

IIABL's Insure & Sizzle Cook-off
November 7, 2024
West Line Event Center
Scott, LA
Event Overview & Guidelines

Event Overview

- **Date & Time:** November 7, 2024, 12:00 PM - 6:00 PM
- **Location:** West Line Event Center, Scott, LA
- **Schedule of Events:**
 - 6 AM – 12 pm Team Arrivals
 - 4 PM Judging
 - 5 PM – 9 PM Cook-off Party
- **Event Focus:** Have fun! You're free to cook whatever you like, as long as it's safe and fits the event theme of fun, community, and great food.

General Guidelines

1. **Arrival:** Teams can begin setting up as early as 6 AM, but no later than 12 PM depending on how much time you need to cook. Please let us know when you plan to arrive.
 - When you arrive, you will check in with an IIABL staff member.
 - The team areas will be located in the grassy area behind the event center that is vehicle accessible by a driveway. Staff will be there to help guide you.
 - You are welcome to drive your vehicle to the grassy area to drop off your equipment and supplies then park your vehicle in the parking lot in front of the building.
 - We recommend you consider bringing tables, chairs, tents, etc.
 - Space size for each team will be determined closer to the date of the event and will be evenly distributed based on the total number of participating teams.
2. **Team Size:** Each team may consist of up to 5 people. Make sure everyone in your team has a designated role.
3. **Cooking Style:** You are free to cook anything, but everything must be cooked on-site. No pre-cooked food is allowed.

4. **Cooking Equipment:** Each team must bring their own cooking equipment (grills, smokers, burners, etc.).
 - *Important:* There will be no electricity available on-site. Please bring your own generators if your equipment requires power.
 - Water will be available on-site.
5. **Safety:** Safety is paramount! Follow these guidelines:
 - Ensure propane tanks, grills, and other cooking devices are secured and placed away from walkways.
 - Have a fire extinguisher and first-aid kit readily available at your station.
 - All participants must handle food in a sanitary manner (gloves, hair nets, etc.).
6. **Food Quantity:** Each team should prepare enough food for a panel of 5 judges, plus extra for general event-goers to sample (about 150-200 bite-sized samples).
7. **Judging Criteria:**
 - **Taste:** Flavor will be the most heavily weighted category.
 - **Presentation:** How you plate and present your dish matters.
 - **Originality:** Bring your creativity! Unique twists and recipes will earn extra points.
 - **Team Spirit:** Enthusiasm, team coordination, and engagement with the crowd are part of the fun!
8. **Allergen Awareness:** Please make a note if your dish contains common allergens (nuts, shellfish, dairy, etc.), and inform event organizers in advance. Consider labeling your station if needed.
9. **Clean-Up:** All teams are responsible for cleaning up their cooking area before leaving. Waste disposal stations will be available, so please sort recyclables and waste accordingly.
10. **Weather:** The event is rain or shine! Be prepared with tents or coverings for shade or light rain.
11. **Fun & Camaraderie:** The cook-off is all about having fun, networking, and bringing together the insurance community. Decorate your station, engage with fellow participants, and make it an unforgettable experience!

Awards & Prizes

Prizes will be awarded for the following categories:

- **Best Overall Dish**
- **Most Creative Dish**
- **Best Presentation**
- **People's Choice** (voted on by event attendees)