

EACH TEAM HAS 7 STUDENTS FIVE TEAM MEMBERS - TWO ALTERNATES

COMPETITION CATEGORIES:

- Grilled Cheese must be at least 85% cheese
 - + remaining ingredients, including protein, fruit, etc.
- Ribeye Steak judged on grill marks, doneness, and flavor
- St. Louis Style Ribs
- Dutch Oven Upside-Down Cake
- Chicken Lollipops





STUDENTS WORKING AND PERFECTING THEIR CRAFT

- · Concession Stand: Smoked pork and brisket
- C-Life Community Event: 800 Smoked Pork Sandwiches
- Open for catering events in our community

NEXT PRACTICE COOK-OFF: SATURDAY, NOVEMBER 22ND

HOSTING A REGIONAL QUALIFIER ON SATURDAY, MARCH 7, 2026