



2020 Frontier Fiesta Cookbook Cook-off and Bake Fiesta Competition

UNIVERSITY of
HOUSTON
CENTER FOR STUDENT INVOLVEMENT

www.uh.edu/fiesta
March 19-21, 2020

Welcome to the University of Houston's oldest programming tradition on campus! Below are the guidelines and regulations to participate in the Frontier Fiesta Cook-Off Competition. If you have any questions regarding information included in the Cookbook, please contact the Center for Student Involvement at 832-842-6245 or csi@uh.edu.

REGISTRATION

Forms

Every team must submit ALL of the forms included, no later than the Head Cook's Meeting on Wednesday, February 5, 2020 at 7:00pm. There will be no exceptions to this submission date.

Eligibility

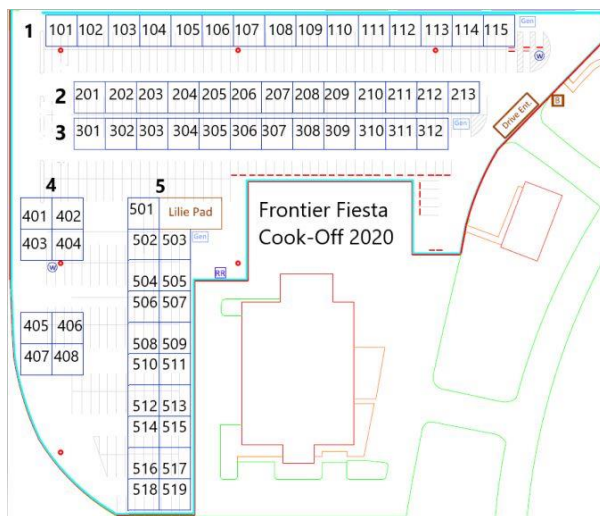
Teams competing must be an alumni or community organization. No student cook-off teams will be allowed.

Cook-Off Teams

A team consists of a Primary Site Coordinator, Head Cook and assistants with a unique team name. The Primary Site Coordinator will be the liaison to the Center for Student Involvement and responsible for ensuring that all policies are adhered to for the event.

No team will be allowed to use the same name or a similar name as another team. (Example: Cougar Team #1 and Cougar Team #2 will not be allowed) The first team to register a name will be allowed use of that name. A team's Head Cook and team assistants will not be allowed to cook on more than one team.

SET UP / CHECK IN



Times

Teams must move in, set up, and check in during the following times:

Wednesday, March 18

9:00am – 7:00pm

Thursday and Friday, March 19 & 20

9:00am – 3:00pm

Saturday, March 21

8:00am – 10:00am

There will be absolutely no traffic in the cook off area outside of these times.

Deliveries

Cook-Off teams taking deliveries from tent companies must schedule tents to be delivered and set up by: **Thursday, March 19 at 3:00 pm.**

