



2019 NCRLA Chef Showdown *Presented by Got to be NC Agriculture*

The North Carolina Restaurant & Lodging Association Chef Showdown is North Carolina's premier culinary competition open to all professional chefs currently working in the state of North Carolina and distilleries based in North Carolina.

The 2019 NCRLA Chef Showdown will take place Monday September 30, from 6:00 – 8:30 p.m., at Bay 7 at American Tobacco District in downtown Durham, NC.

North Carolina Restaurant & Lodging Association

The North Carolina Restaurant & Lodging Association is the uniting force of the North Carolina hospitality industry. The association brings together restaurant and lodging establishments and partners who support our community. NCRLA impacts legislation and policies, cultivates relationships and provides valuable resources to help members run their businesses.

General Competition Rules and Procedures

- North Carolina Chefs and distilleries may apply to compete through an online application process at www.NCChefShowdown.com. Applications must be completed in their entirety.
- Applications will be accepted through April 17, 2019. NCRLA may extend the application period if necessary.
- Past chefs, distilleries and mixologists who have won the grand titles may not apply again until they are two years removed from their awards, even if they have changed venues/employers.
- Submission of participant application gives NCRLA the right to use each applicant's name, likeness and background details as provided above for any promotional materials related to this event, including but not limited to, use on the World Wide Web, printed materials, video, social media, press releases and advertisements. This information will also be shared with event sponsors.
- All participants agree to be photographed or taped for marketing or promotional purposes during the competition event.
- Chefs, distilleries and mixologists competing certify that they meet all eligibility requirements and that participation is not in violation of any employment or other agreement.



- If a chef or mixologist is representing a restaurant, restaurant group, or distillery, NCRLA requests that the restaurant submit a high-resolution version of their logo for marketing and promotional use, and requests that the establishment commit to promote the 2019 NCRLA Chef Showdown using both external and internal marketing channels.
- All participants will be asked to sign liability waivers at each venue. Every effort has been made to make all phases of this competition safe events; however, competitors waive all liability claims that may arise from participation in this event, including injury.
- NCRLA reserves the right to reassign dates or replace chefs should it become necessary (i.e. a chef must dropout, becomes ill, or is in violation of any competition rules, etc.)
- NCRLA will not be liable for cancellation or postponement in the event of acts of God or unforeseen national or regional events that are out of the control of organizers.

General Information for Chefs

- In the preliminary, regional and final rounds of competition, chefs will be asked to create a dish that represents the individual chef and his or her style.
- Chefs who are entering to compete for the title of NCRLA Chef of the Year must present a savory dish. Chefs who apply to compete for the title of NCRLA Pastry Chef of the Year must present a dessert.
- Sweet or savory, chefs must feature as many North Carolina proteins, produce or products as possible in the dishes presented, at the preliminary and regional rounds of competition and at the final event, highlighting local and regional farmers and producers on the plate.
- From the applications received, a maximum of 50 chefs will be invited to compete in one of five preliminary rounds.
- The preliminary rounds will take place in one of five North Carolina cities:
 - Asheville
 - Charlotte
 - Greensboro
 - Chapel Hill
 - New Bern
- The regional rounds will take place in one of three North Carolina cities:
 - Charlotte
 - Raleigh
 - Wilmington



- When applying, chefs must agree to be available the day of their specific preliminary and regional round as well as the final event on Monday, September 30, 2019 at Bay 7 in downtown Durham.
- Each competing chef may have one sous chef or assistant in the kitchen to help prep and prepare the food to present at preliminary and regional rounds, and the final event.
- Chefs selected to participate in the preliminary rounds will be notified three weeks prior to the event date.
- Preliminary rounds winners will announced July 29.
- The top-scoring 20 chefs from the five preliminary rounds will receive the honor of being invited to compete in one of three regional rounds of competition. They will also be invited to participate in the 2019 NCRLA Chef Showdown final, where they will prepare and serve their dish in sample-sized portions to 350-400 guests who will be in attendance.
- Based on regional scoring, the NCRLA Chef of the Year and NCRLA Pastry Chef of the Year will be announced.
- At the final, all participating chefs will compete for People's Choice awards.
- 2019-2020 North Carolina Department of Agriculture Chef Ambassadors will be announced at the final. This honor is explained in Appendix C.
- All winners will be announced the evening of Sept. 30. You must be present to win.
- If at any time, a participating chef is no longer available to compete, the chef or the restaurant must let NCRLA Chef Showdown organizers know immediately. Chefs and restaurants may not sub in another chef.
- In the preliminary and regional rounds, chefs will not be reimbursed by NCRLA for any expenses for food, travel, parking, ingredients or labor associated with participation.
- In the finals, chef will receive a grocery stipend.

