

LONDON SIZZLE 2025 – OFFICIAL RULES

Taco Cooking Competition

Event Date: Saturday, October 25, 2025

Judging Time: 1:30 PM

Team Size: Up to 4 participants per team

1. Team Registration

- Each team must register in advance and provide a team name and contact person.
 - Maximum of 4 members per team.
 - Team check-in and setup is between 8:00am and 9:00am on the event day.
 - The event opens to the public at 2:00pm.
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2. Taco Entry Requirements

- Any style or type of taco may be submitted (e.g., beef, chicken, pork, seafood, vegetarian, fusion, etc.).
 - Each team must submit one (1) entry dish consisting of four (4) individual taco servings for official judging.
 - Tacos must be cooked entirely on-site the day of the competition. No pre-cooked ingredients or store-bought pre-prepared taco fillings are allowed.
 - All food must be prepared using safe food-handling practices and maintained at proper serving temperatures.
 - Teams must prepare food to provide 200 samples for attendees. These will be small tastings, not a full plate of food.
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3. Equipment & Ingredients

- Teams are responsible for bringing all cooking equipment, ingredients, utensils, tables, tents, and fuel (if using propane or charcoal).
 - Each team is responsible for bringing trash bags and properly disposing of their own trash.
 - All tents must be anchored down by weights, buckets filled with sand or water, or concrete/cinder blocks. **There will be no staking down your tent in the parking lot.**
 - Electricity and water will not be provided.
 - All grills, cooktops, or fryers must be operated safely and under strict supervision.
 - A fire extinguisher is required to be at your booth.
 - Remember, it is very windy out here so plan accordingly.
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4. Judging Criteria

Tacos will be judged at **1:30 PM sharp** by an official panel based on the following criteria:

- **Flavor (40 points)** – Taste, seasoning, and overall deliciousness
- **Presentation (20 points)** – Appearance and creativity in plating
- **Texture (20 points)** – Quality of ingredients and doneness
- **Originality (20 points)** – Uniqueness of concept and execution

Total possible score: **100 points**

Each judge will score the dish, and the scores will be totaled. The dishes with the highest overall scores will be the winners.

5. Submission Guidelines

- Teams must submit **4 individual taco servings** for judging.
 - Submission must be turned in to the judging table between **1:20–1:30 PM**. Late entries will not be accepted.
 - A standard food container will be provided to each team on the day of the event for judging purposes. **Do not add any team names, logos, or identifying marks to the container.**
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6. Conduct & Safety

- Teams must maintain a clean and orderly cooking area.
 - Open flames, grills, and fryers must be attended at all times.
 - Public consumption or distribution of alcohol is not allowed by participants.
 - Any unsafe or unsportsmanlike behavior may result in disqualification.
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7. Awards & Recognition

- Awards will be presented at approximately **4:30 PM** for the following categories:
 - **1st Place Taco**
 - **2nd Place Taco**
 - **3rd Place Taco**
 - **People's Choice Taco** (voted on by event attendees)
 - **London Spirit Award** for best booth & décor
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8. Liability

- All participants enter at their own risk.
- The London Business Association, Church Unlimited, and event sponsors are not responsible for accidents, injuries, or damage to equipment.