

# Fried Chicken Sandwich Competition Rules 2024

## General Rules

- Competitors must integrate at least one secret ingredient from Club House for Chefs Sauces or Seasonings in their Chicken Sandwich, failure to do so will result in immediate disqualification. Samples of each secret ingredient will be shared with competitors only, prior to the competition for testing.
- Competitors must use Canadian Chicken, provided by Premium Foods, Direct Poultry. \* *Cut of your choosing*
- Competitors must bring all other ingredients and tools required to complete their Fried Chicken Sandwiches (four servings). Points will be deducted for unnecessary food waste.
- Entrants will receive an email detailing cooking equipment, and competition space, closer to the date. No deep fryers will be available, all chicken must be shallow fried, on stove top.
- Each contestant will have 1-hour to prepare and cook their sandwiches, including clean up. Contestants will be timed by RC representatives. Failure to adhere to time restrictions or to clean up in a professional fashion will result in an automatic deduction of 5 points.
- Only registered contestants will be allowed in the contest area. Please note: You must be registered for the RC Show 2024 to enter the competition. No on-site entries will be permitted unless approved by the operations team.
- A maximum of 40 applications will be accepted. Judges will choose the four finalists to compete from qualifying entries.
- Decisions by the judges are final in all aspects of this contest.
- Competitors' ingredients should be stored in a cooler ready for competition. Refrigeration and BOH prep space will NOT be provided.
- Competitors agree to have their pictures taken with their creations before and/or after they are presented to the judges.

## Sandwich Criteria

- Sandwiches must push the boundaries of flavor, presentation, and innovation utilizing one of the secret ingredients provided by Club House for Chefs. Failure to do so will result in immediate disqualification.
- Competitors must use any cut of Canadian Chicken, provided by Premium Foods, Direct Poultry.
- Sandwiches must be a reflection of Chicken Farmers of Canada's brand personality, "adventurous, playful, and unapologetic"
- Sandwiches should reflect personal connection and candidates should weave a story into their entry
- Sandwiches should stand out from the crowd

## Application Criteria

### **All applicants must:**

- Be registered to attend the Restaurant Canada Show 2024
- Have a minimum of 3-4 years of experience working in a professional kitchen.
- Be living and working in Canada.
- Be 19 years of age or older.
- Complete the application in full, by the deadline, to be considered valid.
- Be available to travel at their own expense to Toronto to compete in the live competition, should they be selected, which will take place on April 10, 2024
- Be willing to bring any ingredients necessary to complete your sandwich entry
  - ONLY cooking equipment will be provided (heavy bottom pot for a shallow fry)

## **Entry**

To enter, applicants must meet the application criteria and submit an application with the following information, by February 23, 2024 at 11:59pm EST

### **Application Requirements**

- Contact information
- Resume
- 1 Reference - contact name, email and phone number
- Hi-res headshot
- 50-100 word explanation of why this competition would be meaningful to their career
- 1–3-minute video of the applicant explaining why they are passionate about fried chicken sandwiches or what their story is behind the sandwich. What makes this sandwich special and stand out amongst the others? To be recorded on a phone.
- Description of your sandwich

*Applications will be submitted based on meeting the above criteria and capped at 40 applications on a first come, first served basis.*

*Application submissions will be reviewed and judged by a panel of culinary experts. Restaurants Canada will not be involved in any of the judging.*

## **Unforeseen Circumstances**

- In the event of a tie among the Top 3 winners at the live competition, the final decision will be made by the head judge.
- In the event that one or more of the finalist competitors works for one of the pre-selected judges, it is at the sole discretion of Restaurants Canada and its partners to determine if it is necessary for the competitor(s) to be judged by a replacement judge, selected at the sole discretion of the event organizers, to ensure fair and impartial evaluation.
- In the event that a competitor is unable to participate in the live competition round, they will be replaced by the next competitor who is available.
- In the event that a replacement competitor cannot be secured due to limited time, availability or unforeseen circumstances, it is at the sole discretion of the event organizers, Restaurants

Canada and its partners to decide whether the competition continues with a reduced number of competitors.

- In the event that a pre-selected judge is unable to participate, event organizers, Restaurants Canada will select a replacement at their sole discretion. If a replacement judge can not be found due to limited time or availability, it is at the sole discretion of event organizers, Restaurants Canada to decide if the judging continues with a reduced number of judges.
- Should any additional disputes arise that need to be settled, event organizers, Restaurants Canada, in consultation with the head judge, will determine a solution at their sole discretion.