



SCCA Sanction Competition Rules – Gumbo

These rules apply to all SCCA-sanctioned cook-offs. Event hosts may add local guidelines (booth sizes, load-in times, wristbands, etc.), but the following competition standards must be followed at every sanctioned event.

1. Team Composition

- One designated **Team Captain** must be present at all times and is responsible for compliance with all rules.
- Only **one entry is allowed per head cook per category**. Multiple entries by the same head cook are not permitted.

2. Registration & Check-In

- A **mandatory cooks' meeting** will be held before cooking begins. At least one team member must attend.
- At the meeting, teams will receive:
 - Cook team packet (turn-in times, tickets, rules)
 - Assigned **judging containers** (must be used as provided, no markings)
 - Blind ticket system numbers

3. Cooking Area / Equipment

- Cooking must be done on-site within the assigned area.
- **No open fires on the ground**. Propane burners and stockpots are permitted.
- Each team must have appropriate **fire safety equipment** (fire extinguisher is required).

4. Ingredients & Preparation

- Teams may pre-smoke or pre-prepare meats, pre-cut vegetables, and use pre-made roux if desired.
- **Not allowed**: pre-packaged gumbo or jambalaya box mixes (no pre-mixes).
- All dishes must be cooked in a sanitary manner (gloves and hair restraints required).
- Seafood must be fresh or properly stored on ice.

5. Category Requirements

- Gumbo must be prepared using the roux method.
- Turn-in cup may contain gumbo only — **no rice, garnish, or decoration**.

6. Judging & Turn-In

- **Blind Double-Ticket System** will be used:
 - Teams will be told in advance how many judges they are preparing for.
 - Each team must prepare one judging container per judge and place them together on a tray.

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- The blind ticket will be taped to the bottom of the tray.
- One matching ticket stays with the head cook.
- Winners are announced by ticket number, then verified against the cook's ticket.
- **Turn-in must occur at the designated area within a strict 5-minute window of the assigned time.**
- **Judging Criteria (scored 1–10 each):**
 1. Taste
 2. Texture
 3. Aroma
 4. Color
 5. Overall Appeal

7. Disqualification Grounds

Teams may be disqualified for:

- Missing the cooks' meeting.
- Failure to meet turn-in times.
- Any identifying marks on turn-in containers.
- Using pre-mixed gumbo or jambalaya box products.
- Unsanitary cooking practices.
- Unsafe cooking methods (no extinguisher, propane misuse, etc.).
- Failure to comply with event staff, Head Judge, or safety officers.

The **Head Judge's decision is final.**

8. Awards & Points

- Winners are determined solely by blind judging results.
- Awards may include prize money, trophies, or additional categories at the discretion of the event.
- **SCCA Season Points** are assigned to all placing teams and logged by the Head Judge after each event.
- **People's Choice competitions are optional and left up to each event organizer. Results from People's Choice do not count toward SCCA Season Points.**