



AMERICAN CHUCKWAGON ASSOCIATION FOOD JUDGING GUIDELINES

It should be stated to the food judges that the samples they are judging are from the ingredients handed out to the wagons by the event host and cooked on site. It should also be pointed out to the food judges what was discussed at the cooks meeting; for example food or ingredients **not to use**. Food judges should not go to the wagons to observe the wagons cooking prior to judging.

The ACWA recommends double blind food judging. This is accomplished by using a theater type ticket put on the sample box and the other ticket is retained by the contestant. Winners are announced by the number on the ticket on the box. The winners will match his/her ticket to that number.

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1. Food cooked on site:

All food must be cooked on site the day of the cook off using the food provided for their entries, i.e. meat, beans, potatoes, fruit and flour. Most condiments can be used at the cook's discretion. There are several ingredients that are prohibited. These are left up to the event host. Use only the ingredients provided, no additions or substitutions.

2. Sanitation:

Cooks are to prepare and cook food in as sanitary a manner as possible. Cooking conditions are subject to inspection by the head judge or his/her designee and the local Health Department.

3. Foods prepared for the public:

Food prepared for the public should be the same as what is turned in to the judges. No cooking separate food for the judges.

4. Event planning:

The event planner should designate as to the type of food cooking, either trail or ranch or both in some cases.

Keep it simple, fun, traditional and authentic. Keeping it this way will preserve the Heritage of the Chuckwagon.