous Release Procedure

In the event of a severe weather emergency, the following protocol will be utilized.

Severe Weather/Hazardous Release: Patrons in the parking lots will be asked to seek shelter in the closest nearby buildings, as directed by event staff and emergency personnel. While under a shelter in place order, all Frontier Fiesta activities will be paused until an "All Clear" is given by emergency personnel.

Lightning: Patrons will be directed to the Stadium Parking Garage (#597) in the event of lightning or hail as directed by event staff and emergency personnel. While under a shelter in place order, all Frontier Fiesta activities will be paused until an "All Clear" is given by emergency personnel.

Addition details can be found in the event's Incident Action Plan.

Special Medical Emergency Procedure

In the event of a medical emergency, patrons should notify the nearest event staff member or visit the First Aid tent. Contracted EMS will handle all medical emergencies in and around the event. If there is a medical emergency, contracted EMS will be contacted to handle. If Houston Fire Department (HFD) is needed to transport a patient, the command post will coordinate.

SCHEDULE OF EVENTS

Wednesday, April 15	
9:00am – 7:00pm	Move In
Thursday, April 16	
9:00am – 3:00pm	Move In
3:00pm	Vehicles Cleared & Tents Set Up
4:00pm	Head Cook's Meeting
5:00pm - 12:00am (Midnight)	Fiesta is Open
12:00am (Midnight)	Site Closed
Friday, April 17	
9:00am – 3:00pm	Move In
3:00pm	Vehicles Cleared
5:00pm - 12:00am (Midnight)	Fiesta is Open
5:45 - 6:00pm	Chef's Choice Turn In
6:00 - 7:00pm	Chef's Choice Judging
7:45 - 8:00pm	Fajitas Turn In
8:00 - 9:00pm	Fajitas Judging
12:00am (Midnight)	Site Closed
Saturday, April 18	
8:00am – 10:00am	Move In
10:00am	Vehicles Cleared
12:00pm – 12:00am	Fiesta is Open
11:30am - 11:45am	Chicken Turn In
11:45am - 12:45pm	Chicken Judging
12:45pm – 2:15 pm	Competition Break
2:30 - 2:45pm	Ribs Turn In
2:45 - 3:45pm	Ribs Judging
4:00pm	Brisket Tag Verification Begins
4:30 – 6:00pm	Brisket Judging
7:00pm	Awards Ceremony
12:00am (Midnight)	Site Closed
Sunday, April 19	
8:00am	Move Out Begins
11:00 am	All teams must begin move out
4:00pm	Site Closed

All of the judging will take place at the Lilie Pad. *(Schedule is subject to change.)*