



Government of the Republic of Trinidad and Tobago
Ministry of Sport and Community Development

THE PRIME MINISTER'S BEST VILLAGE TROPHY COMPETITION



THE PRIME MINISTER'S
BEST VILLAGE
TROPHY COMPETITION

RULES, REGULATIONS AND PROCEDURES 2024

FOOD AND FOLK FAIR

SECTION V- FOOD AND FOLK FAIR

PART 1- GENERAL

- (1) This category will be organized on a District level.
- (2) There will be two (2) areas of participation, one competitive and one non-competitive as follows:
 - i. Food Fair (Competitive);
- (3) Areas for the sale of food and beverages will be made available to registered groups based on availability. Allocation of booths and kitchens will be decided by 'the Organizing Committee' comprising the Best Village Coordinator, the Programme Manager, Best Village, the District's Senior Best Village Officer, and a representative of the Community Development Division.
- (4) All persons selling food must have a Food Handler's Badge

PART 3- FOOD COMPETITIONS

Chapter 1- Overview

- (5) This category will be adjudicated by three judges.
- (6) The Chef(s) must be present and prepared to discuss the dish's preparation with the judges.
- (7) Judging will begin at 11:30 a.m.
- (8) Participants should report to the judging station at least half hour before their allotted judging time.
- (9) The following competitive categories will be available under the Food Fair:
 - i. Menu of the Day- Best representation of a Traditional Trinidad and Tobago meal.
 - ii. Best Preserves - Jams, jellies, anchar, pepper-sauce, etc.
 - iii. Best Local Wine – Wine made from local inputs
 - iv. Best Paime
 - v. Best Pone
 - vi. Best East Indian Delicacy
- (10) Dishes being served in the Menu of the Day category must be available to the Public for sale.
- (11) Participants will be asked to provide one full plate for overall adjudication. Small Portions for tasting should be served plated and served separately.

- (12) Presentation of food must be appealing to the eyes- (drinks to be served are optional) and the 6 (six) food groups MUST be presented in the dish.
- (13) All foods (including drinks) and equipment are to be stored at least 18 to 30 inches above the floor.
- (14) Transportation and storage of food should adhere to current Health and Safety standards as applicable.
- (15) All uncooked meats, sea food, vegetables and ice for human consumption are to be stored separately and at the required temperature of 5°C/41°F or below.
- (16) Foods are to be covered at all times so as to ensure that insects and other contaminants do not come into direct contact with food.
- (17) Utensils used in the preparation and serving of foods are to be clearly identified and separated so as to avoid cross contamination of food eg. Utensils used to cook pork that also used to cook chicken.
- (18) Servers are to be properly attired eg. gloves, hairnet, arms are covered, face masks optional.
- (19) The menu and prices must be clearly posted on the booth.

Chapter 2- Adjudication

(20) Food Fair categories will be adjudicated as follows:

| FOOD FAIR | | |
|-------------------|---|---------------|
| Categories | Description | Points |
| Presentation | Plating (10pts) Use of colours (food) (5pts) Clear description of meal items (5pts) | 20 |
| Originality | Creativity of presentation (10pts) Creativity of meal prep (10pts) Use of 6 food groups (10pts) | 30 |
| Local Produce | Use of indigenous products (no artificial seasoning) | 30 |
| Culinary Impact | Taste | 20 |
| Total | | 100 |