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A family orientated 4x4 and 4x2 off road facility with a variety of obstacles. Catering for Team building, Competitions, Events and Driver Training.
Come and live the adventure!!

Potjiekos Competition – Entry Form

Team Name:	
Type of Potjie:	
Club member:	
Team Members	
Captain:	
2.	
3.	
4.	
Entry fee – R200.00	
Payment received:	

Date: 30 September 2018

Venue: Killarney 4x4

Time: Judging starts – 14:00

Potjiekos competition Rules:

These are the competition rules for the upcoming Killarney 4x4 Day of the clubs Potjiekos competition:

A. General Rules:

1. The competition will be open to Club members only.
2. CLUBS to enter a maximum of 2 Potjies per club.
3. **NO FIRES ARE TO BE MADE DIRECTLY ON THE GRASS – USE BRAAI STANDS ONLY.** Should a team choose to ignore this rule, they will be disqualified immediately.
4. The team's participation in this competition shows your acceptance of all the Killarney 4x4 Potjiekos competition rules as set out below without exceptions.
5. Participants must provide all their own ingredients for the Potjie as well as the side dishes, cutlery, crockery, utensils etc. Killarney 4x4 will not be providing anything.
6. Potjies need to be plated and sent for judging no later than 14:00pm.
7. The Potjie is to feed a minimum of 10 persons including the plate for judging.
8. Judging of finished meals will commence at 14:00pm. Judges decision will be final.

- Each team must clean their own area, leaving it in the same condition as found. This will include cleaning your own pot.

B. Cook site Competition judging criteria:

- Judges will visit all the cooking sites during the day whilst the Potjies are being prepared.
- The judges will be scoring the cooking area on general spirit in the team, stand Theme, originality, preparation techniques and general impressions (cleanliness).

C. Potjie competition rules:

- All Potjies must be prepared from scratch on the day of the competition. Prior marinating of meat/fish will be allowed.
- All entries must be cooked in a traditional cast iron Dutch pot or potjie.
- Potjies can be cooked over wood, coals or gas burners. However no cooking over electrical stove top ranges or ovens will be allowed.
- The entry can be made from any ingredients or combinations thereof like, lamb, beef, pork, venison, fish etc.
- With the exception of sautéing onions/ spices and browning of the meat at the start of making your potjie, you may not remove ingredients from the pot and may not stir the pot once you start adding your ingredients. This is what makes your entry a potjie and not a stew. This does not stop you from tasting your potjie.
- From 14:00 onwards the judges will go around and judge your Potjie, stand, theme etc.
- Please note the number that you were provided with also need to be placed with your entry to enable the judges to score.
- Cut off time for providing food for judging will be 14:00.
- Potjies will be judged on the following criteria: **Aroma, Color, Taste, Texture, Ingredients and work area Cleanliness.**

Evaluation criteria for the potjie dish:

1. Aroma: max 10 points

Overall flavor, distinctive aromas (spices, meats, vegetables). Pleasant flavor, distinctive mingled flavors or burning smells, odorless.

2. Colour: max 10 points

Natural colour, distinctive colour of ingredients, varied colour, full of interest, attractive, appealing, interesting or lacking character, dull or pale. Meat browned.

3. Taste: max 10 points

Aromatic or pungent savoring, interesting quality, slight flavor or suggestion, specified flavor or lacking flavor. Amount of spices used – appetizing or bitter, spoiled, bland.

4. Texture: max 10 points

Feel or appearance of food, interpretation of meats and vegetables. Detail: still in shape (not mushy or falling apart), cooked, overcooked, undercooked. (Vegetables to be cooked, but still to have form) watery/runny or too dry.

5. Ingredients: max 10 points

Use of unusual ingredients or cooking technique (Note: this does not mean if you use expensive ingredients you will score more)

6. Work area Cleanliness: max 10 points

Use of own equipment (pots, knives, chopping boards...) Table cleanliness, cleaning up after oneself, hygiene.

7. Stand theme: max 10 points:

Banners, Gazebo's, Originality, clothing, décor etc.