



wine & beer
festival

TERMS AND CONDITIONS FOR PAELLA TEAMS

There will be two participation categories in the competition; Paella Valenciana and Free style Paella, every team will participate in both categories.

Competition registrations done through www.paellawinefest.com.

All registrations must be completed at latest two weeks before the event without exception. Every team must pay the fee through our Website for official participation in the competition. A Health Department permit is an important requirement to participate in the Paella Wine & Beer Festival. Each team must complete, sign and return the permit to us. Organization will pay for the expenses.

Every Paella Team must be composed of at least two persons and a maximum of four. Each team must be represented by a captain.

In both categories of the competition the minimum size of the Paellera must measure 70 CM or 28 IN. The minimum quantity of rice that can be used is 3 kg or 6 lbs. for each Paella. All the ingredients must be cooked the day of the event, cooked or precooked food is not allowed. In both categories will be allowed to use propane gas or charcoal. In some cities using wood is another option (organization will confirm if it is possible through email).

PAELLA TEAMS PROCEDURES TO FOLLOW

It is very important that each team complies with the California Health Department norms of cleaning and hygiene.

Each team must bring their own extinguisher (small or big) for their tent.

A cover to protect the ground of at least 2x2 meters or 6x6 Ft. is a requirement.

EA 5 Gallon water cooler with hot water to wash hands, container to empty water, soap and napkins. A container to place oil left over from the Paella

All the ingredients use for the Paellas must come from California at no excuse. The Health Department will ask for the invoice or receipt the day of the event. The ingredients must come in a cooler with ice. Each product must be separated to prevent contamination from other products.

A very important reminder NO PRODUCT CAN BE PREVIOUSLY COOKED TO USE THE DAY OF THE EVENT everything needs to be cook during the competition. In case any of the teams does not comply with all these norms, will be disqualified and the organization will not refund registrations money. Gloves and hat is recommended when cooking. At the time teams arrive, directors of festival will make sure that all the teams follow the previous mentioned norms.

Organization will provide to each team a 10X10 tent, a 6 ft. table and two chairs. The captain of each team is responsible for the stuff mentioned before and in case is damaged will need to pay for a replacement. Teams can bring their own decoration or necessary stuff to put inside the tent of 10X10. The organization will provide plates, napkins and forks to each team. It is not allowed black Paellas or use any other ingredient than rice. Paellas can be cook for the satisfaction of the attendees and to promote your business. We will announced the official list of juries, two weeks before the event. The jury's decision is final and no one can claim the results. The organization reserves the right to include, cancel or change any standard when it deems necessary informing the participants via email.



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PAELLA VALENCIANA COMPETITION:

TERMS OF REGISTRATION FEES \$100 PER TEAM (INCLUDES TWO CATEGORIES).

Paella Valenciana and Free style categories.

40 limited spaces for participating teams.

Teams must be form of two persons minimum and four persons maximum, including the captain.

Every team need to bring their own ingredients to cook the Paellas.

Each team will receive a maximum of 4 tickets for the team + 4 more tickets for their friends or families valuated in \$250.

These are the obligatory ingredients :

1. Rice
2. Chicken
3. Pork Rib
4. Green Beans
5. Olive Oil
6. Garlic clove, peeled and chopped
7. Ground ripe tomato
8. Saffron in strings, salt, sprig of rosemary (optional)
9. Colorant
10. Water

Rabbit is allowed to use instead of pork. The Snails and the giant lima beans are allowed. If your Paella Valenciana includes any other ingredient that is not on the list will be disqualified.

Jury will rate following:

1. Balance of ingredients
2. Rice texture.
3. Rice color.
4. Rice test.
5. Rice "socarrat"

FREE STYLE PAELLA COMPETITION

40 limited spaces to participating teams.

All ingredients will be free to use, rice is required for all the paellas.

Rules are the same for paella Valenciana.

Jury will rate following:

Rice texture

Rice color

Rice taste

Prizes:

For the best Paella Valenciana:

Trip two persons to Sueca, Spain to compete in the World Championship of Paella Valenciana in September 10, 2017. Airline tickets and 4 nights hotel in Sueca.

Second Best Paella Valenciana:

Trophy and Kit with presents.

For the best Paella Libre:

Trip for two persons to Cancun with round trip flights and hotel in selected dates by the organization.

Second Best Paella Libre:

Trophy and Kit with presents.

People Choices special Prize from the attendees with a trophy for the winner team.