



Halifax Great Burger Cook-Off

Does your restaurant have what it takes? Do you provide the ultimate burger experience? If so, here is your chance to prove that!!!!!! 6 local restaurants have the opportunity to showcase their product on the ApEx Culinary Stage, win prizes, and claim bragging rights to the best burger in Halifax.

Entry Requirements:

- The competition is open to six restaurants. Competition entries will be accepted on a first-come basis.
- The restaurants will compete at 11:30am on Monday, April 16, 2012.
- A Halifax Great Burger Cook-Off entry form must be completed and submitted. (See below)

Competition Format:

- The competition will take place on the ApEx Culinary Stage.
- The competition will be 1 ½ hours in length, with 15 minutes allotted to each competitor for preparation, presentation, description and judging of the burger.
- The assigned order of presentation will be decided prior to competition by a draw
- The competition will begin with the first competitor on stage.
- Each competitor will have 10 minutes to assemble their product and present to the judges.
- You will be required to provide 3 plates of the burger you showcase at your establishment: 2 plates for judges and 1 plate for presentation.
- Upon presentation to the judges, 5 minutes is allocated for description and judging.
- The competitor must explain the composition of their burger to the judges and audience.
- Upon completion of the judging of the first competitor, the remaining competitors will proceed in order, using the same guidelines.
- Feedback and judges score sheets will be presented to each competitor at the end of the competition.

Competition Rules:

- The burger must be an exact replica of what is sold in the restaurant.
- Each competitor must bring a copy of their restaurant menu.
- The burger should be prepared ahead of time and only reheated and assembled during the competition. **Cooking from raw is not permitted.**
- All required presentation items such as garnishes, sides (although not required but optional), dishware, method of heating etc. are the responsibility of the competitor.
- All competitors must leave their competition site clean and free of debris after their presentation.
- All teams must appear and act in a professional manner.

Equipment:

- Each competitor will work at a “cooking station” on the ApEx Culinary Stage.
- Each cooking station will be equipped with:
 - One 8’ stainless steel work table
 - Three butane gas burners
 - Two 110V electrical outlets
 - One electric oven (to be shared with other competitors)
 - One two-door refrigeration unit (to be shared with other competitors)
- The Culinary Stage will be equipped with two gas stoves. **These are for display purposes only and will not be operational.**
- Competitorss are responsible for bringing all cooking utensils (knives, cutting boards, pots, pans, spoons, cloths etc.)
- Teams may bring and use additional small electrical appliances (mixers, thermal circulators, heat lamps etc.) – **All appliances must be commercial grade and 110V only. Deep fryers are not permitted.**

Judging Criteria:

Temperature-----	5 points
Presentation-----	5 points
Assembly-----	5 points
Flavour-----	15 points
Cooking Techniques-----	5 points

Prizes:

- The winner will receive a \$200.00 first place prize and a gift certificate from Spirit Hospitality



Halifax Great Burger Cook-Off Entry Form

Please completely fill out this entry form and return to Cheryl Landy at MediaEdge Communications by fax: 416-512-8344 or email: cheryll@mediaedge.ca. Competition entries will be accepted on a first-come basis.

Establishment

Name _____

Address _____

City _____ Province _____ Postal Code _____

Telephone _____ Email _____

Chef / Representative

Name _____

Telephone _____ Email _____

I have read, understand and agree to the competition guidelines and rules.

Signature _____ Date _____