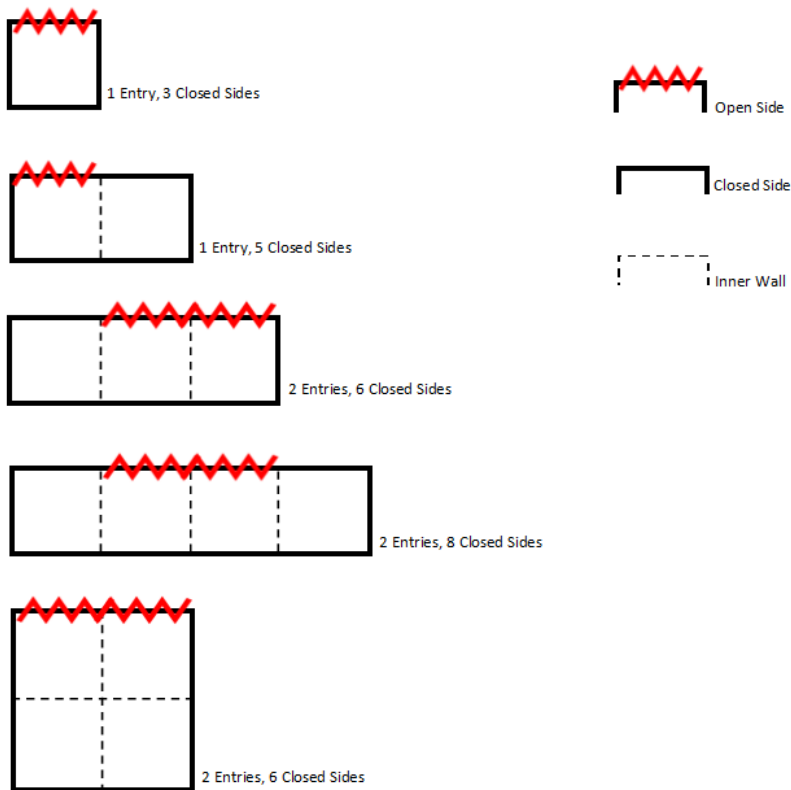
SITE AREA

- A. Responsibilities of the team:
 - Maintain their respective areas.
 - Keep their respective areas clean at all times.
 - Clean the working sites following the Cook-off contest.
- B. Trash:
 - Must be contained in plastic trash bags.
 - When full, placed in front of site before the close of each day. Trash receptacles for general use will be placed throughout the area; teams must furnish trash receptacles for their own areas.
 - As a courtesy to the event staff that will be collecting trash, please refrain from overfilling the bags with trash.

Failure to follow these rules will result in the loss of site security deposit.

- C. Each cook-off space is 30'x30'. Props, trailers, tents, coverings, or any other part of a contestant's equipment must not exceed the boundaries of the assigned space(s). There will be a limit of 4 spaces per team.
- D. No two-story structures are permitted unless approved by the University of Houston staff or designee, prior to the event. All structures must be at the approved height of 16 feet or less.
- E. All facades or temporary structures must be secured to the tent using metal straps.
- F. Balloons, inflatables, and/or other aerial objects may not be used by teams for identification, decoration, advertising, or any other purpose.
- G. Holes, dug pits, or open flames in boxes or other containers resting on or less than two feet above the surface are not permitted. Any equipment or devices that may damage the surface area of the contest site in any way are prohibited. All pits must be diapered to prevent damage to the surface of the parking lot.
- H. Exterior décor and interaction with the public must be appropriate for viewing by a public audience of all ages and may not consist of material having a political, religious, discriminatory, or lewd nature.
- I. University administration has the right to prohibit or require the removal/cessation of any décor, signage, activity, or other materials/behaviors they determine to detract from the general character of the event.

- J. Any cook-off team planning to build or construct any “front,” facade, or similar structure must submit a set of building plans, including drawings, to the University of Houston staff for approval by the Head Cook’s Meeting.
- K. Each team will be responsible for creating a clear and marked point of entry into their site. Site Number and Team Name must be properly and clearly displayed outside for the duration of the event.
- L. No two Fraternity Alumni Cook-off spots will be allowed to be directly adjacent or across from each other to prevent congestion at the site entrances and promote a safe flow of traffic.
- M. Tent configurations will be held to the below standards. Any other site configurations will be handled on a case by case basis. Approval must be granted by the Center for Student Involvement.



- N. Each team is provided a 20 electrical quad box. Additional electricity can be purchased from the Frontier Fiesta Association on the Registration form. Outside generators that are not a permanent part of the pit or motor home are not allowed.

Examples of common power requirements:

