1ST ANNUAL HANNAN ALUMNI COOK-OFF SATURDAY, JANUARY 20, 2018 ● 1 P.M. – 4 P.M.

To benefit the Archbishop Hannan High School Alumni Association



TEAM REGISTRATION

DEADLINE TO SUBMIT: 12/20/17

REGISTRATION FEE: \$50 PER TEAM

LATE REGISTRATION FEE: \$75 PER TEAM

• Late registration available until 1/17/18

EVENT T-SHIRTS NOT GUARANTEED

COMPETITION INFORMATION:

- MANDATORY CHEF MEETING AT 8:30 A.M.
- Set-up & cooking begins at 9:00 a.m.
- Must cook 5 gallons of gumbo of your choice on-site
- TASTING IS OPEN 1 P.M. 4 P.M.
- JUDGING/AWARDS WILL TAKE PLACE AT 3:00 P.M.

REGISTRATION INCLUDES:

- 10x10 area to cook, 1 table
- TEAMS OF UP TO 4 PEOPLE
- EVENT T-SHIRT FOR EACH TEAM MEMBER
- Two tasting tickets

Team Name:				
Team Chef:			_ T-Shirt Size:	
Telephone:	Email:			
Team Sous Chef:			_ T-Shirt Size:	
Team Sous Chef:			_ T-Shirt Size:	
Team Sous Chef:			_ T-Shirt Size:	
Are members of your team alumni of AHHS?	Yes	No_		
If yes, what is your graduating year/years?				
If no, what is your affiliation with Hannan?				

Please make checks payable to "Archbishop Hannan High School".

Mail form to AHHS, Attention: Kayla Siemann, 71324 Highway 1077, Covington, LA 70433 or email to ksiemann@hannanhigh.org.

The Archbishop Hannan Alumni Association is an organization of alumni and friends who collaborate for the purpose of reuniting alumni while sustaining and fostering relationships within the Archbishop Hannan Community through social, charitable, educational, and spiritual activities, thus helping to support the vision and mission of the school.

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TEAM RULES

EVENT LOCATION & TEAM SPACES:

The event is located at Archbishop Hannan High School in Covington. Each team will have a 10x10 space. One table per team will be provided, and teams must furnish their cooking equipment, including gas cookers and any electricity needed via generators.

SUPPLIED ITEMS:

The AHHS Alumni Association will provide sampling bowls, tasting utensils and napkins. These supplies will be provided Saturday morning upon check-in at the Chef's Meeting.

GUMBO PREPARATION:

Gumbo must be prepared on-site. Ingredients such as protein, veggies, stock and rice may be prepared in advance. In addition, the roux can be prepared in advance.

Each team must prepare a minimum of 5 gallons of gumbo and must provide your own rice. Teams must bring their own ladles for serving gumbo and are required to provide samples (approximately 4oz) of their gumbo to the public in the provided sampling bowls.

Other than gumbo, no outside food or drinks may be sold to the public. The AHHS Alumni Association will provide beverages and other concessions for sale during this event. Teams are responsible for all ingredients and expenses of their gumbo.

TEAM CHEFS:

Each team will designate a team Chef who will be responsible for attending the Chef's Meeting, heading gumbo preparation, seeing that each assigned area is kept clean and providing the judging samples. Teams are responsible for their own garbage and should dispose of garbage in the designated cans in the cook-off area. All areas must be picked up and cleared by 4:30 p.m.

CHECK-IN & CHEF'S MEETINGS:

There will be a <u>mandatory Chef's Meeting at 8:30 a.m.</u> All Team Chefs must attend in order to check-in and review rules. Setup begins at 9:00 a.m. Teams can begin cooking as soon as they have checked-in and are set up to cook. The Cook-Off will be open to the public at 1 p.m. and sampling will begin at that time.

JUDGING & AWARDS:

Judging will take place at 3:00 p.m. by local judges, and winners will be announced shortly after. Three judging samples must be provided and submitted in the provided judging bowls. Awards will be given for Judges Choice & Fan Favorite. Awards are TBD.

DEADLINE:

Registration & payment must be received by December 20, 2017. There will be no refund for cancellation.