



## 12<sup>th</sup> Annual National Shrimp Festival Restaurant Challenge

February 21, 2019

**Application Deadline – February 13, 2019**

Restaurant \_\_\_\_\_ Chamber Member: \_\_\_\_ Yes \_\_\_\_ No\*  
**No Entry Fee for Chamber Members. \*\$150 fee for Non-members of the Coastal Alabama Business Chamber**

Manager \_\_\_\_\_ Email \_\_\_\_\_

Telephone \_\_\_\_\_ Cell Phone \_\_\_\_\_

**Competing Participant(s) These are the ONLY people allowed in the Kitchen during the Challenge:**

Name \_\_\_\_\_ Email \_\_\_\_\_

Cell Phone \_\_\_\_\_

Name \_\_\_\_\_ Email \_\_\_\_\_

Cell Phone \_\_\_\_\_

### IMPORTANT CHALLENGE INFORMATION

- The Restaurant Challenge will be held at The Gulf Coast Culinary Institute at Coastal Alabama Community College in Gulf Shores. (Formerly Faulkner State Community College)
- Restaurant Challenge is limited to 30 restaurants.
- Only open to restaurants within 75 miles or less of Gulf Shores, AL
- Each participant will be scheduled a cooking time and must arrive at least 20 minutes prior to cooking time.
- Participants will have one (1) hour to cook and plate their dish. A Shrimp Festival rep will let you know when to start.
- 1 over all point will be deducted for every minute late presenting, if over 10 minutes late you may present unfinished or be disqualified
- Dishes will be presented to judges for judging upon completion of cooking.
- After all participants have been judged, scores will be totaled and participants will be determined as Winner, 2<sup>nd</sup> Place, and 3<sup>rd</sup> Place. **Judging will be based on: E.A.T. (Execution 1-10 pts, Appearance 1-10 pts, and Taste 1-10 pts)**
- Winning participants will be announced at the March First Friday Forum at LuLu's
- All competing participants or representatives are required to attend.
- Non-members of the Coastal Alabama Business Chamber must **pay a \$150 fee** by February 13, 2019.

I agree to indemnify, defend, waive, release and hold the Coastal Alabama Business Chamber harmless from any and all liability, claims, and causes of action for injuries to person or property arising out of or related to this Restaurant Challenge event. I also agree to allow reprint of my recipe for publication, promotion, distribution and sale with no future obligation, financial or otherwise owed to restaurant/participant.

\_\_\_\_\_  
Participant Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Restaurant Owner/Manager Signature

\_\_\_\_\_  
Date

Please email completed form to [suzetta@mygulfoastchamber.com](mailto:suzetta@mygulfoastchamber.com) or drop off at the Coastal Alabama Business Chamber.

Coastal Alabama Business Chamber  
3150 Gulf Shores Parkway, Gulf Shores, AL 36542  
(251) 968-7200

## Shrimp Festival Restaurant Challenge Important Information & Rules

*Please Read Carefully*

### RECIPE REQUIREMENTS:

1. Recipe must be **TYPED** and be submitted with application (measure ingredients & directions). Points will be deducted if changes are made to the recipe. Application not accepted until both recipe and application are submitted.
2. Recipe **MUST** include **DOMESTIC SHRIMP**. Chefs are responsible for selecting and providing own shrimp (size and type) and must bring proof that shrimp are **DOMESTIC SHRIMP**.
3. Recipe main ingredient **must be shrimp**. We strongly encourage all Chefs to use shrimp as the main focus of the dish!
4. Recipe can have **no indication** as to which chef or restaurant it belongs to. All recipes will be fully anonymous to the judges.

*You are responsible for bringing the following to the Restaurant Challenge at Coastal Alabama Community College:*

- All Ingredients. (Enough for 5 platings) for the judging
- Bring your own plates (they will NOT be provided)
- Spice mixes and stocks may be prepared prior to the challenge
- All sauces must be made from scratch during the challenge
- ONLY 1 Chef/Cook and 1 Assistant/chef/cook are allowed to participate and be in the kitchen area **NO EXCEPTIONS**
- No Communicating with the judges, before during or after the competition is allowed
- MUST use the recipe that is submitted with application to the Coastal Alabama Business Chamber
- Recipe **MUST INCLUDE** Domestic Shrimp. (Imported shrimp are not permitted) Prefer use of GULF WILD SHRIMP

### Available at Coastal Alabama Community College:

Fryers	Grill	Cookware
4 burner gas stove	Oven	Mixers
Convection oven	Deck oven	

Please note: If you have a special cooking need please contact Ed Douglas with the Culinary Institute at Coastal Alabama Community College (formerly Faulkner State Community College) (251)-968-3104 or email [ed.douglas@faulknerstate.edu](mailto:ed.douglas@faulknerstate.edu)

**Deadline to submit application is February 13, 2019.**



## **12<sup>th</sup> Annual National Shrimp Festival**

### **Restaurant Challenge Prize List**

#### **1st Place**

- \$1,000.00 cash prize
- Royal Prestige Cookware (\$2,000 value)
- Annual National Shrimp Festival Restaurant Challenge Traveling Trophy to be displayed with your restaurant name at your restaurant (until next year's competition) and a trophy/plaque to keep.
- Recognition in the Shrimp Festival Program

#### **2<sup>nd</sup> Place**

- \$750 cash prize
- Trophy/Plaque
- Recognition in the Shrimp Festival Program

#### **3<sup>rd</sup> Place**

- \$500 cash prize
- Trophy/Plaque
- Recognition in the Shrimp Festival Program

#### **Committee Choice Winner**

- Trophy/Plaque
- Recognition in the Shrimp Festival Program