



1. GETTING STARTED

Adult Cooks: Must be active ICS members and at least 18 years old.

Cooks must register for their ICS memberships and sign-up for every cook-off through the ICS website, chilicookoff.com.

Youth Cooks: Must be active ICS members 6 to 17 years of age. Cooks (or parents/ supervisors of) must register for Youth ICS memberships and sign-up for each cook-off by contacting youthcook@icschili.com.

Every adult and youth cook must be a member in good standing prior to the commencement of the cook-off.

PARTICIPATION

A contestant may compete in one or more cooking categories at each ICS sanctioned cook-off.

A cooking season runs from the day after the WCCC of the previous season to the day before the WCCC of the current season. *For example – If the WCCC is on October 1, 2050, the cooking season would begin the day after the 2049 WCCC to September 30, 2050.*

ENTRY FEES & PEOPLE'S CHOICE

Entry fees for any adult or youth category are separately collected by and at the discretion of the cook-off. ICS is the sanctioning body for cook-offs, which are organized by individuals not directly affiliated with ICS (unless noted).

ICS Suggested Contestant Entry Fees:

Adult: \$35 Traditional Red / \$30 Homestyle / \$25 Chili Verde / \$25 Veggie

Youth: \$10 Traditional Red / \$10 Homestyle

People's Choice Chili (PC): ICS requires PC per adult and youth contestant, not per category. The amount required will be determined by the individual cook-off. ICS recommends the requirement of 2 gallons with entry fee(s), OR 4 gallons without entry fee(s).

2. YOUTH COOKS

There are two categories offered for youth cooks: **Traditional Red** and **Homestyle**. See #3 for rules on each category.

- A. Youth cooks must prepare their chili with adult supervision, but not adult participation.
- B. Adult may help with knifework and prep, during the preparation period ONLY.
- C. Adult assistance MUST STOP once the 3-hour cooking time starts. At that time adults are there to supervise only and assist with any safety concerns (i.e. moving heavy or hot items, etc.)
- D. Adults cannot taste the youth's chili, this is the youths' time to shine and make their own cooking decisions. Youth cooks may have other youth ages 17 and under taste their chili.

3. ICS-SANCTIONED COOKING CATEGORIES

Traditional Red Chili is any kind of meat/combo of meats cooked with red chili peppers/powders, various spices and other ingredients. Any non-meat fillers are not allowed, including beans. Preference is not given to either cut meat or ground meat.

Homestyle Chili is any kind of meat/combo of meats and/or vegetables cooked with beans, chili peppers/powders, various spices and other ingredients. Beans are required. Preference is not given to either cut meat or ground meat. Seafood is considered meat. Homestyle chili may be any color, including red, green, white and yellow.

Chili Verde is any kind of meat/combination of meats cooked with green chili peppers/powders, various spices and other ingredients. Beans and pasta are not allowed. Preference is not given to either cut meat or ground meat.

Veggie Chili is any kind of vegetable/combination of vegetables cooked with chili peppers/powders, various spices and other ingredients. Beans (legumes) are allowed. The use of meat and/or any meat byproduct is not allowed. The use of soy and other “meat” substitutes is allowed. Veggie Chili may be any color, including red, green, white and yellow.

Note: The above category winners are all chosen by judges. Garnishes must not be used for any category. Rule of thumb- if an ingredient found on the top layer of an entry bowl cannot also be found mixed throughout the entire bowl, it is a garnish and is not permitted. If a bowl is delivered for judging with a garnish, the bowl will be disqualified

CATEGORIES IN WHICH WINNERS ARE DETERMINED BY THE PUBLIC

People’s Choice Chili (PC) is the chili that contestants serve to the public at each cook-off. PC is required by all adult and youth contestants. Any type of chili may be served as PC chili. [See #6 for rules and exceptions]

4. COOK-OFF PREPARATION

- A. The hosting organization will provide an area for each contestant to cook - usually a 10x10 space
- B. Each contestant is responsible for supplying all of their own cooking ingredients, supplies and utensils. Contestants will receive specific requirements from each individual cook-off organizer upon successful registration.
- C. The ICS strongly encourages preparedness with a fire extinguisher and washing station, as these may be required by local laws.

5. FOOD PREPARATION

Traditional Red, Homestyle, Chili Verde, Veggie:

- A. No ingredient may be pre-cooked in any way prior to the commencement of the official cook-off. The only exceptions are canned or bottled tomatoes, tomato sauce, peppers, pepper sauce, beverages, broth and grinding and/or mixing of spices.
- B. Meat may be pre-cut or ground but MAY NOT be pre-cooked, treated, seasoned or marinated in any manner.
- C. All other ingredients must be prepared and/or chopped on-site during the preparation period. The preparation period is the time between set-up and the start of the cooking period for each category.

People’s Choice Chili:

- A. It is the responsibility of the cook to check with the cook-off organizer for each event regarding PC preparation. Some allow PC to be prepared off-site and some do not as local laws may forbid advanced food preparation.

6. PEOPLE’S CHOICE CHILI (PC)

Where an event allows [as is the case with most ICS events], event attendees will taste chili prepared by the competing cooks – this chili is known as People’s Choice chili (PC). Every ICS cook-off raises money for at least one charity or non-profit organization, partially due to the sales of PC to public attendees.