[See rules specific to Preliminary & Regional Rounds in appendix A.](#)

[See rules specific to the Final event on Sept. 30 in appendix B.](#)



General Information for Distilleries

- From the applications received, six North Carolina distilleries will be invited to participate in the 2019 NCRLA Chef Showdown.
- Each distillery is asked to partner with a North Carolina mixologist who will create a craft cocktail featuring at least one of the distillery's spirits.
- All participating mixologists must be 21 years of age or older.
- Name, contact information and a high resolution head shot of the partnering mixologist must be included in each distillery's 2019 NCRLA Chef Showdown application.
- Mixologists must check in at the venue, Bay 7, between 2 - 3 p.m.
- All participants must be ready for photos and announcements at 4 p.m., at which time they may not leave the building until the completion of the event.
- Each mixologist will be allowed up to two assistants to help create and serve 350-400 sample-sized portions of your cocktail to event guests.
- At the final event, each mixologist will present to a panel of three judges, serving each a full-sized, fully garnished cocktail, as well as a fourth cocktail to be photographed.
- Based on the vote of the judges, one mixologist will be named 2019 NCRLA Mixologist of the Year, and the sponsoring distillery will be named the 2019 Distillery of the Year. All competing distilleries and mixologists will also be in the running for the People's Choice award.
- To participate, distilleries agree to be named as a sponsor of the event. No reimbursement is available from the NCRLA for product, travel, lodging, labor or any other expenses accrued for either the distillery or the mixologist's participation in the competition.
- NCRLA will provide each distillery/mixologist pairing with an individual bar, bar floor mats, plastic glasses and cocktail napkins.
- Mixologists are responsible for bringing their own ingredients, tools and other specialty items required to create their cocktail.
- In addition to resourcing from local farms, mixologists will be given a list of Pantry Sponsors who would be delighted to provide North Carolina product for use in cocktails served at the event. Use of these suppliers is not required nor will it be judged any differently than any other North Carolina products, protein or produce.
- Detailed recipes for each competition cocktail are due to Heidi Billotto by September 1.



- Distillery/mixologist are encouraged to decorate booth/table space; however, the use of large signage and banners must be approved in advance by NCRLA Chef Showdown organizers.
- Mixologists may not use open flames or fryers at the competition facility. This includes gas burners, matches and torches of any size.
- Electrical equipment, such as sous vide machines, popcorn machines, mixers, electric coil or solid burners or induction burners are allowed. A list of electrical needs is required to be given to Heidi Billotto three weeks prior to the Sept. 30 event.
- A dishwasher on staff at the host venue will be on hand and available to mixologists. Should a mixologist require dish washing, a bus tub is required clearly labeled with the mixologist name and distillery. You must provide your own, labeled bus tub.
- Reimbursement is NOT AVAILABLE for travel, lodging, labor or any other expenses accrued for participation in the NCRLA Chef Showdown, however NCRLA will do its very best to work with area hotels to provide lodging for mixologists & distillery representatives traveling from more than 60 miles away, at the very best discounted rates available. NCRLA will get information to all participants for whom this applies as soon as we have it in hand.

Judging and Scoring

- Scoring at the preliminary and regional rounds for the competing chefs; and for mixologists and distilleries at the final NCRLA Chef Showdown event will be based on best use of Got to be NC North Carolina ingredients, execution, creativity, originality, presentation and over all taste.

Parking

- Load in and load out will occur at Bay 7. Parking is available in near by parking decks.

Event Tickets

- The preliminary and regional events are not open to the public. Please refer to the rules in Appendix A specific to the preliminary and regional rounds for guest information.



- Tickets for the 2019 NCRLA Chef Showdown may be purchased online at www.NCChefShowdown.com. There are no discounted rates for 2019 NCRLA Chef Showdown tickets.
- Participating chefs, sous chefs, mixologists, two bar assistants, and one distillery representative are not required to purchase tickets for the event.
- Each participating chef, sous chef, mixologist, mixologist assistant, and distillery representative will receive one (1) plus-one ticket to the 2019 NCRLA Chef Showdown.

Questions? Call or email Heidi Billotto, NCRLA Chef Showdown host and co-organizer, at 704.502.4439 or hinc@carolina.rr.com OR Mindy Wharton, NCRLA co-organizer and NCRLA Director of Marketing and Business Development, at 919.277.8585 or mwharton@ncrla.org.

APPENDIX A.

Additional Chef Rules and Information for Preliminary & Regional Rounds:

- Participating chefs in each city will present to a panel of judges. A chef will present every 20-30 minutes or so throughout the day.
- Once chefs have been selected to participate in the preliminary or regional rounds, each chef will be assigned a specific presentation time.
- Chefs and their assistants are asked to arrive at the host venue 1 hour prior to their presentation time.
- Chefs will be provided with a list of available equipment in the host venue kitchen. Otherwise, chefs are responsible for bringing their own ingredients, tools and other specialty items required to create their dish.
- Chefs may not use permanent or portable oil fryers.
- Chefs must submit the name of their dish and list of ingredients one week prior to their preliminary round. Adjustments may be made to your ingredient list as needed prior to judging.
- Chefs may make a different dish for the regional round. The name of the dish and list of ingredients are due on Aug. 8. This will be the same dish served by the chef at the main event.
- To assure that there is a wide assortment of food and flavor in regional rounds, requests to feature specific proteins will be honored on a first-come first-served basis.