Barrel Fan - 8 amps
 RV or Travel Trailer – 20 amps

Coffee Maker - 10 amps
 PA Systems - 17 amps

Lamps and Lighting - 3 amps
Neon Lights - 5 amps
Microwave Ovens - 8 amps

Radio & Stereo - 4 amps
Refrigerator - 13 amps

- O. Power alleys must remain clear and free at all times. Teams may not store or set equipment, supplies, vehicles, etc., in these areas at any time or block access to a power alley. Any team blocking a power alley or access to a power alley will be asked to clear it without objection.
- P. Each team needs to provide at least two 10lb. fire extinguishers for each 30'X30' tent. Fire extinguishers must be ABC and easily accessed inside tent space, by order of the Fire Marshal. This is subject to change at the discretion of the Fire Marshal's inspection of the tent.
- Q. All contest areas must be handicap accessible.
- R. Cook-off teams are not permitted to charge admission into individual sites or sell food or beverage on-site at Frontier Fiesta.
- S. Those individuals attending or participating in the contest and any related events must wear appropriate clothing at all times (no one will be allowed to attend or participate without shoes or being fully clothed).
- T. Any special entertainment (e.g. bands, promotions, skits, P.A. systems, jukeboxes, etc.) must be fully described in writing and submitted for approval to the Center for Student Involvement by March 1, 2020.
- U. Security and safety are the sole responsibility of the team. The University of Houston and the Frontier Fiesta Association are not responsible for theft of, or damage to, the property of a contestant, his or her team's member, or guests. Further, the University of Houston and the Frontier Fiesta Association are not responsible for any injury to any such person. Each cook-off team will be required to submit a Theft/Damage Waiver.
- V. If a team chooses to contract security for their site(s), this must be submitted in writing for approval to the Center for Student Involvement by March 1, 2020.
- W. A maximum of four team members will be allowed to stay overnight at their site by order of the Safety Marshall. Up to four overnight passes will be issued to each team at the event for these team members. It will be the Primary Site Coordinator's responsibility to make sure all guests are cleared out of the site by close of Frontier Fiesta every night. It will also be the Primary Site Coordinator's responsibility to make sure any intoxicated guests are transported home safely. Sites will be inspected after closing time.

- X. Fire must be wood or of wood substances. Propane may be used ONLY to cook chili and Chef’s Choice. Contestants must take all precautions necessary to prevent fire hazards. All fires must be contained in a suitable manner. Contestants may be disqualified if precautionary measures are not followed or unsafe conditions exist.
- Y. Cooking pits may be inspected at any time and teams may be subsequently disqualified if it is decided that the cooking pits are dangerous or a safety hazard.
- Z. Ash cans made of non-flammable materials must be provided by teams needing to dispose of wood or wood substances. Cans must be clearly marked as “ASHES ONLY.”
- AA. Waste Water should be contained in a gray water tank (if applicable). Teams requiring a gray water tank can rent from the Frontier Fiesta Association during registration.
- BB. Port-a-lets and hand wash stations are available for rental through the Frontier Fiesta Association during registration. No other companies are allowed to be used. Make every effort to have the appropriate number of port-a-lets for the comfort of guests and sanitation of team space.

Number of guests expected	Recommended Port-a-lets
<100	1
100	2
150	3
250	4

One hand-wash station is recommended for every 250 guests. All port-a-lets will be refreshed on Friday and Saturday morning of the event.

ALCOHOLIC BEVERAGE POLICIES

- A. The Primary Site Coordinator will be held responsible for the conduct of their team and guests.
- B. Use of alcoholic beverages that is inconsistent with applicable federal or Texas law or University policy may be grounds for site shutdown, disqualification, and/or forfeiture of awards.
- C. Teams may not sell tickets to be redeemed for beverages, either prior to or during the event.
- D. Cook-off teams are NOT permitted to sell food or beverages on-site.
- E. The official event distributor will sell beer/wine to the public during the event. NO open bars will be allowed. (Teams may bring in a limited amount of canned beer to be

consumed during setup only. A limited amount of beverages is recognized as an amount that will fit in one (1) cooler approximately 60 quarts in size, with the lid closed, per team.)

- F. Each day will have a maximum number of kegs and boxes of wine that teams can purchase through the official event distributor for their site that cannot be exceeded.

Thursday	6 boxes of wine	6 kegs
Friday	6 boxes of wine	6 kegs
Saturday	6 boxes of wine	12 kegs

- G. Each team will be required to have TABC-certified bartenders serving alcohol throughout the event. Individuals serving in this role will need to obtain TABC certification and participate in online training as directed by the official event distributor. These individuals will be the only approved servers for the team and must be on duty during all hours that the event is open.

1 site	Minimum of 3 bartenders
2 or more sites	Minimum of 6 bartenders

The official event distributor is also able to provide trained bartenders at the cost of \$40/hour per bartender.

- H. Teams are subject to inspection by University administration. Those found in violation will be asked to remove the alcohol from the property, alcohol service will immediately cease for the remainder of the event, and may forfeit future invitations to participate.
- I. Upon entrance to Frontier Fiesta, event staff (or designated persons) will check a valid driver's license or Texas ID for proof of age and identify legal age drinkers by the use of a wristband for all event attendees.
- J. Each team must comply with ALL pertinent laws and ordinances including, without limitation, the City of Houston and Harris County Health Department rules and the provisions of the Texas Alcoholic Beverage Code.
- K. There are very specific rules relating to the purchase and consumption of alcoholic beverages. The regulations of the alcohol policy are listed in the next section.
- L. Failure to comply with these rules will result in disqualification from the Cook-off competition, site shutdown, and/or prosecution by the University of Houston Police Department, the City of Houston Police Department and the Texas Alcohol and Beverage Commission.

