



*Wisconsin's Taste of Elegance
January 31, 2019 — Kalahari Resort, Wisconsin Dells*

Contest Rules

APPLICATION

1. The contest is open to all employed chefs from a Wisconsin food service establishment
2. The purpose of the Taste of Elegance is to encourage creative menuing of pork in restaurants.
3. Chefs will develop an entrée recipe using any cut of pork (bone-in or boneless), **excluding ribs**. The entrée must include at least a 5 oz serving of pork. Recipes should include measurements.
4. The pork recipe must be submitted, along with a brief personal résumé and the completed entry form to: Wisconsin Pork Association, PO Box 327, Lancaster, WI 53813. Electronic submissions are preferred (Word document if possible), and may be sent to mmasters@wppa.org. The application deadline is Monday, December 10, 2018.
5. The recipe will be evaluated by a selected team and up to eight (8) contestants will be chosen to participate in the Taste of Elegance contest. ***Chefs selected to compete in the contest will be asked to submit their recipes and an individual photo electronically to WPA for reproduction.***
6. Recipes must meet the following criteria to qualify:
Originality—a creative use of pork as a menu entrée
Appearance—plating presentation as it would appeal to the consumer, including the entrée, garnishes, and side dishes, as well as portion size.
Taste—pleasing meld of flavors; tenderness and juiciness of product, proper internal temperature; mouth feel of entrée; presence of textures and flavors that enhance each other.
7. The eight (8) selected contestants will be notified of their participation in the contest and individual judging time within three weeks prior to the contest date. Each contestant must prepare the recipe submitted.

CONTEST PARTICIPATION

8. Contestants may arrive at the Kalahari Resort at any time between 12 noon and 2:30 p.m. January 31, 2019. All chefs must be checked in by 2:30 p.m.
9. There will be three judges evaluating entrées. Judging will begin at 3:00 p.m. **Judging will be done by blind tasting.** Judges will be served by Wisconsin Pork Association committee members and will not have contact with contestants until all entrées have been judged. The committee members will carry the plated entrée from the kitchen directly to the judge's room.
10. Contestants must have their plates ready to be taken to the judges at their designated time. A strict time schedule will be used for all contestants; being late could result in loss of points. Judges will have 10 minutes to evaluate each entrée.
11. The Judges' awards will be based on the complete presentation of the entrée. Side dishes and garnishes should be complimentary, but will not be judged, except for those being evaluated for the Best Use of Soy award. The judges will break tie scores. Judges' decisions are final.
12. Judging of the entrée will be based on the following criteria:
Originality ----- 20 points
Appearance -----30 points
Taste ----- 50 points

13. Best Use of Soy Award – Chefs who use one or more of the following soy ingredients – Edamame, Tofu, Soynuts, Soy Flour, Soymilk, Textured Vegetable Protein (TVP), Miso or Soybean Oil – with pork entrée will be eligible for the \$250 “Best Use of Soy” award. Note – soy sauce does not count as a soy accompaniment.
14. Each of the eight (8) contestants will be responsible for furnishing recipe ingredients, utensils, three plates for presentation to the judges, and one plate for presentation at the reception that evening. Judges are given the recipes in advance and have them available during the competition.
15. Contestants may need to partially prepare their entrées prior to arriving at the Kalahari Resort in Wisconsin Dells. The kitchen will be available for reheating and finishing entrées. Contestants will need to notify WPA of individual kitchen equipment needs.
16. All participating chefs must release their recipe for publication and it becomes property of the Wisconsin Pork Association.
17. After winning, the chef must sit out the following year, but may be asked to judge.

RECEPTION

18. A reception, highlighting each chef, along with his or her entrée and restaurant, will start at 6:15 p.m. Taste of Elegance awards will be presented at approximately 7:30 p.m.
19. Awards:

Chef Par Excellence:	\$750 + Expense-Paid Trip to the Midwest Pork Summit
Superior Chef:	\$500
Premium Chef:	\$250
People’s Choice:	\$250
Best Use of Soy	\$250

The Chef Par Excellence will receive a complimentary trip for an exclusive educational weekend (exact dates and location TBD) at the Midwest Pork Summit. The weekend features demos from guest chefs, farm to fork education and an opportunity to work with top chefs throughout the Midwest. If the winning chef is unable to attend the Midwest Pork Summit, the trip will be forfeited and offered to the runner-up.

20. Each contestant will be furnished with two 8’ x 30” tables to display their entrée, samples, and promotional items for their restaurant. Booths must be setup by 5:45 p.m.
21. Each restaurant must provide a presentation plate to show at the reception what their entrée would look like if ordered at their restaurant. Your presentation plate should be incorporated into your table display.
22. Contestants are requested to provide bite-size samples of their entrées for audience members to sample. WPA will provide a cash stipend (up to \$250) for participants to purchase pork for the event. Expect approximately 500 people for samples. Audience members will be voting on their favorite dish to determine the People’s Choice winner.
23. Food safety is a priority for this contest - you are encouraged to practice strict food safety precautions during preparation.
24. Contestants are encouraged to bring additional help for the competition/reception; however, if you need additional help, please let WPA know.

Questions? Contact the Wisconsin Pork Association, at 608-723-7551 or mmasters@wppa.org.