



**WORLD FOOD
CHAMPIONSHIPS™**
DALLAS, TEXAS

THE LEADER IN
FOOD SPORT™

WFC SHOW ME SERIES SHOW ME SERIES OFFICIAL COMPETITOR PACKET

Please make sure you have completed the Competitor Registration here:

[GOLDEN TICKET COMPETITOR REGISTRATION](#)

You are about to embark on a journey that could lead all the way to the top, a journey that features a pool of cash and prizes over \$350,000, a journey that could end with you taking home the coveted title of World Food Champion!

WFC Show Me Series is the first step. We celebrate the rich culinary talent here in our state, with our contests sending Missouri talent to the global stage, the World Food Championships, the largest competition in #FoodSport. There, past winners and current Golden Ticketholders convene for to compete for the ultimate food crown, and to parlay their World Food Championships success into personal, business, or even showbiz achievements.

The 10th Annual World Food Championships in 2022 boasted the largest Food Sport tournament in history with well over 1200 contestants on 360 official teams. They came from 41 American states and 11 countries to compete, while more than 25,000 foodies watched and enjoyed the heat of the battle unfold in 10 official categories. This past year, though facing global health challenges, WFC growth continued, and by the time the Show Me Series takes place, we will know the 2023 Final Table winner.

Since its debut in 2012, WFC has given birth to 30 TV food stars, awarded more than \$2 million in prize money, connected 150+ food brands with food fans, food bloggers, and food media and, in the process, gave birth to "Food Sport" by providing a level playing field, a fair judging system, a creative culinary fest, and a process that allows passionate culinarians to show their chops and earn the respect they deserve.

Your dishes will be judged fairly and objectively. As of 2017, all contests require official certification by a Food Champ E.A.T. Judge. Note that BBQ category will require a KCBS Certification. E.A.T certified judges will preside over the remaining categories:

Bacon • Burger • Rice/Noodle • Soup • Dessert • Vegetarian • Sandwich • Seafood • Live Fire • BBQ • Cocktail • Chef

The samples you provide to the crowd will be voted on by them as the best *Bite of the Nite™* which will have its own award presentation. Make sure you invite your friends and family to cheer you on!

E.A.T. MEANS EXECUTION • APPEARANCE • TASTE

Each dish will be evaluated on its own and by its own merits.

- EXECUTION. Did the dish come together? In your assessment, is there an appropriate ratio of ingredients? Did the cook successfully accomplish what they set out to accomplish. Does the dish meet the criteria of the specific category?
- APPEARANCE. Is it pleasing to the eye? Does it look appetizing? Do you want to take a big bite out of it right now?
- TASTE. Is it pleasing to the taste buds? Are the flavors appealing? Is there a balance of flavor? Does one element overpower the others?

IMPORTANT NOTES

- BE AWARE OF SCORING IMPACT
SCORE OF 1 = INEDIBLE • SCORE OF 10 = EXCELLENT DISH
- THE E.A.T. PROCESS IS WEIGHTED:
EXECUTION: 35% • APPEARANCE: 15% • TASTE: 50%

WHAT WE WILL HAVE ON SITE

EACH COMPETITOR STATION WILL HAVE:

- Two (2) single-burner High Performance Butane Countertop Range / Portable Stoves with Brass Burner, 8,000 BTU w/ Butane
- Two (2) 6ft tables and one (1) 4ft table



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- A base pantry of spices, oils, salt & pepper (see list below)
- Sponsored Protein ingredient, pantry ingredients for dish/recipe execution
- Safety equipment including First Aid Kit and Fire Extinguishers
- Sani Bucket | Bus Tub | Water Pitcher
- Natural Tableware Tasting plates for attendees

