



KRUSE RANCH BEEF COOK-OFF CONTEST

The objective of this contest is to encourage creativity and team work in the presentation as well as teach AJSA members about the beef industry.

- 1) **NEW RULE CHANGE:** Each state or state group may be represented by a maximum of two teams. Each team must include one Prospector (12 and under).
- 2) A team may be composed of members of more than one state only if they are unable to fulfill the above mentioned requirements. Discrepancies to this rule will be subject of the discretion of the show officials. No points will be awarded towards the Outstanding State Group Award for teams made up of more than one state.
- 2) Product cooked will be the same for all teams. *Teams can chose any cut from the "Short Loin."*
- 3) Cooks may begin preparations anytime on contest day to be ready for judging at the designated time.
- 4) One table will be provided; teams must supply additional materials. Cooking items, all props, etc., must be provided by the individual teams. Any cook method is allowed. Adults may help during this process.
- 5) NO alcoholic beverages may be used in the recipe, presentation, or be presented to the judges.
- 6) Time limit: 3-4 minutes for presentation; 5 minutes for judges' questions. At the conclusion of the 3-minute presentation time limit a time keeper will indicate time is up. For every 30 seconds under/over the presentation time limit, 5 points will be deducted from the presentation score.
- 7) All presentations will be set up in one common area, with the judges going from table to table to complete the judging.
- 8) SKIT or PRESENTATION promoting your cooked beef product and the beef industry will be done in front of the judging panel, and food will be tasted simultaneously. *There will be THREE judges.*
- 9) Each team must submit a copy of their recipe to AJSA. This copy will not be returned. You must give this to a judge at time of judging.
- 10) Questions may be asked by the judges.
- 11) Judging criteria will consist of:
 - (a) Presentation:
 1. Creativity: 15
 2. Teamwork: 15
 3. Knowledge of product and industry: 20
 - (b) Beef Product: Whole Sale Cuts of Beef
 1. Taste: 20
 2. Presentation of food: 20
 3. Originality: 10
- 12) A champion in the Recipe Division and the Showmanship Division will be awarded. Additionally, five placings will be awarded overall. State points will only be given for the overall top five placings.
- 13) The team **MUST** be ready to present at the posted time. If you are missing team members because of another contest you will be bumped to the end. You will be given a new presentation time that you must be ready to present you meal.
- 14) Teams may prepare and present in the same area or prepare in one and present in another depending on location that year.
- 15) Microphones may be used if needed by location.
- 16) Refer to materials on juniorshortorn.org for information on primal cuts and beef facts.