Duquesne University Chopped Event Organizational List

Event Date – February 16, 2019, 6:00 pm

Teams
Maximum 12 Teams, 2-3 Students per Team

Schedule
6:00 – Competitors & Judges Report for Orientation
6:30 - Introductions/Rules
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

Individual Station Set Up
1 Cutting Board
1 Chef's Knife
1 Butane Burner
1 Mixing Bowl
2 ½ Hotel Pans
2 ½ Sheet Trays
Assorted Utensils
Sanitation Bucket
Aprons
Gloves
Towels
Vegetable Peeler

Separate Potentially Hazardous Food Prep Station
Cutting Boards
Knives
Sanitation Buckets
Towels

Additional Pantry Smallwares
Pots
Pans
Trays
Utensils
Cutting Boards
Cut Resistant Gloves
Plates/Dishes/Serving Vessels
Also Available per Chef’s Assistance
Convection Oven
Pizza Oven
Deep Fryer
Steamer
Blender
Food Processor

Judging Criteria
Presentation 1-10 Points
Taste 1-10 Points
Creativity and Use of Ingredients 1-10 Points
Total – 30 Points

Judges
1. Ken Gormley, President of Duquesne University
2. Randy Tozzie, Chef/Owner of Bakn, Carnegie and Wexford TBD
3. Chad Townsend, Owner of Millie’s Homemade Ice Cream, Pittsburgh

Prizes (per team)
First Place: $300 in FLEX & One of dishes featured on Hogan Dining Hall Menu
Second Place: $150 in FLEX
Third Place: $75 in FLEX
Fourth Place: $75 in FLEX
All Competitors: Event T-shirts