YOUR TEAM & WHAT YOU CAN BRING

- Each Team consists of a Chef and up to two (2) Sous chefs
- You can bring your own cooking equipment, cutting boards, knives, and other cooking utensils.
- You must bring your own Presentation Plate for your judge's turn-in
- YOU MUST pre-select your Natural Tableware plate for *Bite of the Nite™* attendee samples
- You may bring up to four (4) ingredients necessary to complete your dish, outside of the provided pantry; they must be sealed and in their original packaging

PANTRY*

THE MAIN PROTEIN WILL BE PROVIDED FOR YOUR DISH

assorted herbs	onion	flour	kosher salt
course ground pepper	garlic	olive and canola oil	butter

****This list WILL have additions and changes, and will be finalized the week before the event***

You may bring up to 4 ingredients that you feel are necessary for your dish, but they must be in a sealed, unopened container to verify its source and freshness. Butchered cuts must be in original packaging.

CONTACTS

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ONSITE

Show Me Series is a stand-up reception; total attendance is approximately 300+ people including judges, guests, staff, volunteers, brand partners and media.

DRESS

This is an outdoor but covered event, and dress is casual, but sassy and classy. This event is for guests age 21 and older.

PARKING/LOAD IN

Parking Lot Available, First-Come, First-Serve. A load-in email with all instructions will be sent after the Competitor Call.

PROMOTION

Please use these provided hashtags to maximize social web visibility:

CONNECT WITH US!

FB: [@SHOWMESERIESMO](https://www.facebook.com/SHOWMESERIESMO) | IG: [@SHOWMESERIESMO](https://www.instagram.com/SHOWMESERIESMO)
#ShowMeSeries #FoodSport #WFC2022

FOR MORE INFO, TICKET LINKS AND MORE VISIT

WWW.SHOWMESERIESMO.COM



2023 WORLD FOOD CHAMPIONSHIPS
OFFICIAL COMPETITION RULES

1. A competitor is defined as a head cook. Head cooks must be at least 18 years of age at the time of the competition OR they must have written consent from a parent or legal guardian who is present with them in Kitchen Arena at all times during the competition. Parents and legal guardians of minors are considered assistants and are bound by the rules outlined for assistants. Head cooks may NOT judge any category or compete in multiple category competitions at the World Food Championships (WFC). People's Choice or other ancillary challenges are not considered category competitions. Also, a judge may not compete nor assist another competitor even if it's in a category they are not judging.
2. Competitors (head cooks) may have assistants during the competition period. A team, head cook plus assistant(s), MUST fit within the individually designated competition space and may not perform duties outside of this area. Head cooks are responsible for the actions of their assistants and may be disqualified for the actions or violations of an assistant. A head cook can have anyone assist them, AS LONG AS THEY ARE NOT AN ACTIVE COMPETITOR OR WFC JUDGE. Once a competitor has been eliminated from the tournament, a head cook who is still competing CAN seek the assistance of a former competitor as an assistant, provided that all other rules herein are followed.
 - a. At no time can a head cook have more than two assistants in Kitchen Arena. (This is for the safety of all and an orderly cooking environment that does not interrupt other head cooks, especially during the turn-in window).
 - b. If a head cook has more than two assistants, a tap-in, tap-out process will be allowed, but only under the supervision and approval of a Cheferee.
 - c. No assistant to any active head cook can assist an additional head cook during an active competition when the two head cooks are competing against each other. For example, an assistant could not assist more than one (1) head cook in the Burger Opening Round, but could assist a different head cook in another category or a Final Round.

See exceptions for BBQ and Live Fire under "Additional Rules for BBQ and Live Fire" at the end of this document.

3. The World Food Championships will consist of ten (10) to twelve (12) official categories, for which there will be at least two (2) Rounds of competition:
 - a. An Opening Round in which a maximum of 20 contestants per category will have one hour and thirty minutes (1.5 hours) to create their Signature Dish. Certain ingredients and/or products may be required and will be communicated to contestants prior to the Recipe deadline.
 - i. A total of seven (7) contestants in each category will advance to the Final Round through one of the following processes:
 1. At the end of the Opening Round, the top four (4) scoring contestants in each category, as determined by WFC judges



using the WFC's proprietary blind-judging scoring system, the E.A.T™ Methodology, will advance to the Final Round.