The Frontier Fiesta Association abides by the Texas Alcohol and Beverage Commission laws.
[\(https://www.tabc.state.tx.us/\)](https://www.tabc.state.tx.us/)

Any violation of these laws is prohibited. Violators will be reported to the University of Houston Police Department.

- All beer/wine consumed on-site at Frontier Fiesta must be purchased through the official event distributor either before the event through pre-sale orders or at the event through the Chartwells Tent.
- You must be 21 years of age or older to consume beer/wine at Frontier Fiesta.
- NO alcohol beverages may be brought on to, or removed from, the premises by anyone. It is a violation of state law.
- All cook-off teams planning to serve beer/wine must complete and turn in an official *University of Houston Registration of Alcoholic Beverage Distribution* form. This must be submitted at least 15 business days before the event.
- For safety reasons, NO aluminum cans or glass bottles will be allowed on the Frontier Fiesta site.

All beer/wine sales to the public will stop promptly one hour (Thursday/Friday 11:00pm, Saturday 12:00am) before Frontier Fiesta closes.

**Procedures for Distribution of Alcoholic Beverages at Student Events
(uh.edu/dos)**

1. Departments or registered campus organizations desiring to serve or consume any type of alcoholic beverage on campus must register their event in advance by means of the Registration of Alcoholic Beverage Distribution Form. Forms may be obtained from the Dean of Students Office and must be completed and filed in the Dean of Students Office at least 15 business days in advance of the event in order to permit time to clarify issues and to distribute copies of the registration to other university officials. Registration forms must be reviewed by the Dean of Students or designee. A signature from the Dean of Students or designee must be received prior to advertising the event. Individuals within the department or organization must identify themselves as responsible for compliance with the University of Houston's policies on the distribution of alcoholic beverages as well as federal, state and local laws. A copy of the signed registration form for alcoholic beverage distribution must be available at the event as proof that registration was made.
2. Alcoholic beverages may be distributed in areas approved for programming within designated hours. Space and facilities for the event must be reserved through the appropriate university channels. Alcoholic beverages may be dispensed at campus events between 5 p.m. and 12 a.m. on Monday through Friday and between noon and 12 a.m. on Saturday and Sunday. For special campus-wide events, the Dean of Students or designee may permit earlier distribution.
3. Any event at which alcoholic beverages are to be consumed pursuant to this policy may not have that consumption be the main focus of the event. Any publicity for the event

may refer to such beverages only as incidental to the event. Advertising will not portray drinking as a solution to personal or academic problems. Also, it may not promote gimmicks or games (i.e., “one charge for all you can drink,” “chugging contests,” “drink and drown contests,” etc.), which enhance irresponsible drinking.

4. Persons responsible for distributing alcoholic beverages must:
 - Be 21 years of age or older.
 - Check a valid driver’s license or Texas ID for proof of age and identify legal drinking age drinkers by the use of a wristband. Please note that this wristband is in addition to the wristband placed on individuals by Frontier Fiesta event staff upon entrance into Frontier Fiesta.
 - Post a sign at the point of distribution indicating “No alcoholic beverages may be consumed by anyone under age 21.”
 - Have nonalcoholic beverages available and displayed throughout the event as prominently as the alcoholic beverages. If the alcoholic beverages are being distributed free, a nonalcoholic beverage other than water must be available at no charge.
 - Stop serving alcoholic beverages one hour before the event’s scheduled conclusion or at 12 a.m., whichever is the earlier time.
 - Cease serving alcoholic beverages to any person who appears to be under the influence of alcohol or any other intoxicating substance, to the degree that he or she may endanger himself or another.
 - Take other appropriate steps they may identify to encourage the responsible use of alcoholic beverages at their event.
 - Post a sign announcing their willingness to call a cab for those under the influence of alcohol or any other intoxicating substance.
 - Provide food items in sufficient amounts for the number of persons attending the function.

