



25th Annual Taste of The Marianas International Food Festival

Marianas Chef Competition

May 18, 2024

American Memorial Park, Garapan, Saipan, The Marianas

(1) Last name: _____ First Name: _____

Mailing Address: _____ Contact No. _____

(1) Person to contact in case of emergency: _____

Relationship: _____ Contact No. _____

(2) Last name: _____ First Name: _____

Mailing Address: _____ Contact No. _____

(2) Person to contact in case of emergency: _____

Relationship: _____ Contact No. _____

WAIVER RELEASE STATEMENT FORM

I agree to comply with the rules and event instructions for the **Marianas Chef Competition**. I hereby, for myself, my heirs, executors and administrators, agree not to sue, and hereby waive and release any and all claims for injuries and damages I may have against the Marianas Visitors Authority, its officers, directors, members, employees, agents, or event co-sponsors for any and all injuries and damages suffered during my participation in this event. I confirm that I am 18 years of age or older as of the date of signing this waiver form.

I hereby consent to receive medical treatment, which may be advisable in the event or illness or injuries including allergic reactions suffered during this event and authorize the release of information relative to my condition. I agree to permit the use of my name, picture, and/or interview for any broadcast, telecast, advertisement, film, videotape or any other account of this account of this event without any monetary payment.

(1) Participant's Signature: _____ Date: _____

(2) Participant's Signature: _____ Date: _____

Acknowledged By (For MVA Use Only): _____ Date: _____

Marianas Chef Competition Rules:

- 1.) All participants must sign the waiver release form from the Marianas Visitors Authority (MVA) before participating.
- 2.) The Marianas Chef Competition is a cooking competition organized by the MVA where participating chefs will showcase their culinary skills within a 1-hour time limit preparing one (1) dish. 1-hour time consists of cooking time and plating time. Any dishes not completed within the time limit are disqualified.
- 3.) The Marianas Chef Competition is limited to a maximum of ten (10) participants on a first come first served basis.
- 4.) Participants are limited to two persons - one chef and one helper.
- 5.) Each participating chef will be provided with one (1) mystery basket of local produce and one (1) piece of steak (beef). Chefs are expected to prepare and present a single dish using all the provided ingredients in the mystery basket of produce and steak.
- 6.) Participants must provide their own cooking equipment such as portable gas stove, pots, utensils, condiments, and any other equipment or ingredients needed for the competition.
- 7.) Chefs must maintain a clean and organized work station throughout the competition. Any chef who fails to do so may be penalized or disqualified. Participants must use proper gloves at all times while prepping, and cooking.
- 8.) Chefs are expected to conduct themselves professionally and respectfully towards other participants, judges, and event staffs.
- 9.) The decision of the judges is final and binding.
- 10.) The Marianas Visitors Authority reserves the right to disqualify any participant who violates the rules or behaves inappropriately during the competition.
- 11.) Participants who fail to show up at the event will not be allowed to participate in any other MVA competitions, and may be required to pay the MVA for the cost of ingredients purchased and provided by the MVA.

Judging Criteria

1. **Taste:** The most important criterion in a cooking competition is the taste of the dish. Judges will assess the flavors, seasoning, balance, and overall enjoyment of the dish.
2. **Presentation:** The visual appeal of the dish is crucial. Judges will evaluate the plating, arrangement, colors, and overall aesthetic presentation of the dish.
3. **Creativity:** Originality and creativity in the dish's concept, ingredients, and presentation will be considered.
4. **Execution:** Judges will assess the technical skills and cooking techniques used in preparing the dish. Proper cooking methods, texture, doneness, and overall execution of the recipe will be evaluated.
5. **Use of Ingredients:** The effective use of the required ingredients and how well they are integrated into the dish will be considered. Judges will look for dishes that highlight the ingredients' flavors and showcase their quality.
6. **Balance:** A well-balanced dish that harmonizes flavors, textures, and components will score highly. Judges will evaluate how well the different elements of the dish complement each other.
7. **Cleanliness:** The cleanliness of the cooking area, utensils, and overall hygiene will be taken into account. Chefs should demonstrate good kitchen practices and cleanliness throughout the competition.
8. **Overall Impression:** Judges will consider the overall impact and wow factor of the dish. A memorable and impressive dish that stands out will receive higher scores.