2. At the end of the Opening Round, two (2) contestants will be chosen by one or more of WFC's Master Judges based on cooking process, technique or creativity, as determined by the Master Judge(s). Master Judge(s) will present a list to the WFC Commissioner at the end of each category Opening round of five (5) contestants whom they feel should be in the Final Round regardless of their points score. The list will be ranked one through five (1-5). If the person in the number one (1) position does not advance to the Finals through a high score, that person will advance and become the fifth (5th) spot in the Finals. If the number one (1) person DOES advance to the Final through a high score, the number two (2) person will become the fifth (5th) spot in the Finals – and so on and so forth until the fifth and sixth (5th and 6th) spots are filled.
3. At the end of the Opening round, one (1) contestant will be chosen by popular vote from a People's Choice process.
 - b. A Final Round in which seven (7) contestants in each category will advance and will have one hour and thirty minutes (1.5 hours) to create ONE (1) dish. Certain ingredients and/or products may be required and will be communicated to contestants prior to the Recipe deadline. Unlike the Opening Round judging process, the Final Rounds will follow a **LIVE PANEL judging process**. Dishes in the Final Round of each category will be presented by table captains to a panel of five EAT-certified judges who will be seated in front of a live audience. If a judge has a question about any dish, he or she may address the competitor directly.
 - i. It is imperative that each final contestant be prepared (if called upon) to explain to the panel the following three things:
 1. The title of the dish
 2. A short description of the dish
 3. Any special cooking technique(s) used, flavor profile, ingredients

See exceptions for BBQ and Live Fire under “Additional Rules for BBQ and Live Fire” at the end of this document.
4. To ensure competitor fairness, as well as the judges' safety and allergy concerns, all cooks in the **Opening Rounds** will be required to submit a **Dish Description** for their Signature Dish. The dish descriptions need to include the following: **Dish Title, Brief Description of Dish, List of Ingredients used in the Dish**. Dish Descriptions are NOT required to include instructions for recreating the dish. Competitors must submit their Dish Descriptions through WFC's online competitor portal. Once Dish Descriptions are submitted, competitors will be expected to produce that dish. Dish Descriptions must be submitted NO LATER THAN 30 DAYS PRIOR TO THE DATE OF THE FIRST



- COMPETITION. Those who submit their Dish Descriptions on or before the due date will receive one (1) automatic Bonus Point going into the tournament. WFC Judges will have access to the Dish Descriptions upon request.
5. All competitor entries must be original creations and not the property rights of any third party.
 6. Competitors may, but are not required, to recreate any entry that allowed them to win qualification into the World Food Championships.
 7. The use of sponsored products is a requirement if stated by WFC's competition chart and process. When stated, such products MUST be used and cannot be replaced by products of a competitive nature. If required, an appropriate amount of sponsored product must be incorporated into the dish and stand out as the featured ingredient. Lack of properly infusing a sponsored ingredient, when required, could result in point deductions.
 8. Golden Tickets for qualifying and no-cost entries for champions, may NOT be transferred to another person. If a winner of a cost-free Golden Ticket chooses not to participate, the no-cost entry is forfeited and/or the Golden Ticket will be transferred by WFC officials only to a runner up (reserve grand, or second place) of the qualifying event, if applicable.
 9. Competitors can enter and win multiple qualifiers to the WFC. However, if the winning prize of a qualifier includes an entry fee to WFC or a travel stipend, it can only be won and claimed by one (1) competitor. Therefore, any competitor who wins multiple contests with stipends will have to choose which category or qualifier he/she wants to represent, thus receiving the appropriate and relative stipend. The remaining stipends from the unchosen qualifier victory(ies) will be transferred, at WFC's discretion, to the next highest placing contestant of that event.
 - a. If the category in which a Golden Ticket winner has qualified is full, the head cook may choose another category to compete in as long as competition spots are still available.
 - b. Competitors can not carry forward a 2nd golden ticket entry in one year and use it to enter a subsequent WFC main event. All golden tickets won in any particular year are tied to that season's WFC, unless otherwise stated or approved by WFC officials.
 10. WFC reserves the right to enter into exclusive agreements with events that allow them to become the only WFC qualifying event in a state, province and/or country. This means WFC will not permit registration from a competitor who falls outside the guidelines of our exclusive event agreements. A list of all current qualifiers with potential exclusive rights can be found at <https://worldfoodchampionships.com/qualifying-events>
 11. The WFC Registration Period will be open from February 1st to October 1st. Payment MUST be made at the time of registration. Unpaid registrations will be deleted from the registration system. Registration fees are non refundable. However, competitors may petition WFC for a transfer to another qualified competitor. Monetary negotiations are the sole responsibility of the competitors should they wish to be compensated, not the responsibility of WFC.
 12. Any competitor who has claimed a spot at the World Food Championships through a completed registration is expected to be present and to compete at the event. If a



