

South Dakota Rapid City Taste of Elegance 2019 COMPETITION RULES & GUIDELINES

If you have questions, please contact Stacey at 605-332-1600, ssorlien@sdppc.org

▪ SDPPC ▪ 4605 West Homefield Drive ▪ Sioux Falls, SD 57106 ▪

About the Taste of Elegance

The South Dakota Rapid City *Taste of Elegance* will be an annual culinary competition hosted by the South Dakota Pork Producers Council on behalf of the state's pork farmers. The event is designed to encourage chefs to create innovative pork entrées for use in foodservice and to showcase the versatility of pork. Chefs prepare an original pork recipe for three judges in the morning and make 200 one – two-ounce samples for evening guests.

When & Where

The South Dakota Rapid City *Taste of Elegance* will be held on **Sunday, October 27, 2019** in the Dakota Ballroom at the **Rushmore Plaza Holiday Inn** in Rapid City, South Dakota. Judging will be from 10:00 AM to 12:00 PM. After the judging is complete there will be a review session with the judges at 12:15 PM. A public social hour with free beer samples will be held from 5:00 PM – 6:00 PM at 6:00 PM, 200 guests sample a 1 to 2-ounce portions of your pork recipe, and they vote for the People's Choice Winner & Display Award. The awards ceremony begins at 7:30 PM

Who Can Compete

- The *Taste of Elegance* participant must be a chef or foodservice operator who currently works in South Dakota.
- After winning first place, the South Dakota *Taste of Elegance* winner may not compete following year.
- The South Dakota *Taste of Elegance* winner is only eligible to attend the Midwest Pork Summit a educational event three times, after the third time; she/he is no longer eligible to compete.
- Competition is limited to 8 chefs.
- Due to limited space, if more than two chefs from the same foodservice location apply to compete, the first two applications received will be accepted. The other chefs will be placed on a waiting list and notified of any cancellations.
- A National Pork Board named Celebrated Chef cannot compete in the local *Taste of Elegance*.
- If a chef changes restaurants or employment after entering the competition, notify Stacey at 605-332-1600 or ssorlien@sdppc.org.
- If you decide not to compete, immediately notify Stacey at 605-332-1600 office, 605-201-4631-cell or ssorlien@sdppc.org.

Judging Criteria & Prizes

- This competition utilizes blind judging. This means that when the judges evaluate the recipes, they do not know which chef prepared the entrée.
- A three-judge panel of foodservice professionals will evaluate the pork recipes using the following criteria:
 - **Flavor/Taste** (*Tenderness of pork, juiciness and flavor of pork, not overcooked or undercooked, pleases the entire pallet, balanced combination of texture and flavor*) 50 points
 - **Appearance** (*Color, appetizing, attractively served, suitable and attractive garnish*) 30 points
 - **Originality** (*Utilizes new ideas in pork preparation, provides creative use of pork, fashionable and trendy*) 20 points
- Winners are announced at 7:30 PM
- Prize Amounts will be:
 - First:** \$1,000, engraved crystal award, and the honor of representing South Dakota at the Midwest Summit put on by area state associations, 2020.
 - Second:** \$500 and engraved crystal award
 - Third:** \$250 and engraved crystal award
 - People's Choice:** \$250 and engraved crystal award (determined by evening guests)
 - People's Choice Runner-Up:** Engraved crystal award (determined by evening guests)
 - Most Creative Table Display:** Sculptured Star Award (determined by evening guests) Judges will break ties and their decisions are final. Each chef will receive her/his score and judges' comments by mail after the event.

Preparing the Entrée for Judging

- The entrée prepared should be "culinary competitive" as the winner will advance to the Midwest Pork Summit. Chefs may modify their recipe and/or change their plate presentation for the award banquet that evening.
- The Rushmore Plaza kitchen is available at 7:00 AM on October 27th for chefs to prepare their entrée for judging. Advanced preparation is strongly encouraged.
- Each entrée is judged for approximately 12 minutes between 10:00 AM and 12:00 PM depending on the number of competing chefs. (Your exact time will be given at a later date.)
- Bring your own equipment and supplies to prepare your entrée for the day. Arrangements for kitchen facilities and ovens can be made with Chef Ben Venables (605-415-5301) or ben.venables@rushmoreplaza.com at the Rushmore Plaza Holiday Inn.
- Bring your own serving plates to compliment your presentation. Side dish or garnish may be presented with the pork entrée.
- Prepare four entrées (one for each judge and one for the judges' room).

Evening and Awards Program

- The evening program takes place at the Dakota Ballroom of the Rushmore Plaza Holiday Inn from 5 PM to 8 PM
- 200 guests arrive between 5 PM and 6 PM You may begin to serve your entrée at 6 PM
- You will have three 8x10 draped tables (two with skirts for serving and one for preparation and supplies. You may display a menu or any other items on your tables to "invite" guests to your restaurant.
- Electrical outlets will be available.
- Chefs have ballroom access for serving table set-up in the afternoon. Set-up should be completed by 5 PM
- Guests visit the chef's station to sample the pork entrées. The Rushmore Plaza Holiday Inn will provide utensils, napkins and plates for the 200 guests. The plates will be placed on your serving table display.
- Chefs may prepare their samples at the Rushmore Plaza Holiday Inn kitchen or in their own kitchens.
- Guests visit each station and vote for People's Choice and Most Creative Table Display. Along with the chef stations, guests may visit the salad bar, dessert bar and cash bar.
- Awards are announced at 8 PM

Pork Product & Recipe

- **Pork tenderloin can be used as the main pork cut in the recipe.**
- Pork for judging and at the evening event will be provided at *no charge* to the chef. The cut of pork and pounds needed must be provided to Stacey with the South Dakota Pork Producers Council by **September 16, 2019**.
- The meat pickup can be arranged with Stacey after it has been ordered.
- The full recipe is due no later than **September 16, 2019**.
- Each chef provides her or his own recipe ingredients, with the exception of the pork.
- A form to order your pork product is enclosed. **Remember to order pork for the 200 one to two-ounce sample servings in addition to the entrée for judging.**

Most Creative Table Display

- We encourage each chef to decorate his or her serving area. Guests will vote on their favorite table display and the winner will be announced at the end of the evening.
- Chefs provide the decorations and props that will be used in their serving area.

Chef Guest Policy

- Chefs will receive two complimentary tickets for two guests for the evening event.
- Additional tickets may be purchased through the SDPPC office, 605-332-1600. Tickets are \$30 per person or \$300 for a reserved table of ten. Buy your tickets early!

DEADLINES

Due September 16, 2019

- Application Form with Pork Order and Recipe (in the folder).
- Consent Form (in the folder)
- Recipe & Ingredients, if returning via email (in the folder). Email to ssorlien@sdppc.org