



**MDCC Homecoming Grilling Contest**  
Presented by: Student Government Association  
Contest is open to any and all MDCC Faculty/Staff and Students

**Pork Steaks**  
“Anything but...”

**Set-up:**

**Thursday, September 29, 2022:**

7:00 a.m. Cookout area (grassy area by the career tech building and the stadium parking lot) opens for contestants

8:00 a.m. - 8:30 a.m. Meat, lighter fluid, and charcoal will be furnished by MDCC and may be picked up at the end of the grassy area near Sturdivant Street.

**11:15 a.m.** All participants must have their “Anything But...” selection ready for judging.

**11:45 p.m.** All participants must have their “Pork Steak” selection ready for judging.

**Contestants will be responsible for bringing entries to the judging area (Industrial Electricity Shop – Allen-Foley Career Tech Building) in the provided unmarked container.**

12:30 p.m. Announcing of Winners in the center of the cooking area

**Rules**

- 1. Cooking Team:** Each team may consist of 1-4 members with a chief cook and other members serving as assistants. No two teams will share a cooker or be in the same cooking area.
- 2. Team Behavior:** Every team including all members are expected and required to exhibit proper and courteous behavior at all times. No alcoholic beverages or alcoholic marinades. No loud music. No profanity. Failure to do so may result in disqualification from the contest.
- 3. Team Cooking Site:** Each team will be assigned a cooking area. All equipment must stay within the provided space. This includes cooker, all equipment, tent, canopy, etc.
- 4. Cooking Equipment:** Each team will supply all equipment necessary for the preparation and cooking of their entry which includes an approved charcoal, wood burning grill or gas grill and tools, including a thermometer. Serving judges undercooked meat will be an automatic disqualification!
- 5. Cleanliness:** All teams are expected to maintain their cook site in an orderly and clean manner and to use good sanitary practices during the preparation and cooking process. All teams are required to have a bucket of water with bleach or other effective sterilizing agent located in their team cooking area.
- 6. Meat:** All meat/perishable items must be kept on ice until cooked.
- 7. Submissions:** Each team will submit their Pork Chops for judging. All teams are also eligible to participate in the Anything But... competition. This part of the contest is open to all faculty/staff, students and community members to grill any item they would like.
- 8. Judging:** (Blind Judging) Entries will be judged on appearance, taste/texture, and tenderness/texture. All decisions and rule interpretations are at the discretion of organizers/judges and are final in this given contest.

**IMPORTANT NOTE:**

- **All teams must have cooking area cleaned and grills removed by 3:00 p.m. September 29, 2022.**

For more information please stop by the Dean of Student Services Office in the Vandiver Student Union or call 246-6442.