- competitor fails to appear at the Main Event without giving WFC an advanced written notice of at least thirty (30) days (and therefore leaving an open spot in the competition), that competitor will be marked DNA (Did Not Appear). Competitors with a DNA designation will not be eligible to compete in WFC for a period of three (3) years following the most recent designation. Exceptions — at the discretion of WFC officials — may be made for emergency situations.
13. On-site registration for both the Opening and the Final Round is required for all competitors. The head cook must be present, no exceptions. Official registration dates and times will be released in competitor packets prior to the event.
 14. Competitor entries and recipes for the E.A.T™ blind-judging portion in the Opening Round cannot be marked or designated in any way that uniquely identifies to the judges who has submitted the entry. WFC officials will make discretionary decisions to enforce this rule. As a general guideline, when determining if your presentation is self-identifying, err on the side of caution. Dish titles, list of ingredients, or descriptions should not include initials, team/restaurant names, messaging, identifying a cause/charity that could affect/influence a judge's decision or any logos that could identify a competitor. Logos identifying sponsors and other logos used for creativity are allowed as long as they don't identify a competitor. *For example, a presentation dish holding a Cuban sandwich can be placed in an open Cuban cigar box containing a cigar logo.* Flags are allowed for creativity if they do not identify the country or state the competitor is from. *For example, if the Signature Build is Chicken Soup, it would be unwise for an Italian competitor to use an Italian flag in his/her presentation. However, if the Signature Build is Italian-Style Meatballs, the same competitor COULD use an Italian flag in his/her presentation because the nationality is in the title of the build and does not distinguish one competitor over another.*
 - a. Because the Finals Round is open and live judging, this rule does not apply to contestants in the Final Round.
 15. All competition entries must be prepared onsite during the tournament period. This rule also applies to decor and garnish intended to decorate your turn-in tray. No pre-chopping of ingredients, mise en place, previously cooked or prepared entries will be accepted or allowed. *For example, homemade sauces should be prepared on-site.* Pre-packaged material/products that constitute an ingredient are allowed. In the Opening Rounds, all pre-packaged material/products must come in ORIGINAL, UNOPENED packaging from the store from which it was purchased. An original package is defined as an unopened bottle, package or container that has been purchased from a reputable source. All labels, branding, jar lids and seals must be intact. Competitors advancing to the FINAL Rounds **ARE ALLOWED** to use the ingredients they originally used in the Opening Rounds (even if they have been opened). Cheferes reserve the right to inspect any ingredients to ensure it is safe for use and has not been pre-mixed. If there are any questions about packaging or the origins of a product by the Cheferes, a receipt will be required. It will be the responsibility of the competitor to have all receipts present at the competition. The validity of pre-packaged or pre-cooked ingredients is the responsibility of the competitor and must be confirmed prior to competing. If a competitor is in doubt about an ingredient he/she has brought, they should bring the ingredient(s) with them to the cook's meeting,