5. Students shall not:
 - Use false identification cards in order to receive alcoholic beverages.
 - Provide alcoholic beverages to a minor.
 - Consume alcoholic beverages on campus except in approved food establishments, at events where such beverages are being distributed legally and in approved areas in the residence halls.
 - Bring alcoholic beverages into or out of an event where such beverages are being distributed legally.

COOK-OFF COMPETITION RULES AND COOKING GUIDELINES

On-site Head Cook’s Meeting – Wednesday, March 18, 4pm at Lilie Pad

At this meeting, the schedule for category turn-in will be reviewed and judging trays and containers will be distributed. For teams competing in the brisket category, briskets (two maximum) will be tagged at the meeting.

Double Number System - The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of judging tray in a manner which hides the number and the other ticket easily removed by the cook for retention. Winners will not be revealed until time to announce each place in each category at the Awards Ceremony.

Judging Trays/Containers - All judging trays/containers will be passed out at the on-site Head Cook's Meeting on Thursday at 4pm and shall be clean and free of any markings. Marked trays/containers may be disqualified at the Frontier Fiesta Committee's discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged. In addition, only one tray or container will be provided to the team for each entry, if a container is lost or damaged, please see the Center for Student Involvement staff for a replacement.

Turn-in Process

Per the schedule below, all teams must turn in submissions in the judging trays/containers received at the on-site Head Cook's Meeting within the 15 minute timeframe at Lilie Pad. No late submissions will not be accepted, resulting in disqualification from that category. Judging will begin after the 15 minute turn-in time period.

Turn-in Process for Brisket

At the on-site Head Cook's Meeting, teams will be assigned a 15 minute timeframe when cook-off staff will arrive to their site to verify brisket tags. Based on tag check time, teams will also be given a turn-in time.

After cook-off staff verify the tag number, teams must bring their submission to Lilie Pad by their designated turn-in time. No late submissions will be accepted, resulting in disqualification from this category. Judging will begin after at least half of the entries have been submitted.

Category Descriptions

Chef's Choice – Must be prepared from scratch. Chef's Choice cannot include: desserts or items in existing categories. Entries submitted from other categories will be disqualified. Teams may select the appropriate container during Head Cook's Meeting on-site. Submissions must be enough for 18 judges. No garnishes allowed.

Chili - Must be cooked from scratch. "Scratch" is defined as starting with raw meat. No marinating is allowed. Ingredients may be peeled, cut, or chopped ahead of time and brought onto site as long as they are raw. Commercial chili powder is allowed, but complete or commercial chili mixes, which contain several pre-measured spices, are not permitted. No fillers, beans, macaroni, rice, hominy, or similar items.

Fajitas – Can be beef, chicken or a combination. No pre-marinating or pre-cooking is allowed prior to the start of the cook-off. Fajitas must be cooked on-site. Adequate meat for 18 judges should be supplied. No garnishes allowed.

Chicken – Must be two (2) fully jointed chicken halves (must include breast, leg, thigh, wing & wing tip). No Cornish Game Hens allowed. No pre-marinating, pre-seasoning allowed prior to the start of the Cook-off. Entry chicken must not be wrapped in foil or include garnishes.

Pork Spare Ribs – At least ten (10) full Pork Spare Ribs (St. Louis style acceptable). No Country Style Ribs or Baby Back Ribs are allowed. No pre-marinating or pre-seasoning allowed prior to the start of the Cook-off. Ribs must not be wrapped in foil or include garnishes.

Beef Brisket – No pre-marinating or pre-seasoning of the meat is allowed prior to the start of the Cook-off. All brisket(s) must be cooked on site. No garnishes are allowed with the sliced brisket. Please provide at least ten (10) full width slices (approx. ¼ to 3/8 inches thick).

TEAMS MAY BE SUBJECT TO RANDOM MEAT INSPECTION

Failure to follow these rules will result in disqualification of the category. If you have any questions concerning any of the cooking rules, please contact the Center for Student Involvement.

