



Rules and Guidelines

The Michigan Taste of Elegance is an annual chef's competition designed to encourage chefs to creatively prepare and **feature fresh PORK** on their restaurant, noncommercial foodservice or catering menus. The competition will be held in conjunction with the Michigan Restaurant Show on **Tuesday, October 16, 2018** at the **Suburban Collection Showplace, 46100 Grand River Ave., Novi, MI 48374**.

- Each participating chef will develop a main entrée recipe utilizing whole muscle PORK. (Fresh pork: tenderloin, shoulder, butt, loin, and fresh ham are just a few). ***You should not use ground pork as your main ingredient. The pork entrée must not be on your current menu but should be something that can be added after the event.***
- The chef winning the Grand Prize is asked to serve as advisory chef and judge the next year, depending upon the circumstances (i.e., should their restaurant be competing they could not judge.)
- Competition will be limited to fifteen chefs. The Michigan Pork Producers Association will review the applications to determine participation.
- Judging will be based on the following criteria:

<i>Taste</i>	<i>50 points</i>
<i>Appearance</i>	<i>30 points</i>
<i>Originality</i>	<i>20 points</i>
- Judges will be evaluating the pork entrée and garnishments; not side dishes. The side dishes will be taken into consideration only in the Appearance judging criteria. In case of a tie score, the judges will break them. The judges' decisions are final and non-negotiable. A score compilation and comments will be sent to the chefs after the competition.
- Each contestant will be provided a 10' x 10' booth space and two tables - one for preparation (8' x 30") and one for judges (30" rounds). An electrical hookup will also be provided.
- Each contestant is responsible for furnishing all recipe ingredients, utensils, table cover, serving dishes, and five place settings (one for each judge and one to display during the contest).
- Contestants will need to do all their own cooking preparation before arriving at the Suburban Collection Showcase, so that only a re-heat will be necessary on location. The entree can be prepared over butane burners.

TASTE *of Elegance*™

- **Recipes must be submitted before the contest.** They should be typed in a form suitable for reproduction. The prize-winning chefs will release their recipes for publication.
- Contestants need to be set up *by 12:30 p.m.* on Tuesday, October 16, 2018.
- Contestants will be notified of their judging time by letter seven days prior to the contest.
- A copy of the restaurant's menu should be displayed on the table during the contest. The contest entree should not currently be on the menu.
- Judging will occur Tuesday, October 16, 2018, at the Suburban Collection Showcase, Novi, Michigan. Four judges will judge each contestant for seven minutes beginning at 1:00 p.m. The winner will be announced immediately following the competition.
- Winners of the Michigan Taste of Elegance will be announced at 4:00 p.m. Prizes are as follows:
 - **1st place** - \$1000, a plaque
 - **2nd place** - \$500 & plaque
 - **3rd place** - \$250 & plaque
 - **People's Choice** - plaque (determined by ballot at the event)
- If, during the times between entering and the actual contest, a chef leaves one restaurant and joins another, the chef is responsible for informing Michigan Taste of Elegance as to whether he or she will compete representing the former restaurant or the new restaurant. If the chef chooses not to compete, the former restaurant will have the first opportunity to enter a new chef. If the former declines, then one of the alternates will be eligible.
- Competing chefs will be eligible to receive \$50.00 if their contest entree is added to the menu of their establishments within one year. Restaurants adding contest entrees to their menus must send Michigan Pork Producers Association a printed menu as proof to be eligible for payment.
- A chef is only eligible to win the Michigan Taste of Elegance a total of three times. After winning the third time the chef may be asked to act as a consultant and or judge for future contest.