

**ASID & NKBA – Virtual Cooking Competition – New Showroom Tour
Inspired by our favorite Food Network competition shows**

Sponsored by: Tisdel Distributing (Sub-Zero, Wolf, and Cove)

Date: June 15, 2021 @ 11:30 a.m.

Host

ASID Indiana via ZOOM link (Participants on the call/showroom tour are not required to submit a recipe for the competition)

Participants

ASID members (Indiana, Ohio, Kentucky)

NKBA members (Indiana, Central/South Ohio & Kentucky)

Judges

Thom Thompkins, Service manager and inner-office foodie, Tisdel Distributing

Chef Jared Bennett

TBA Foodie

Competition Rules and Guidelines

- Must use the following items and ingredients for your submission: a broiling element, any type of cheese (or cheese substitute), and a fresh herb.
- Dish may be a savory OR sweet
- One entry per person or group (can be a design studio team entry!)
- Must submit the recipe, list of ingredients and step by step instructions on how to make
- Must submit a photo of the finished product
- Bonus points (not a requirement) for making a video or iMovie demo
- Submit entry online to: President@in.asid.org by Tuesday, June 1 by 5:00 p.m.

*****Winners Announced at the Conclusion of Live Virtual Showroom Tour Tisdel Distributing - June 15, at 12:30 p.m.*****

Grand Prize Winner

Wolf Gourmet Countertop Appliance of winner's choice:



High Performance Blender

4-Slice Toaster

7-Piece Cutlery Set

Countertop Oven

Runner Up Prize

Culinary gift cards

Virtual Cooking Competition Rubric - 5 Categories

Creativity / Inspiration	Utilization of and sourcing of ingredients is unique (i.e., locally sourced) and extremely well-presented (25)	Dish is somewhat interesting. Good ideas and explained well (15)	Did not show much creativity. Not particularly well-thought out or interesting (5)
Appearance	Dish is visually appealing and colorful, artistically presented and arranged (20)	Looks pretty good, average appearance though nothing special (10)	Appears somewhat bland and boring; lacks visual interest (5)
Nutrition / Wellness	All food groups are included and in appropriate amounts (meat not over-powering, lower fat, salt, sugar content) (25)	Not enough fruits or vegetables, meat too prominent and/or elevated sodium, salt, or sugar content (15)	You're clogging arteries with this dish! (5)
Organization	Recipe was easy to follow including but not limited to appropriate pans, prep time, and detailed steps (15)	Recipe was somewhat easy to follow; could have used a bit more detail (10)	You would have to be a professional chef to make this – lacking sufficient details or too complicated (5)
Complimentary Flavor Profile	Great explanation of viable combination and inclusion of quality ingredients (20)	Average use of easy to find ingredients in combination of each other and good description of flavor profile (15)	Seems like an odd combination of ingredients to produce something edible (5)