

Wing Cookoff Official Rules and Regulations

Eligibility	Each Squadron is allowed one team per category. Dependents and family members may enter on behalf of their sponsor's squadron.
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Cook's Meeting	17 August at 1400 in the Fitness Center Conference Room. Teams will discuss rules and address any questions.
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Plating Time	1230 - 1300 at the Liberty Square Pavilion.
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Cooking & Preparation Rules 🍗

Rule	Requirement
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Meat Requirements	Must cook bone-in wings. Submissions require a minimum of 5 flats and 5 drummies in the box (no whole wings). More than 10 wings are allowed.
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Cooking Method	Can be cooked on any heat source.
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Food Safety	Chicken must be cooked thoroughly to an internal temperature of 165°F prior to team arrival and set up time.
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Flavors	Each team will make one chicken type/flavor, unless they are making both a Regular and a Vegan submission.
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Prohibitions	Any form of chicken that is pre-made or store-bought (pre-cooked) is strictly prohibited. NO BACON-WRAPPED WINGS.
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Plating & Submission 🍽️

Containers	Judging plates/boxes will be provided to each contestant.
Verification	Each contestant is responsible for verifying that the number on the bottom of their judging plate matches their assigned contestant number.
Presentation	Wings can be sauced and garnished.
Serving	Contestants will serve each judge exactly 1 wing.

Judging & Awards 🏆

Category	Procedure & Criteria
The Panel	The cookoff will be judged by 3 volunteers from the Military Affairs Committee (MAC). No known relatives of a participating cook will be allowed to judge or keep score.
Blind Judging	Blind judging procedures will be used. Judging will be tracked by an official scorecard.
Criteria	Entries will be judged based on Appearance, Taste, and Tenderness (Consistency).
Conduct	Judges will use one utensil per taste, cleanse their palate between each taste, and there will be no talking about the wings during the judging process.
Scoring System	Awards are based on a point system: • 1st Place: 7 points • 2nd Place: 5 points • 3rd Place: 3 points • Participation: 1 point

Event Supply Checklist

Category	Item	Purpose / Notes
Contestant Prep & Safety	Gloves	Required for all contestants handling food.
	Aluminum Foil & Foil Pans	To keep wings warm and covered before plating.
	Toothpicks or Small Tongs	To ensure sanitary handling and serving.
Sanitation & Mess Cleanup	Paper Towels & Wet Naps	Essential for cleaning sticky wing sauce.
	Hand Sanitizer & Wet Wipes	For judges and contestants at their tables.
	Sanitizing Wipes or Spray	To clean prep tables and judging areas.
	Trash Cans & Heavy-Duty Bags	To keep the Liberty Square Pavilion clean.
Judging & Administration	Small Plates	For serving individual wings to judges.
	Contestant/Plate Numbers	To match contestants with their blind judging plates.
	Scorecards	For the MAC judges to track their ratings.
	Pens & Clipboards	For judges to write down scores easily.
	Palate Cleansers	Crackers (Saltines), celery, and bottled water.
Safety & Verification	Digital Meat Thermometer	To verify chicken is cooked to 165°F.