



Objective

The Master Chef cook-off is a challenge that encourages Master Guide clubs to bring their best recipe to compare against other clubs.

Participants

Club members

Judging

First round: Council Master Guides that are available will judge the food based on:

- Originality: Does it spark conversation? Is it creative?
- Taste: does it taste good
- Presentation: visually appealing

Final round: Camporee speaker and two random Master Guides will be blinded folded and will choose from the Top 3 top selections of the first round.

Categories

1. **Main Course Around the World Cook-off.**
In this unique challenge, chefs choose which region to represent, whether it be from their heritage or a favorite cuisine.
2. **Snack Challenge**
The following are samples:
 - The Great Guacamole
 - Salsa Challenge
 - Dip-off
3. **Sweet Challenge**
The following are samples:
 - Cookie Bake-off
 - Pie Bake-off
 - Bread Bake-off

Procedure

1. During the March & Drill event, clubs will have the opportunity to set up. Participants will receive 15 minutes of setup time before allowing the judges into the area.
2. Each participating club can do one entry per the following categories: Main Course Around the World Cook-off, Snack Challenge, and Sweet Challenge.
3. The judges will select a winner. We will then gather all the attendees and present an award or prize to the best in the show for each category.
4. After that the sample plates will be available for purchase.
5. As soon as sample food runs out, you must clean up.



Points

Total Points 100

Participation 75 points

Cleanup 25 points