- A. Every contestant must prepare and serve People’s Choice chili (PC), unless prohibited by the local law where the event takes place.
- B. Each cook-off has its own rules regarding the preparation of PC either on-site or before the event.

- C. Event organizers will decide the required quantity of PC per contestant. ICS suggests two (2) gallons when requiring an entry fee, or four (4) gallons without entry fee.
- D. PC can be any type or color of chili as long as it is homemade. ICS does NOT support the use of canned chili.
- E. If multiple cooks share one booth, each contestant must be prepared to show their own PC. The event organizer or Chief Judge has the right to disqualify any contestant who does not prepare the required quantity of PC. This is expected and supported by ICS.

7. IT'S TIME TO COOK!

- A. A representative of the cook-off will conduct a contestant meeting no later than 1 hour prior to the start of the competition cooking period. At this meeting instructions will be given and questions answered.
- B. The typical cooking period is 3 hours. ICS recommends allowing 2-3 hours for the cooking time of Veggie Chili. The exact starting and ending of each cooking period will be announced by the hosting organization.
- C. Cooking during the entire cooking period is at the sole discretion of the contestant.
- D. For each category a contestant competes in, they must cook a minimum of 32 oz. to be submitted for judging. Contestants must cook and turn in their own entries. The Chief Judge has the right to disqualify any cook or team of cooks found turning in an entry(s) not prepared by them.

8. DETERMINING THE WINNERS

People's Choice (PC):

The PC chili that receives the highest number of votes by the public will win. The manner of voting as well as prize structure will be determined by the event organizer.

All Other ICS Categories:

- A. Each cook will be assigned a contestant number and given one 32 oz. ICS competition cup per category prior to the start of the cooking period.
Each cook will receive as many cups as categories they are competing in. For example- if competing in four categories a contestant will receive four cups. Each cup will have their contestant number marked on the bottom.
- B. It is the contestant's responsibility to verify that the number on the bottom of their cup(s) is the same as their assigned contestant number.
- C. Each cook is responsible for delivering their cup(s) to the judging area at the end of each cooking period. Each cup must be filled to the bottom of the rim. Sharing or splitting chili for judging with another contestant will result in suspension of ICS membership for a minimum of one year. Turning in a bowl not cooked by you will also result in suspension of ICS membership for a minimum of one year.
- D. Cook-off judges will choose their top three, per category, using the judging criteria set forth by ICS. Place levels and prizes are determined by each cook-off organizer, but ICS requires a minimum of 1st, 2nd and 3rd place prizes.

9. ICS COOK-OFF WINNERS

There must be at least one of the ICS sanctioned categories described in #3 at any ICS cook-off. The winner type and results will be posted on chilicookoff.com AFTER the event takes place and contestant numbers have been verified.

WCCC QUALIFIERS: If the following minimum contestant requirements are met for any category, the winner of that category will qualify for the WCCC.

Minimum Contestant Requirements to Qualify for the WCCC:

Traditional Red: 15 cooks

Homestyle: 10 cooks

Chili Verde: 7 cooks

Veggie: 5 cooks

Youth Traditional Red: 3 youth cooks

Youth Homestyle: 3 youth cooks

LOCAL WINNERS – If the following numbers are met at any ICS sanctioned cook-off, the winners of that cook-off will earn a LOCAL winner title. One Local win will waive that winners’ entry fee for the Last Chance Cook-off in that category. Two Local wins will qualify that winner for the WCCC.

Minimum Contestant Requirements to earn a LOCAL Win:

Traditional Red: 7-14 cooks

Homestyle: 5-9 cooks

10. CONTINUED COOKING

If a contestant wins 1st place as a WCCC Qualifier [see #9 for rules], they may continue competing in that category at any ICS sanctioned cook-off throughout that chili season. There is no limit to how many times someone can win an ICS sanctioned category during a cooking season.

If a contestant wins 1st place as a WCCC Qualifier more than once in the same category, the 2nd place winner of that category at that cook-off will qualify for the WCCC. If the 1st and 2nd place cooks have already both qualified for the WCCC, the 3rd place cook will advance to the WCCC. No places beyond 3rd place will advance to the WCCC from cook-offs with repeat winners.

EXAMPLE: If you win 1st place in Homestyle as a WCCC Qualifier, you may continue competing in Homestyle at any cook-off throughout that chili season. If you win Homestyle *again* as a WCCC Qualifier, you will win the posted 1st place prize [money and/or trophy]. The 2nd place winner of Homestyle at that event will then qualify for the WCCC. If the 2nd place Homestyle winner has already qualified for the WCCC in Homestyle, the 3rd place Homestyle winner at that cook-off will qualify for the WCCC. If the 3rd place winner has already qualified for the WCCC in Homestyle, no further places will advance.

11. 2019 WCCC Prize Structure

<u>WCCC Category</u>	<u>WCCC Prize Money</u>
Traditional Red Chili	\$25,000
Homestyle Chili	\$20,000
Chili Verde	\$10,000
Veggie Chili	\$5,000
Youth Traditional Red Chili	\$1,000
Youth Homestyle Chili	\$1,000

If a cook wins the World Championship in all four (4) categories at the 2019 WCCC they will be awarded a \$250,000 bonus check