

What Will Be Provided to You

Each competitor will receive one kit per entry that contains the following:

- An electric griddle to cook your sandwiches, and hand washing stations with soap and paper towels.
- Tables to prep/cook and serve
- For the “BASIC” grilled cheese: (this will cover your judging samples - two sandwiches cut into quarters)
 - Several slices of plain ole white bread
 - Two (2) tablespoons of butter
 - Two pieces of cheese
- For the “GOURMET” grilled cheese:
 - You decide, and bring your own ingredients!!!
 - NO raw meat allowed.

What You Need to Bring

- Please be sure to bring any and all supplies, including two sets of utensils (in case one is dropped)
- Ingredients necessary to make eight (8) judging samples (two sandwiches cut into quarters) of your Gourmet entry.
- You will also need to prepare samples of your gourmet sandwich for about 200 attendees (remember, samples are sandwiches cut into quarters or something similar). That means bread, butter, and cheese at the very minimum.
- A tablecloth (not plastic) to cover your prep table and a heavy duty extension cord.
- PLEASE NOTE:
 - Any perishable items MUST be wrapped and kept in containers so as not to come in contact with the ice in your cooler, and be stored at safe temperatures (below 41F).
 - All food and food related items must be stored off of the ground, at least 6". Please be sure to label your ingredients, bags and coolers with your name.
 - All competitors must wear grilling hats with hair properly restrained, aprons, and food grade gloves.
 - When handling food items, all competitors WILL wear sanitary, disposable gloves. If you are grilling in costume, make sure your costume provides an appropriate hat and an apron, and make sure to wear food grade gloves.
 - Time Limits Each competitor will have only 30 minutes to complete their grilling for judging purposes. No exceptions! Spatulas down means spatulas down. Go ahead and practice so that you can grill 4 sandwiches (two in each category) in 30 minutes. After your entries have been delivered to the judges, you may begin cooking samples for the attendees.

When It's Time for you to Grill

- When you check-in at the event, you will be assigned a numbered cooking station. All supplies should be stored at your cooking station. All stations will be numbered and officially assigned. You will be told when to begin grilling and when your judging samples will be picked up for evaluation.