- prior to the start of the competition, for a Cheferee to inspect. If, for any reason, a Cheferee believes a product is unsafe for consumption, it will be removed. All decisions made by the head Cheferee and Organizing Committee are final. All competitors will be subject to an ingredient(s) inspection by a WFC official or Cheferee prior to the cook time beginning. The purpose of these rules is to ensure the safety of judges as well as fairness to all competitors.
- a. All competitors, prior to the official start of a cook time, will be subject to a random ingredient check by a WFC official or Cheferee. If violations are found a point deduction per infraction will be applied to the team's overall score as a penalty. Please reference ["2023 Infractions."](#)
 - b. All head cooks must have receipts available for review by a Cheferee. Receipts must identify the reputable source and item purchased. Failure to provide a receipt may result in removal of the material/products and/or a point deduction. Please reference [2023 Infractions.](#)
16. Any and all fresh meat, fish or seafood brought to the tournament must be packaged in a USDA approved facility with a proper USDA stamp. Live shellfish such as oysters, lobster and clams, are allowed to be used and brought into Kitchen Arena unwrapped or unpackaged, as we consider it to be in its own "nature's packaging." These items will be required to be stored under safe and sanitary conditions, and a receipt for proof of purchase will be required. All fresh meat, fish or seafood must be stored at the required temperature prior to cooking. Individual cuts of meat must be purchased as is, not broken down from a large cut of meat and repackaged by the competitor. In all cases, all fresh meat, fish and seafood are subject to inspection to make sure it is safe for consumption and that it has not been marinated or seasoned prior to the competition round. This does not, however, extend to processed meat (such as deli-cut meat, canned salmon, etc). These items must be purchased from a store and brought to the event in its original unopened packaging (as defined in Rule 15, 15a and 15b). No active cooking of meat is permitted outside of the competition space or cooking time frame.
17. Entries may include any combination of ingredients, sauces, toppings or decor/garnishes. Every key food component must be placed together as a unified judging portion on the presentation dish, as well as represented appropriately in the sampling dishes. If a component to an entry, such as a sauce or condiment, exists outside of the presentation dish or sampling portions, it will not be judged. Garnish or decor is not considered by judges when using the E.A.T.™ Methodology.
- a. Beverages or paired drinks can be used on the presentation dish as a garnish/decor; however, no beverage or paired drink will be allowed on sample dishes being given to judges, unless a specified Build & Pairing requires it.
18. For sanitary purposes and the health/safety of our judges, all entries and samples must be plated.
19. Proper food safety guidelines should always be followed. Food Safety Guidelines can be found in the competitor packets, it is up to the competitor to review them before competing. Communal hand washing stations will be provided in Kitchen Arena. Additionally, it is recommended that competitors bring hand sanitizer and sanitizing wipes



