

World Chips Championships

What

Saturday afternoon May 31st sees the first ever World Chip Championships taking place in Limerick to find the best-tasting chip on the planet! This will be an open contest to all professional cooks with a passion for the frite, each hoping to cut the mustard and take home the inaugural title. **This is a fun event and should provide for much entertainment!!**

Details

Date: 31st May 2014
Location: Spiegeltent, Arthur's Quay
Time: 2pm-5pm

The Compere'

Myles Breen will host this unique event.

The Judges

1. Nick Munier – co presenter – MasterChef
2. Lorraine Fanneran – La Cucina
3. Dan Mullane – The Mustard Seed
4. Fergal Deegan – Live 95FM

Set Up

There will be 6 booths that can be used for the placement of ingredients and equipment. An 8ft x 2.5ft trestle table will be assigned to you in front of the booth to allow for preparation and creation of your menu. There will be two rounds in total for a total of 12 contestants.

The judging panel will move around the tables inspecting the progress. When the time comes to judge the chips and sauces, each competitor will be asked to present their produce to the judging panel, who will be on stage awaiting to be bowled over!

The competition areas will be roped off to ensure space and privacy. Spectators will come and go to view the competition over the course of the afternoon.

The Cost

The entry fee for the competition is €50.

Timings

Round 1 – 6 contestants

45 mins preparation and cooking time
10 mins cleandown time
36 minutes in front of judges for evaluation – 6 minutes per contestant

Round 2 – 6 contestants

45 mins preparation and cooking time
10 mins cleandown time
36 minutes in front of judges for evaluation – 6 minutes per contestant

The Competition

- All contestants are to provide their own raw materials, cooking & serving equipment, chopping boards, utensils, pots and pans etc.
- All contestants will be provided with a Culture & Chips apron.
- Contestants must arrive with the raw ingredients. No pre-prepared sauces are permitted.
- The competition will be judged on:
 - Chips – quality & crispness
 - Sauce or ketchup that accompanies the chips
 - Originality or quirkiness of dish
 - Garnish or drink pairing
- A brief menu description must also be displayed at your work station and all contestants must register at least one hour prior to the event.
- Contestants are allotted 30 minutes to set up their station.
- Contestants have 45 minutes to prepare, cook and plate your choice of chips and sauces.
- Electricity will be provided to the contestants.
- Contestants will be required to present their food to the judges for adjudication and comment. Each slot will be 6 minutes.
- Contestants must clean down their food stations and leave the area as they found it. (Failure to clear the food station will lead to automatic disqualification)
- The winner will be crowned 'World Chip Champion 2014'.

The Prizes

Winner – World Chip Champion 2014

The winner will receive a framed certificate to celebrate their win as World Chip Champion and a plaque for their award's cabinet.

The Runner Up – For the Best Sauce 2014

The best sauce winner will receive a framed certificate to celebrate their win.

Contestants

Each contestant will receive a certificate for their participation.

The Terms & Conditions

- A maximum of 12 contestants will participate in this event. There will be two rounds of 6.
- The competitor must be an industry professional.
- The entry fee is non-refundable.
- The competitor's application form and fee must be submitted by 14th May for consideration.
- Contestants must provide their menu in advance for chips and sauces. Applications will be vetted by the Culture and Chips Organising Committee.
- Not all applications will be accepted due to venue size restrictions. Applicants will be notified of their participation by 20th May 2014.
- The organising committee will not be responsible for the loss or damage to any contestants' materials, equipment or personnel effects.
- The contestants agree to participate in publicity involving the World Chip Championships for the purposes of publication, display, social media, or broadcast, in the form of photography, television, radio, press interviews, video as appropriate. The Culture & Chips event may use all above taken also for future events.
- Please follow and support the promotion of the event on www.facebook.com/cultureandchips and on Twitter @cultureandchips #chips14. Let everyone know that you are participating in this fun competition!
- Fryers and table top cooking equipment may be available to rent. Please contact the organisers for more details if required.
- The judges' decision is final.



Culture & Chips 2014



Judging Criteria

There are a total of 100 points that can be awarded.

Chips: For a maximum total of 60 points.

- Quality of the chip (1-10 points)
- Crispness and crunch of chips (1-10 points)
- Fluffiness of potato inside (1-10 points)
- Presentation of dish (1-10 points)
- Pairing of chip and sauce (1-10 points)
- Any other accompaniment (beer/wine/garnish) (1-10 points)

Sauce: For a maximum of 20 points.

- Originality of sauce/ketchup (1-10 points)
- Quality of sauce (1-5 points)
- Texture of sauce (1-5 points)

Overall dish: For a maximum of 10 points.

- Originality of overall dish (1-10 points)

Cleanliness: For a maximum of 10 points.

- Cleanliness of work areas and clean down afterwards



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Application Form

Name: _____ Surname: _____

Professional Status: _____

Name of Employer (hotel/restaurant): _____

Date of Birth: _____

Contact Number: _____

Email: _____

Twitter: (if available) _____

Have you ever entered and won any other food competitions? _____

If yes, please provide details: _____

Please describe your chip and sauce/ketchup menu that you propose to cook for the World Chip Championship. Include a drawing, description, cooking temperatures. Include a separate sheet if required.

I hereby agree to the terms and conditions set out above (please tick)

Signed: _____

Checklist

- ✓ Please provide a copy of your menu for your chips and sauce.
- ✓ Please email your application form.
- ✓ Please post in your cheque.

Please send the completed application form and the cheque (made payable to Culture and Chips) to hello@cultureandchips.com or post it to:

**Nigel Dugdale
c/o Culture & Chips
LCBA, 96 O'Connell Street, Limerick**

For any questions, please contact Jean at: 087 3369205 or Ildiko at: 087 781 2570