Duquesne University Chopped Competition – Official Rules
Sponsored by the Office of Residence Life and Parkhurst Dining
February 26, 2022
Rev. Sean Hogan Dining Hall in the Duquesne Towers

*** COVID GUIDELINES WILL BE USED, AND THESE RULES AND OUTLINES MAY CHANGE ACCORDINGLY ***

1. All teams must have 2 or 3 team members, made up only of current Duquesne University students. Contest is limited to 12 teams. Team slots will be filled on a first-come, first-served basis.

2. The format and timeframe will be as follows:
   - 6:00 – Competitors and Judges report for orientation, rules, Q&A
   - 6:30 – Introductions of Judges, Competitors, and Rules to Audience
   - 6:40 – Round 1 – 20 minutes – Salad/Appetizer/First Course
     - 12 teams participate, 4 teams eliminated
     - 20 minutes for clean-up/judging/reset for next round
   - 7:20 – Round 2 – 20 minutes – Entrée/Main Course
     - 8 teams participate, 4 teams eliminated
     - 20 minutes for clean-up/judging/reset for next round
   - 8:00 – Round 3 – 20 minutes – Dessert
     - 4 teams participate
   - 8:30 – Awards

3. Teams will prepare two dishes to present to the judges. Each team will have time to make their presentation to the judges and explain their dishes and use of ingredients.

4. Each round will feature a mystery basket of ingredients. At least a portion of each mystery ingredient needs to be used in the dish for that round. The mystery ingredients should be identifiable in the completed dish (i.e., the judges should clearly be able to taste and/or see the ingredients).

5. In addition to the mystery ingredients, there will be a pantry of basic kitchen food items available. Competitors may ask the chefs for additional ingredients from the kitchen that may or may not be provided based on availability.

6. No outside ingredients may be brought in from outside sources.

7. The only method of cooking available at each station will be a single gas burner. However, competitors can pass off items to the chefs to use the following equipment in the kitchen:
   - Convection Oven, Pizza Oven, Deep Fryer, Steamer, Blender, Food Processor, Blow Torch

8. There will be a separate potentially hazardous food prep station for any raw meats or other potentially hazardous foods.

9. There will be a kitchen equipment pantry available, stocked with pots, pans, utensils, dishes, plates, etc.

10. At the conclusion of each round, no further cooking or plating may take place. When the time is up, all hands must be off of the dishes. Teams will then deliver their dishes to the judges by order of team number.

11. All competitors must follow safe food handling practices at all times, which will be discussed at orientation. This will include wearing disposable gloves while handling food, and wearing the provided hat and apron.

12. All teams must clean up their stations at the end of each round.
13. All teams must demonstrate good sportsmanship and respect the work areas of the other teams. All behavior should be Duquesneable.

14. Cell phones are prohibited to be used during cooking time.

15. Judges will award points based on Presentation, Taste, and Creativity/Use of Ingredients. Scoring will be cumulative for teams advancing to the next round. Decisions of judges are final.

16. Prizes will be awarded to the top four teams.

17. Any questions can be directed to Dr. Dan Gittins in the Office of Residence Life at gittinsd@duq.edu.