- with them. Competitors should use proper personal hygiene (such as wearing bandanas or hats to avoid sweating and to secure hair if needed) and keep their work station clean and tidy at all times during the competition. Time is allowed at the end of each competition for competitors to pack up their supplies and wipe down their station (which includes tables, range and microwave). Out of respect for the competitor who will occupy the station after you, please be diligent in wiping down your area and placing all trash, oil, water, etc. in the proper receptacles.
20. All food must be placed on or in a solid dish that can be picked up with one hand. Lettuce beds, parchment paper, fruits and vegetables are not considered a dish but can all be placed on a dish. For the security, integrity and safety of transferring each dish during the judging process, the bottom of any food being presented as part of the dish cannot be elevated more than 3 inches above the platter. Garnish/decor is allowed and can be placed beneath or adjacent to the presented food. The intent of garnish/decor is to decorate and prevent slipping, not to elevate the dish. If a toothpick or skewer is used to secure items on your dish, it must be clearly visible to judges.
 21. No part of an entry, including but not limited to plateware, food, garnish/decor, will be allowed to extend beyond 3 inches off the edges of the turn-in platter. This is similar to the 3-inch elevation rule, to protect against unstable conditions and/or unfair advantage in the E.A.T.™ methodology's "Appearance."
 22. WFC will provide each competitor in Kitchen Arena with a basic equipment/cooking package. Competitors are allowed to bring the following small appliances as long as the equipment fits inside their cooking station: blender, hand immersion blender, hand mixer, food processor, waffle iron, ice cream maker, stand mixer and small spice/coffee grinder. If a piece of electrical equipment is NOT on the list, you may NOT use it during your competition. No personal grills or smokers will be allowed in Kitchen Arena. A communal grill area will be provided outside of Kitchen Arena. To add flavor to food, items such as smoking guns or smoldering chips, may be used in the grill area as long as they are only used to add flavor and can not be used to cook any food. If using items such as wood chips in the grill to flavor food, care must be taken to contain the ash so it doesn't dirty the grill. Grills found with excessive soot, charcoal, ash, wood chips or other debris could result in a point(s) deduction from the team's overall score. See exceptions for BBQ and Live Fire under "Additional Rules for BBQ and Live Fire" at the end of this document.
 23. All Opening Round competitors will be required to create:
 - a. One (1) presentation plate and five (5) sampling portions of their Signature dish for E.A.T.™ Judging
 - b. Portions for a People's Choice judging program. Details for this will be made available in the Competitor Packets.
 24. Unless otherwise modified in the Competitor Packets, all Final Round competitors of a category will be required to create one (1) presentation dish and ten (10) sampling portions. Five (5) of the entries during the Final Round will be used to taste and score by the panel of five (5) judges, while the additional five (5) samples will go into the Judge's Lounge for back up, extra tasting, and possible photography by WFC officials.



25. As contemplated in Rule 24, during the Final Round, all competitors will be given two (2) silver platters for the turn-in process. Both platters must be turned in with the competitor's entry. (See extension and elevation rules 20 and 21 for legal plating policy.)
26. Once numbered trays have been issued, each head cook is responsible for his/her tray. Any marked or altered tray must be replaced prior to turn-in, or it will be disqualified.
27. CAUTION: a competitor is NOT finished with turn-in until BOTH trays are set down. So if one tray is still not on the table when the clock / turn-in window is closed, then the turn-in may be disqualified. It is the responsibility of the head cook to ensure their tray(s) are placed on the turn-in table before the clock expires. Both trays do not have to be set down simultaneously; however, they do need to be turned in at generally the same time. Competitors should account for media and other competitors in Kitchen Arena and are responsible for allowing adequate time to transport their trays for turn-ins. When transporting trays, competitors are responsible for keeping adequate distance from their trays to other competitors, media personnel, chefs, etc. to ensure there is not a collision.
28. During the opening round, competitors may not discuss recipes, ingredients or convey a description of their dish to any judge participating in the E.A.T™ blind judging portion at any point before their competition times. Likewise, judges participating in the E.A.T™ blind judging portion may not observe competitors as they cook during the rounds they are judging as this is a blind competition. Any judge doing so will be removed from their duties as a judge. This rule does not apply to Master Judges (as outlined in rule 3.a.i.2) in the Opening Round.
29. Each year's categorical Final Round Finishers earn automatic qualification for the next year's event and are eligible to register during the Early Bird Registration period which for 2023 is January 16 through January 31. After that, Final Round Finishers may still choose which category they wish to compete in, but spots are only available on a first-come, first-served basis. This qualification does not include the entry fee.
30. Each year's Category Champions earn automatic qualification into the tournament for the next five (5) years. As a Champion, this rule also provides a no-cost entry for that Champion into next year's tournament. As with Final Round Finishers, Category Champions are eligible to register during the Early Bird Registration period which for 2023 is January 16 through January 31. After that, Category Champions may still choose which category they wish to compete in, but spots are only available on a first-come, first-served basis. To continue earning a no-cost entry throughout the five-year qualified period, the person would have to win the category he/she competes in each previous year.
31. Any World Food Champion (1st place finisher at the Final Table) earns a lifetime exemption into the tournament. For the first five (5) successive years, the World Food Champion will also earn a no-cost entry into the tournament. Beginning year six (6), and each successive year thereafter, entry fees will not be waived. World Food Champions can select any category they want during their exemption period and are eligible to register during the Early Bird Registration period which for 2023 is January 16 through January 31.
32. Throughout the course of the competition, immediate family members (spouses, brothers, sisters, fathers, sons, mothers, daughters, grandparents and grandchildren) may compete