COOK-OFF JUDGING FORM

TABLE NO. _____

JUDGES NAME: _____

CONTAINER NO. _____

CATEGORY: _____

AROMA:	1	2	3	4	5	6	7	8	9	10	_____
APPEARANCE:	1	2	3	4	5	6	7	8	9	10	_____
TEXTURE:	1	2	3	4	5	6	7	8	9	10	_____
FLAVOR:	1	2	3	4	5	6	7	8	9	10	_____

(Please total your score) TOTAL SCORE: _____

BAKE FIESTA COMPETITION RULES AND COOKING GUIDELINES

- All entries must be submitted in a disposable container to the Bake Fiesta tent at the designated times on Saturday, March 21. Please see schedule below.
- Due to the limited facilities available at Fiesta City, please submit only items that do not require refrigeration. Avoid items that will spoil or sour in heat.
- Entries will be judged on taste, texture, appearance, and creativity.
- Contestants may enter more than one category but are not allowed to submit more than one entry into an individual category.

Category Descriptions

Cakes and Cupcakes: Submit a whole dessert or one dozen cupcakes.

Pies: Submit a whole dessert.

Cookies: Submit a dozen items.

Specialty Dessert: Submit appropriate quantities for your entry. For example, for brownies, donuts, fudge, candy, and other such desserts, please submit a dozen. For other desserts, submit the equivalent of one cake.

BAKE FIESTA JUDGING FORM

JUDGE NAME: _____

TABLE NO. _____

ENTRY NO. _____

CATEGORY											TOTAL
Creativity:	1	2	3	4	5						_____
Appearance:	1	2	3	4	5						_____
Taste:	1	2	3	4	5	6	7	8	9	10	_____
Texture:	1	2	3	4	5	6	7	8	9	10	_____

(Please total your score) TOTAL SCORE: _____

CITY OF HOUSTON COOKING GUIDELINES

The City of Houston Health Department guidelines must be observed. Failure to comply may result in disqualification. Those serving food must observe the following guidelines:

- A. Keep all foods (ice, beverages, etc.) and utensils (cups, forks, spoons, foil, saran wrap, etc.) off the ground. Keep potentially hazardous foods, (meat, poultry, dairy, protein, potatoes, pasta, assorted sauces, etc.) cold (45 ° F or below) or hot (140 ° F or above). No exceptions!
- B. Everyone shall wear an effective hair restraint (hair net, baseball hat, scarf, etc.).
- C. Every site must have wash, rinse, and sanitize buckets for washing utensils.
- D. Each site must have hand-washing facilities.
- E. Food must be protected from consumer contamination (sneeze guards, lids, covers, etc.).
- F. Absolutely no eating, drinking, or smoking in areas where food is prepared or utensils are washed.
- G. Use only rapid reheating methods (stove, oven, or microwave) to reheat potentially hazardous foods. Do not use steam table pans, chafing dishes, crock-pots, or similar warming devices to reheat potentially hazardous food.

TROPHIES AND AWARDS

- A. Cash awards will be presented as follows: 1st Place Brisket \$1000, 2nd Place Brisket \$600, and 3rd Place Brisket \$400. In addition, 1st Place of each category will receive \$500.

- B. Trophies will be presented for 1st, 2nd, and 3rd places in each of the following categories:
- Chef's Choice
 - Fajitas
 - Chili
 - Pork Spare Ribs
 - Chicken
 - Beef Brisket
- C. Cook-off Grand Champion will be given to the team that scores the highest combined total in Chicken, Ribs, and Brisket and will be presented a trophy. If there is a tie for Grand Champion, the brisket score will be used to break the tie. If there is still a tie, the ribs score will be used next as the tie breaker. The chicken score will be used as last tie breaker.
- D. For Bake Fiesta, trophies will be presented to the 1st, 2nd, and 3rd place winners in each of the following categories:
- Cakes/Cupcakes
 - Cookies
 - Pies
 - Specialty Desserts (all others that do not fit in another category)

There will also be judging, selected by the Center for Student Involvement and Cook-off Staff in the following categories:

Best Overall Presentation

This is awarded to the cook-off team that has the best overall production. Decorations, food, entertainment, theme, site layout, site cleanliness, etc. are all taken into account by the judges for this award.

Bob Scharnberg Award

This is awarded to the Cook-Off team that is the most open and friendly toward its guests and visitors to Frontier Fiesta.

Trophies and Awards will be presented at the Awards Ceremony on Saturday, March 21 at 7pm in Willie's Theater of Fiesta City (*subject to change*).

