Welcome to the 2022 FOOD FUSION CHALLENGE

TEN TEAMS

- New Desi Fusion
- Tricolor Cooks
- The Three Cheaters
- Delicious Doves
- Syneresis Systers
- Chop It Like It’s Hot!!
- Edible Engineers
- Kofta-esque
- Food For The Soul
- Savanna’s Bananas

THREE JUDGES

President Wendy Wintersteen
Dr. Carmen Bain (Associate Dean, CALS)
Dr. Eulanda Sanders (Chair, AEHSM)

PRIZES

First Place: $2,500
Second Place (x2): $1,500
Third Place (x2): $1,000
Fourth Place (x5): $500
INTERVIEWS & EPISODE

➤ We will be recording these trainings and making time to interview you and your teams.
➤ The live competition, judging, and awards ceremonies will also be recorded.
➤ Everything will be edited into an “episode.”
➤ On March 29, we will do a 30-minute media etiquette training to prep you for this element of the competition.

FINAL DISH

➤ Your budget will be $100 and you should try to source everything from Hy-Vee. (We will discuss this more at a later training.)
➤ You must create one entree and one other side dish, which can be a salad, side, dessert, drink, etc.
➤ You do not have to replicate what you created for your submission.
➤ Take inspiration from the trainings and remember the constrictions of the kitchen and ingredients.

OTHER ITEMS TO CONSIDER

➤ Only two team mates may be cooking at your station at any given time. If you want to swap team mates at any time, the first team mate must leave the floor and then the new team mate may enter.
➤ Your team must arrive on time to prep your station.
➤ Nothing can be pre-cooked or prepared. You will not have access to your ingredients until you prep your station.

OTHER ITEMS TO CONSIDER

➤ You will have 1.5 hours from start to finish to prepare your dishes.
➤ You must stop when the time runs out. One teammate will present the final dishes to the judges and share your team’s story with them, as well as answer questions. The other teammates will spend that time cleaning your stations.
➤ Teams will attend the Feed the World Keynote and Awards Ceremony from 5-7 PM, when the judges will present awards to each team.
REQUIRED TRAININGS

Emphasis on REQUIRED

- **Food Creativity Training**
  - March 22, 4:10-5 PM, 0114 SICTR

- **Media Etiquette Training**
  - March 29, 4:40 PM, Zoom

- **Food Safety Training**
  - March 31, 4-5 PM or 5-6 PM, 0114 SICTR

- **Make-up Session**: TBD

- **Kitchen Safety Training**
  - April 7, 12:1 PM, 3328 SICTR

- **Make-up Session**: TBD

- **Team Consultations**
  - Week of April 11-15, Times TBD

  - This is when you will provide your final list of ingredients.

CHALLENGE SCHEDULE

April 21, 2022

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>12:00 - 12:30 PM</td>
<td>Station Prep</td>
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<tr>
<td>12:30 - 2:00 PM</td>
<td>Live Cooking Competition</td>
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<tr>
<td>2:00 - 2:30 PM</td>
<td>Live Judging &amp; Station Cleanup</td>
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- **Food For The Soul**
- **Savanna's Bananas**
- **New Desi Fusion**
- **Kofta-esque**
- **The Three Chefsateers**
- **Edible Engineers**
- **Delicious Doves**
- **Chop It Like It's Hot!!!**
- **Syneresis Systers**
- **TriColor Cooks**

JUDGING CRITERIA

- **Food Originality and Creativity** — 30 points
  - Dishes offer an original invention blending ingredients and flavors from two or more culinary traditions. (20)
  - Dishes offer a variety of long-established flavors of cultural or geographic significance. (10)

- **Food Presentation** — 20 points
  - Dishes are colorful and visually appealing (15)
  - Food presentation is neat and clean, no stains/spills around the dishes. (5)

- **Oral Presentation** — 20 points
  - Team presents a clear viewpoint of the reasons for making their choices, clearly explain the choices and vision behind their dish. (20)

- **Food Taste** — 30 points
  - Dishes are pleasant in taste and properly seasoned. (15)
  - Dishes include appropriate flavors and textures. (10)
  - Dishes are served at proper temperature. (5)

- **Food Temperature**
  - Dishes are served at proper temperature. (5)

PARTICIPATION FORM

- **All participants must complete.**

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<thead>
<tr>
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<tbody>
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<td>Consultation</td>
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<td>Photo/Video Release</td>
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CONULTATION SIGN-UP

- **One sheet.**

<table>
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PHOTO/VIDEO RELEASE

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INGREDIENT LIST

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