- Chefs must bring their own plates for presentation.
- To save on time and kitchen space, it is strongly suggested that chefs come with mise en place and any other component of the dish that may take some time to bake, cook or freeze, already prepared.
- A dishwasher, on staff at the host venue, will be on hand and available to chefs.
- A server, on staff at the host venue, will be on hand to help the chef serve the judges.
- Chefs are solely responsible for cleaning their work stations and keeping up with all of their belongings.
- While the participating chef is presenting to the judges, the sous chef or assistant will be charged with cleaning the work station and packing things up in a timely fashion, leaving the space in the same condition in which it was found.
- Chefs may bring one sous chef or assistant to help in the kitchen.
- Chefs may bring up to two guests to observe the presentation, take photographs, promote on social media, etc., however these guests are not allowed in the kitchen.
- Participating chefs and their guests must leave the venue once an individual chef's presentation is complete.
- No reimbursements for product, travel, lodging, labor or any other expenses accrued for participation will be offered by the NCRLA for the preliminary or regional rounds.

APPENDIX B.

Chef Rules for the Sept. 30 final

- Chefs must check in at the venue, Bay 7, between 2 - 3 p.m.
- All participants must be ready for photos and announcements at 4 p.m., at which time they may not leave the building until the completion of the event.
- Chefs are required to cook the same dish they did in the regional round.
- If needed, participating chefs traveling in from out of town may have access to the kitchens, coolers and freezers at Bay 7. Those arrangements and specific needs will need to be made with Heidi Billotto.
- Participating chefs must be prepared to serve a sample-sized portion to 350-400 guests.
- In addition to resourcing from local farms, chefs will be given a list of Pantry Sponsors who would be delighted to provide North Carolina product for use in dishes served at the event. Use of these suppliers is not required, nor will it be judged any differently than any other North Carolina products, protein or produce.



- Chefs are responsible for bringing their own ingredients, tools and other specialty items required to create their dish.
- Chefs are encouraged to decorate booth/table space to represent their restaurants. The use of large signage and banners must be approved in advance by NCRLA Chef Showdown organizers.
- Chefs may not use open flames or oil fryers at the competition facility. This includes gas burners, matches and torches of any size.
- Electrical equipment, such as sous vide machines, popcorn machines, mixers, electric coil or solid burners or induction burners are allowed. A list of electrical needs is required to be given to Heidi Billotto on September 9, three weeks prior to the Sept. 30 event.
- A dishwasher on staff at the host venue will be on hand and available to chefs. Should chefs require dish washing, a bus tub is required clearly labeled with the chef name and restaurant. You must provide your own, labeled bus tub.
- Chefs are solely responsible for their belongings.
- To receive the grocery reimbursement, participating chefs will be sent a NCRLA reimbursement form, which is required to be returned to NCRLA with receipts of purchased product attached within 30 days after the Sept. 30, 2019 event. Pre-payment is not available.
- Reimbursement is NOT AVAILABLE for travel, lodging, labor or any other expenses accrued for participation in the NCRLA Chef Showdown; however, NCRLA will do its very best to work with area hotels to provide lodging for chefs traveling from more than 60 miles away, at the very best discounted rates available. We will get information to all participants for whom this applies as soon as we have it in hand.

APPENDIX C.

North Carolina Department of Agriculture Chef Ambassadorship

The North Carolina Department of Agriculture's mission is to develop and expand markets through domestic and international channels for North Carolina's food, fiber and forestry products.

Recognizing the valuable impact chefs throughout the state can have on the achievement of that mission, the North Carolina Department of Agriculture Markets Division has created a Culinary Ambassador Team. This team of talented culinarians will serve to support the department's efforts to promote the use of North Carolina food and beverage. Only six North



Carolina chefs will be honored with the distinction of being awarded a spot on the team of culinary ambassadors each year.

The annual North Carolina Restaurant & Lodging Association (NCRLA) Chef Showdown competition will serve as the mechanism to build this highly regarded six-member team.

As a part of the NCRLA Chef Showdown prize package, both the winner and the runner-up for the titles of NCRLA Chef of the Year and NCRLA Pastry Chef of the Year, will be conferred with the prestigious position of North Carolina Culinary Ambassador.

With those titles, these chefs will be awarded the honor of wearing the coveted blue chef coat with the distinctive NC Culinary Ambassador logo.

In addition, the People's Choice category winners for Best Savory Chef and Best Pastry Chef will be awarded positions as North Carolina Culinary Ambassadors. However, if the People's Choice award winners are the same as the first place and runner up of NCRLA Chef of the Year and NCRLA Pastry Chef of the Year, the competition third place runner-up for each title will be awarded the Ambassadorship. Chefs will serve as North Carolina Culinary Ambassadors for a one-year term, from September to August.

This elite team of chefs will be the culinary voice of the North Carolina Department of Agriculture. Their job: to advocate the use of North Carolina food and beverage products in restaurants and retail outlets across the state. The team will also assist in the department's marketing efforts on an as needed schedule, based on availability, thru cooking demonstrations, television and video appearances, educational discussions on healthy eating, seasonal recipe development and the general promotion of North Carolina's food and agricultural industries.