- individually in the same category or opposing categories through Opening Round and Final Round, and may even win separate categories. However, multiple members of the same family may not be represented at the Final Table unless they are on ONE (1) team. Therefore, if members of the same family should win in two (2) different categories, the member who was announced first shall advance to the Final Table. The family member who wins the second category shall be awarded the prize purse for his/her first place finish in their category. However, the second highest scorer in that category will advance to the Final Table. Additionally, that second family member will then be allowed to compete with the first family member on the same team at the Final Table. The purpose of this rule is to prevent any possible collusion or appearance of collusion at the Final Table by family members representing multiple teams.
33. Team/contestant branded apparel and signage is allowed in your team's work stations and in your competitor area as long as it is not perceived as disruptive, offensive, concerning or conflicting by WFC officials and its sponsors. In such cases, WFC reserves the right to remove such signage or branding. An example of a team/contestant brand: "The Bacon Boys," which may have a specific brand of Bacon visible on their clothing, is allowed. However, if that bacon sponsor happens to conflict with WFC's Bacon sponsors, WFC reserves the right to prevent further signage from being displayed in the cooking area to protect the investment and relationship of WFC's sponsor.
 34. Corporate sponsorship of any contestant constitutes a Brand Team. Brand Teams must be approved by WFC Officials prior to the event. Furthermore, the use of WFC marks by any company for promotional purposes must also be approved by WFC's licensing team. An example of a brand team message that needs approval: "XYZ Corporation is proud to support Team XYZ in its quest to win WFC"...or any variation of such messaging that connects the Brand with WFC. This is an implied association and may conflict with existing sponsorships, so the WFC licensing team will manage appropriately to make sure all parties are satisfied and successful in their marketing endeavors. In most cases, this rule will require that Brand Teams must require an Elite Golden Ticket, unless they have won a Golden Ticket through an official Branded/WFC qualifier.
 35. Competitors must be courteous and respectful at all times. Competitors should never obstruct pathways within Kitchen Arena or interfere with another competitor's turn-in. Doing so could result in a disqualification for careless behavior.
 36. Violation of any of the foregoing rules can and may result in elimination from the tournament. There will be no refund of entry fees for any rules infraction.
 37. Head cooks MUST attend the mandatory cook's meeting. Other team members may not serve as proxy. If needed, an interpreter may be present with the head cook at the cook's meeting if English is not their first language. Absence of the head cook from the cook's meeting will result in a one (1) point deduction from the team's overall score.
 38. WFC has implemented a Points Deduction process to address any possible infractions to the rules herein. Cheferees will bring potential infractions to the attention of the Head Cheferee. Only the Head Cheferee or a WFC Official may assign penalties. The severity of the infraction will determine the amount of points deducted, or if a team disqualification is necessary. At the judgment of the Head Cheferee, a period of time out during the active



