



# CHRISTOPHER RANCH & CALIFORNIA CULINARY ACADEMY: GARLIC GRIDIRON CHALLENGE OFFICIAL RULES

**Mission:** Christopher Ranch, the leading grower and shipper of California Heirloom Garlic, is committed to strengthening culinary understanding of the differences in fresh garlic varieties, as well as the importance and flexibility of the ingredient, through education and cooking experience.

**Theme:** The Super Bowl is one of the most popular sporting events of the year, and equally as important as the game, is the food selection at watch parties. Since fresh garlic is one of the most popular ingredients in the kitchen and can be incorporated into nearly any dish, we at Christopher Ranch decided to combine the two, challenging California Culinary Academy students to create a fresh garlic-inspired, original Super Bowl party/gameday recipe. However, we urge students to go beyond the traditional Super Bowl dishes, such as guacamole, seven-layer dip, wings, etc., and be creative! So, it's time to fire up the gridiron – garlic style. May the best garlic dish – and team – win!

## Christopher Ranch Contributions:

- Competition launch, with an on-site demonstration outlining the garlic category and differences in garlic varieties, as well as a sensory evaluation comparing varieties.
- \$1,000 in prize and ingredient money.
- 30-lb. box of fresh Christopher Ranch California Heirloom Garlic for recipe creation.
- Presence and/or judging assistance at the second-round cooking competition.
- PDF files for the competition promotional, entry form and competition guidelines to print and post on California Culinary Academy student portal.
- Pre- and post-competition publicity.

**To Enter:** From Dec. 1 – Jan. 18, you may enter Christopher Ranch's Garlic Gridiron Challenge, by featuring Christopher Ranch California Heirloom Garlic in any Super Bowl party, gameday, tailgating-focused recipe. All entries must be received no later than Jan. 18 – or are otherwise void – and Christopher Ranch admits no accountability for lost, tardy, destructed, misdirected, illegible, partial or postage-due mail/entries.

All entrants must complete the entry/recipe submission form, which will be provided by Haley Huie. The form also can be found on California Culinary Academy's student portal or at [www.christopherranch.com/foodservice/Culinary.htm](http://www.christopherranch.com/foodservice/Culinary.htm). Please send completed recipes and a picture of completed dish to Haley at [hhuie@caculinary.edu](mailto:hhuie@caculinary.edu), as well as Justin Guibert at [justin.guibert@christopherranch.com](mailto:justin.guibert@christopherranch.com), or 305 Bloomfield Ave., Gilroy, CA 95020.

*\*All applications become Christopher Ranch property and are subject to company promotional use. Submission of any application permits Christopher Ranch the ability to publish, use, edit and/or alter such entry in any way, in all media, without restriction, for business or non-business use, and without further consideration to the entrant.*

*By entering, applicants consent to defend, discharge and hold Christopher Ranch risk-free from and against any assertions, action and/or burden of loss or damage of any form, as a result of taking part in this culinary competition (including use of recipe).*

ALL garlic IS NOT CREATED equal®



**Who Can Enter:** Any California Culinary Academy student, who is at least 18.

**Contest Guidelines:** Entrants must create a recipe using at least five cloves of Christopher Ranch California Heirloom Garlic, which may be roasted, sliced, chopped, crushed, minced – whatever way you choose. As stated previously, we challenge students to opt for more creative recipes, as opposed to traditional gameday dishes. Or, should you choose one of the staples, give it a new twist! Recipe needs to be applicant's original creation, and all previously published recipes, commercially used recipes, recipes that have won previous honors or recipes that violate any copyright regulations will be disqualified. In the recipe submission form, make sure you include all contact information, recipe name, serving size, ingredients used, standard measurements, preparation method and recipe inspiration.

**Judging (Two Rounds):** Instructors at each individual campus will select three finalists from all applications, in a first-round evaluation process to be determined by each school. On a date yet to be established (last week in January or first week in February), there will be a second-round cooking competition among the top three finalists at each participating campus, wherein the finalists will prepare their winning recipes.

- Judging panels will consist of two culinary instructors and one Christopher Ranch representative, and recipes will be evaluated based on **flavor (25%); innovation (25%); presentation (25%) and how it showcases the garlic (25%)**.
- The grand prize winners from each school will be awarded \$500.
- Second place winners will receive \$200 and third-place will be awarded \$100.
- The top three finalists will be notified by phone or e-mail, and following notification, winners will be announced by Haley and posted on California Culinary Academy's student portal, as well as **Christopher Ranch's Culinary Competition tab** ([www.christopherranch.com/foodservice/Culinary.htm](http://www.christopherranch.com/foodservice/Culinary.htm)), **Christopher Ranch's Facebook** ([www.facebook.com/home.php#/pages/Christopher-Ranch/54694511173?ref=search&sid=17001221.2574645576..1](http://www.facebook.com/home.php#/pages/Christopher-Ranch/54694511173?ref=search&sid=17001221.2574645576..1)) and **Twitter** ([www.twitter.com/CRanch1956](http://www.twitter.com/CRanch1956)) accounts and **Christopher Ranch's California Garlic Blog** ([www.christopherranch.wordpress.com](http://www.christopherranch.wordpress.com)). The second-round winners, determined by campus cooking competitions, will be announced via Christopher Ranch's Twitter and Facebook accounts, as well as Christopher Ranch's California Garlic Blog, during halftime of the Super Bowl Feb. 7. The second-round winners also will be announced by Haley and posted on California Culinary Academy's student portal and Christopher Ranch's Culinary Competition tab the following day.
- Should notified winners of either round not respond within one week, Christopher Ranch has the right to disqualify the winner and select another.
- All winners will receive exposure through recipe and contest results published on Christopher Ranch's social media accounts, as well as releases distributed to culinary and local media.

*\*Acceptance of all aforementioned prizes constitutes winner's authorization of name, recipe creation, biographical information, pictures and likeness, for advertising and promotional functions, without limitation and further reward. By accepting prize(s), winner also accepts that Christopher Ranch is not responsible for any damage, legal responsibility, expenditure, mishap, delay, indiscretion, loss or claim, as a result of - or related to - acceptance, ownership or use of the prize or involvement in prize-related activity.*

**Request For Rules:** For all contest rules and information, please consult Haley at [hhuie@caculinary.edu](mailto:hhuie@caculinary.edu) and/or visit California Culinary Academy's student portal, as well as Christopher Ranch's Culinary Competition tab at [www.christopherranch.com/foodservice/Culinary.htm](http://www.christopherranch.com/foodservice/Culinary.htm).

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