

OVERVIEW & CHEF INFO

Perfect Bite Competition

September 21, 2025

Service: 6 PM

Location: Paramount Brookside (Backyard): 3020 Nowland Avenue,
Indianapolis, IN 46201

NUMBER OF GUESTS: 175

CONTACT INFO FOR QUESTIONS: Tommy

Reddicks: treddicks@paramountindy.org

CHEF PAY:

All chefs will receive \$250 for participating (paid the night of the competition). This amount is designed to help cover food costs and/or leave a little extra for participation. But chefs can choose to elevate their perfect bite and spend more (keeping less). It's a chef's choice. In this competition, there is no limit on spending.

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" 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 will lose their eligibility for the finals.
- Participating Chefs must submit the following information prior to September 14 to be eligible for the competition.
 - a recent photo
 - their current restaurant or status
 - the title of their bite

Submit to treddicks@paramountindy.org

THE COMPETITION:

The competition will center in three Golden Ticket categories (Burger, Vegetarian, and Noodle). All 20 participating chefs will be competing in

one of the three categories. In this way, winners will move on to the World Food Championships in the same category they practiced at the Perfect Bite Championships. Beginning at 6 PM and lasting for one hour, guests will have a single ticket for voting for their favorite bite. With 150-175 in attendance, Chefs should be prepared to serve at least 175 bites.

At the end of the first hour, all tickets will be counted. The chef with the most tickets in each category will automatically make the finals and have a chance for a World Food Championship Golden Ticket. A team of culinary experts (who will also be judging the finals) will determine the second chef moving on to the finals in each category, and must consider the popular vote in their decision.

THE FINALS:

The six finals chefs will compete head to head in the three categories. The finalists can cook with a single sous chef (of their choosing) in a 45-minute head-to-head “perfect plate” challenge. Finalists will have a pot of boiling water, cutting board, and an induction burner with induction pan in addition to a stocked pantry. A team of culinary experts will judge the finals using the E.A.T. methodology from the World Food Championships. The winning chefs in each category receive \$750.

Ties are settled using the World Food Championships tie-breaking policy.

THE PANTRY:

During the finals, chefs will have access to a pantry that will include free ingredients.

ARRIVAL:

Chefs can arrive any time after 2 PM to prep. Event staff will meet arriving chefs and show them to their space.

PARKING: Chefs can park behind the tents (via the alley) 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) for one hot plate/induction burner (no open flames allowed). Chefs must

bring their own induction burners/pots/pans/knives, ladles, etc. If we need to source heat 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 guests.

PREP AND GREENROOM: All chefs will have access to the school kitchen to prep. There is also a staging tent with 54' of table space and plenty of room for coolers. The staging tent is not designed for making product or heating product, but makes an ideal staging point. This tent also serves as the break room/green room for chefs and their staff and will have plenty of snacks and beverages. It is a 15-second walk from the main tent. It is also the home for 30 private VIP guests.

EVENT LAYOUT: This is an outdoor event held in tents at 3020 Nowland Avenue, Indianapolis, IN 46201