- cook time may be administered as an alternative to point deductions for certain infractions. Please reference [2023 Infractions](#).
39. WFC exercises a zero tolerance policy for threatening behavior, hate speech or drug/alcohol use during the competition. If exhibited, competitors are subject to immediate disqualification as well as permanent expulsion from attending or competing at any future World Food Championship event.
 40. All head cooks and assistants participating in WFC competitions or activities realize and accept personal responsibility for the potential of personal harm involved with cooking and competing in a high stress environment. As such, all head cooks are required to sign indemnification waivers on their own behalf and on behalf of their assistants upon registering to compete at WFC. WFC reserves the right to require ALL assistants to sign waivers upon arrival at the competition.
 41. All WFC decisions are final.
 42. If the head cook has any specific questions or needs clarification regarding these rules, please email your questions to champchat@worldfoodchampionships.com
 43. All rules herein are subject to change. When significant changes occur, WFC will make competitors aware through email and/or web site and social updates. As a result, it is the responsibility of the competitor to regularly check the [WFC website](#) for any changes to the Official Competition Rules and Competitor Packets.

Additional Rules & Exceptions for World Barbecue Championship:

1. Due to the larger cook space provided to Barbecue teams, the team size limitation does not exist in the Opening Round. However, if a team advances to the Final round, they must adhere to rule number 1. a-b in the "2023 WORLD FOOD CHAMPIONSHIPS OFFICIAL COMPETITION RULES."
2. During the Opening Round of Barbecue, there will be a minimum of three turn-ins. Specific information on turn-ins will be provided in competitor packets.
3. All competition meats and ingredients are subject to inspection by the WFC Official Meat and Ingredients Inspector. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on the label. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score. All preparation and cooking must be done onsite. This includes, but is not limited to: sauces, seasoning mixes, pre-chopping of vegetables, etc.
4. Due to the cooking process of low and slow barbecue, Barbecue teams may start cooking any time AFTER the cook's meeting and meat inspection has occurred.
5. Each team will be assigned a cooking space. Pits, cookers, trailers, or any other equipment shall not exceed the boundaries of the team's assigned cooking space. All



- seasoning and cooking of products shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- BBQ Teams shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices. Specific fire extinguisher requirements will be included in the competitor packet.
 - It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from site. Clean-up **MUST** be thorough.
 - Fires shall be of wood, wood pellets, charcoal, gas or electric heat sources. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground. LPG (Liquid Propane Gas) may be used. All LPG products must have currently certified tanks and proper functioning thermo couplers. Additional guidance on LPG will be provided in competitor packets.

Additional Rules & Exceptions for Live Fire:

- Due to the larger cook space provided to Live Fire teams, the team size limitation does not exist in the Opening Round. However, if a team advances to the Final round, they must adhere to rule number 1. a-b in the "2023 WORLD FOOD CHAMPIONSHIPS OFFICIAL COMPETITION RULES."
- For the purpose of the World Food Championships, Live Fire is a method of cooking food using only wood (including wood pellets) or charcoal. Gas and electric heat sources are NOT permitted for cooking or holding.
- Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted.
- Any Live Fire cooking technique may be used, i.e, open flame, direct grilling, indirect grilling, smoking, spit-roasting, caveman grilling, etc, as long as only wood or charcoal is used for the heat source.
- Any protein may be used in the Live Fire category. Please refer to the Official Rules and specifically rule number 16 when deciding on your protein.
- All competition meats and ingredients are subject to inspection by the WFC Official Meat and Ingredients Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on the label. Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score. All preparation and cooking must be done onsite. This includes, but is not limited to: sauces, seasoning mixes, pre-chopping of vegetables, etc.
- Live Fire competitors will have 15 minutes prior to the start of their cook time to start their fire. Total active cook time for Live Fire is 1.5 hours in the Opening Round.



8. Live fire competitors will be given an outdoor space of up to 10x20. Competitors in the Live Fire category must bring their own equipment and heat supply (wood, charcoal, unless WFC requires a sponsored product and provides such).
9. Due to venue restrictions, fire and embers must be contained in a fire-resistant vessel. Fires may not be constructed directly on the ground. Competitors are responsible for cleaning their areas and disposing of their ash in barrels which will be provided by the event organizer.