

70th Annual State Conference ~ School Nutrition Association of SC
October 12 – 14, 2023

SNA of SC 2023 Chopped Registration Form

Please **email** completed form to Joyce Lovett at snasc@bellsouth.net
no later than **Friday, September 29, 2023**.

The contest is open to five teams. The first five teams that send in the completed information to
SNA of SC will be the ones in the 2023 Chopped Contest.

District Name: _____

Team Member #1 Name:	
School/Office:	
Position:	

Team Member #2 Name:	
School/Office:	
Position:	

Team Member #3 Name:	
School/Office:	
Position:	

Rules for Participation in the SNA of SC Chopped Contest Friday, October 13th: During the Expo

Three Child Nutrition Program employees from the same district will make up a team. The 2023 Chopped Contest is limited to the **first 5 teams** that register for the competition. (Teams must have three team members in order to participate in the contest)

All participants will be given an apron and skull cap that they **must** wear during the competition. All participants must wear closed toe shoes. (HACCP Standards dress codes apply)

1. Each team will be provided with a variety of small equipment, access to seasonings, and **three** mystery ingredients.
2. Each team will receive identical ingredients, equipment and must use only what they are given to prepare a school lunch meal. (Districts may **not** bring their own smallwares or any other food related items.)
3. The menu items can be anything that could be served for lunch in a school.
4. **All teams (* all three team members) must meet Friday, October 13th one hour before the contest begins in the Expo Hall (1:30 PM).**
5. Each team will have a total of 45 minutes to prepare the meal.
6. At the end of their 45 minutes, they must present their meal to the judges.
7. There must be enough of each menu item available for each judge (4 judges) to have a few bites, plus one plate for the display table.
 - The panel of judges will evaluate the food and the cooking procedures based on the following criteria:
 - ✓ Safety & Sanitation – maximum of 10 points
 - ✓ Use of Ingredients – maximum of 10 points
 - ✓ Teamwork – maximum of 5 points (*must clean up at the end)
 - ✓ Taste of Menu Items – maximum of 15 points
 - ✓ Presentation of Menu Items – maximum of 10 points

8. The judges' scores will be combined to determine the winner.

Mystery Ingredients:

- To be determined.

Additional ingredients will be available:

- Assorted spices (including cinnamon)
- Sugar, flour, oil, bottle of water (1 per team)
- Fresh Fruits and Vegetables
- Whole Wheat Wraps, Pasta
- Plates, cups, milk
- Must share ingredients with all teams

Equipment provided:

- 6-foot worktable
- 1-table top burner per team
- Peeler, grater, 1 cutting board, 1-2 knives, thermometer, spatula, 3 small bowls, measuring spoons, frying pan, spoon, bucket of soapy water, bucket of sanitizer

--WINNERS--

First Place Team Winner: \$75 (\$25 per team member)

Second Place Team Winner: \$45 (\$15 per team member)

Third Place Winner: \$30 (\$10 per team member)

Honorable Mention Prizes

All Participants will receive an SNA of SC Sercy