TAKE DOWN/CHECK OUT

- A. Equipment will not be allowed to leave Frontier Fiesta until 1:00 am on Sunday, March 25. All equipment must be removed from the grounds by 6:00 pm on Sunday, March 25.
- B. Deposits will be returned after the event, on site, and after clean up. Please see the Center for Student Involvement to be checked out and to receive your deposit check.

PARKING

- A. Vehicles entering the contest area during set-up must unload and vacate the contest area immediately. Vehicles must remain on designated driveways at all times. All unattended vehicles will be towed at owner's expense, after designated times (see below). Please help us keep the aisles clear.

- B. No vehicles will be allowed in the cook-off area after 3:00 pm on Thursday, March 19, 3pm on Friday, March 20, and 10am on Saturday, March 21. Only vehicles within the boundaries of cook-off site will be allowed.

EMERGENCY PLAN

In the event of any type of emergency, it is expected that all participants, guests, and attendees follow the direction of emergency personnel and event staff.

Severe Weather Procedure

In the event of a severe weather emergency, patrons in the parking lots will be asked to seek shelter in the closest nearby buildings, as directed by event staff and emergency personnel. While under a shelter in place order, all Frontier Fiesta activities will be paused until an "All Clear" is given by emergency personnel".

Special Medical Emergency Procedure

In the event of a medical emergency, patrons should notify the nearest event staff member or visit the First Aid tent. EMS services will be located on site to handle medical emergencies for the duration of the event.

SCHEDULE OF EVENTS

Wednesday, March 18	
9:00am – 7:00pm	Move In
Thursday, March 19	
9:00am – 3:00pm	Move In
3:00pm	Vehicles Cleared & Tents Set Up
4:00pm	Head Cook's Meeting
5:00pm - 12:00am (Midnight)	Frontier Fiesta is Open
12:00am (Midnight)	Site Closed
Friday, March 20	
9:00am – 3:00pm	Move In
3:00pm	Vehicles Cleared
5:00pm - 12:00am (Midnight)	Frontier Fiesta is Open
5:45 - 6:00pm	Chili Turn In
6:00 - 7:00pm	Chili Judging
7:45 - 8:00pm	Fajitas Turn In
8:00 - 9:00pm	Fajitas Judging
12:00am (Midnight)	Site Closed
Saturday, March 21	
8:00am – 10:00am	Move In
10:00am	Vehicles Cleared
12:00pm - 1:00am	Frontier Fiesta is Open
11:30 - 11:45am	Chicken Turn In Bake Fiesta: Specialty Desserts Turn In
11:45am - 12:45pm	Chicken Judging Bake Fiesta: Specialty Desserts Judging
1:00pm - 1:15pm	Ribs Turn In Bake Fiesta: Cakes and Cupcakes Turn In
1:15 - 2:15pm	Ribs Judging Bake Fiesta: Cakes and Cupcakes Judging
2:30 - 2:45pm	Chef's Choice Turn In Bake Fiesta: Cookies and Pie Turn In
2:45 - 3:45pm	Chef's Choice Judging Bake Fiesta: Cookies Judging
4:00pm	Brisket Tag Verification Begins
4:30 – 6:00pm	Brisket Judging
7:00pm	Awards Ceremony
Sunday, March 22	
6:00am – 10:00am	Move Out
6:00pm	Site Closed

All of the judging will take place at the Lilie Pad. (Schedule is subject to change.)



Frontier Fiesta Cookbook Agreement

By signing below, I acknowledge that I have fully read and understood all the policies and expectations outlined in the Frontier Fiesta 2020 Cookbook. I understand that if I have any questions or concerns about items outlined in this document, it is my responsibility to discuss this with University of Houston administration within the Center for Student Involvement.

Each team must comply with all pertinent laws and ordinances, including, but not limited to, Texas Alcoholic Beverage Code and any additional rules of Frontier Fiesta 2020. I also recognize that I will be held responsible for the conduct of team members, guests, and any persons who are or have been in the team space. Any behavior deemed inappropriate by Frontier Fiesta and relevant university administration may result in immediate expulsion from the Cook-off, the event, and forfeiture of future invitations.

Team Name

Date

Primary Site Coordinator Name

Primary Site Coordinator Signature

Head Cook Name

Head Cook Signature

Secondary Site Coordinator Name

Secondary Site Coordinator Signature