

# Perfect Bite Junior Competition Rules

## **EVENT DATE AND TIME:**

September 21, 2025

Arrival: 11 AM

Judging: 1 PM

## **ADDRESS:**

Paramount Brookside (backyard tent)

3020 Nowland Avenue

Indianapolis, IN 46202

**NUMBER OF JUDGES:** 6

**MAX NUMBER OF COMPETITORS:** 20

**CONTACT INFO FOR QUESTIONS:** Tommy

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## **RULES:**

There "is" a size limit for The Perfect Bite. The size limit of the "edible portion" of the bite cannot exceed 2.25" x 2.25" X 2" (WxLxH). Items used to assist in the delivery of the bite (plate, fork, spoon, skewer, etc.) may exceed the 2.25" requirements. Additionally, the following rules apply:

- Sauces, dips, rubs, or spices may exceed the 2.25" boundaries as long as the actual bite (after dipping, seasoning, or saucing) stays within the 2.25" rule.

- The perfect bite cannot be multiple bites but “can” contain multiple deconstructed components that are intended to be reconstructed for a single composed bite that fits within the 2.25" rules.
- Event judges have complete and final say over all size limit concerns.
- Chefs not abiding by the rules may lose their eligibility for awards.

### **THE COMPETITION:**

Jr. Chefs arrive two hours prior to the event's 1 PM start to prep for serving completed perfect bites. Each Junior Chef should prepare 10 perfect bites for the competition. Bites should be cooked and prepped on site. Guest judges will taste and score each bite in a predetermined order.

At the end of the tasting, all judges will compile their scores to determine winners, and the following awards will be given:

Top Chef: High School Division

Top Chef: Middle School Division

Overall Champion: from both divisions

Jr. Chefs are scored on Execution, Appearance, and Taste (based on the World Food Championship EAT Methodology), with an emphasis on taste. In the event of a tie, the judges will use the highest combined "taste" score to break the tie. The three winning chefs receive acceptance into the World Food Championship.

### **TEAM SIZE LIMITS**

Each team can have up to three participants, but must name a head chef and sous chef(s) if the team has more than a single competitor. Only the

head chef is eligible to receive a Golden Ticket.

### **ARRIVAL:**

Chefs can arrive two hours prior to the 1 PM event start to prep and cook their competition bites. Event staff will meet arriving chefs and show them to their space.

### **PARKING:**

Junior Chef teams can park behind the tents on the Paramount grounds (3020 Nowland Avenue, 46201), so loading and unloading are easy.

### **EQUIPMENT:**

Every chef will have an 8' table with power (standard 120) and one hot plate/induction burner (no open flames allowed). Chefs must bring their own pots/pans/knives, ladles, etc. If we need to source additional equipment for you, we'll try our best but cannot guarantee we'll find what you need.

### **PLATES AND SILVERWARE:**

Recyclable plates and silverware will be available for chefs to serve all judges.

### **EVENT LAYOUT:**

The event layout below is generalized from the adult competition in prior years, but the layout for the Junior Chef line remains the same. This is an outdoor event held in a large tent.

**PRIVATE EVENT:** While this competition takes place in a public venue, the

food tasting is private, limited only to privately invited judges. Family and friends are allowed to watch the event but cannot sample the food.