

2020 PASTA SHOWDOWN™

Wednesday, October 8, 2020

OFFICIAL RULES AND REGULATIONS

ELGIBILITY

The contest is open only to chefs, sous chefs and/or pizzeria operators 18 years or older from the restaurant and pizzeria industries. Pizza & Pasta Northeast, Pizza Expo and/or Pizza Today employees and their family members, as well as staff, speakers and presenters at Pizza & Pasta Northeast, are not eligible, nor are employees or representatives of advertisers, exhibitors, other suppliers to the industry or their affiliates. Registration for the Pasta Showdown opens online at PizzaandPastaExpo.com on or around Monday, June 1, 2020, and remains open until all available places are taken. Competitors may enter the competition when they register to attend Pizza & Pasta Northeast; or it can be added later to an attendee registration by logging into your registration record. Please note that a competitor's valid show registration and entry is interpreted as acceptance of all contest rules and regulations.

Summary details for the Northeast Pasta Showdown are as follows:

A panel of professional chefs and/or those allied to the field who have a proficiency in Italian cuisine will judge the 1-day contest. Each chef/participant who enters the contest will be required to submit a recipe for their signature pasta dish, which will be presented to the judge, along with your pasta entry. Show management will provide the equipment, pots, pans and basic cooking utensils. However, contestants may bring their own utensils, if they desire to do so. Participants will have 40 minutes for the preparation of their dishes.

- The competition is limited to the first 20 registrations.
- Each participant will be provided with the type of pasta matching the one submitted on the recipe, unless they plan on making their own fresh pasta. Please note all other ingredient(s) are the responsibility of the contestant and will not be provided on-site.

- All pasta should be cooked al dente; overcooked pasta will lead to a point reduction.
- Each participant/chef is required to cook and present a dish of pasta according to either a traditional /historic or original recipe in the Italian tradition.
- The competing dishes will be presented to a panel of five (5) judges, with the highest and lowest scores eliminated from the final scoring.
- The dishes will be judged on trueness to Italian cuisine's basic tenets: technique; presentation; flavor balance and taste.
- Prize – The Showdown winner will receive a \$2,000 check and a trophy. Second and third place prizes are \$500 and \$250, respectively.

COMPETITION RULES

- Entries may include any combination of ingredients, sauces and toppings. Every component must be placed together as a single judging portion. If a component to an entry, such as a sauce or condiment, exists outside of the serving tray, it will not be judged.
- All competition entries must be prepared onsite during the competition. However, homemade pasta and sauces can be prepared off-site, if time will be an issue. Pre-packaged material/products that constitute an ingredient are permitted. However, if you are going to use a prepackaged or precooked ingredient(s), it must be approved in advance by the competition coordinator(s).
- All cooks will be required to submit a printed recipe card with a list of ingredients and a brief description (50 words or less) of their signature dish prior to the start of the competition. Once recipe cards are submitted, competitors will be permitted to produce only that dish, without changes and/or substitutions. Provide detail that would allow a chef reviewing the card to recreate your dish by using only the recipe card. Please note: Judges will have access to the NAME of the dish and the recipe DESCRIPTION, not the name of the competitor.
- Refrigeration and freezer access: Competitors will receive access to refrigeration beginning Wednesday, Oct. 7 at 8 a.m. All items in

refrigerated storage must be wrapped as one unit. If you have a basket and a cooler, you must use plastic wrap to combine them together. On top of your bundled wrap, a label with your name and your competition must be affixed. The refrigeration attendant will verify the name of the competitor and retrieve their ingredients. You may be asked for ID.

- Miscellaneous: If a specific piece of hardware, ingredient or other equipment is not identified in advance, competitors should assume it will not be provided. If you have a specific question about what is provided, you should contact show management in advance of the competition to verify. As an example: Cook's knife sets are not mentioned in this document; as a result, all cooks should assume they are to provide their own knives/utensils.
- The decisions of the judges are final in all aspects of this contest.
- Payment of any local, state or federal taxes are the responsibilities of the winners. There will be no substitutions of prizes as offered except at the discretion of Pizza & Pasta Northeast Show Management®. Prizes are non-transferable.
- Winners will be expected to provide banking information and taxpayer identification number (W-9/8) at the conclusion of the competition to facilitate the payment.
- Refunds: No refunds will be processed after August 30, 2020.