FORD TASTE OF THE CUBAN SANDWICH



HOSTED BY: Latin Times Media, Inc. Event Contacts: Jolie Gonzalez-Padilla. Jolie@HRFCC.org (813) 407-6866 or Victor Padilla at VPadilla@HRFCC.org (813) 407-7191

Judging Instructions:

WEST TAMPA, FLORIDA: FORD Taste of the Cuban Sandwich Sunday, July 28th, 2024

Location: VIP TENT @ 1 BUCCANEER PLACE **More info:** www.CubanSandwichFestival.com

Event will go on Rain or Shine

SCHEDULE OF EVENTS for VIP / Celebrity Judges

The festival will be open to the public: 11:00 AM.

The VIP area opens from 11:15 to judges, 12:00 for Ticketed Guests.

Judges please arrive by: 11:20 AM.

VIP Judging will start at 11:30AM and will end by 3:00 PM.

At 12:45 PM – if you are helping to make the sandwich please check in at SANDWICH registration area.

VIP Area closes at 3:30PM. The Festival will end at 4:00 PM.

HOSTED BY: Hispanic Cultural Resource Foundation

Event Contacts: Jolie Gonzalez-Padilla; Jolie@HRFCC.ORG or TEXT: (813) 407-6866

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When posting pictures via social media please use the following Hashtags: #ConnectFord #CubanSandwiches #WESTTAMPA #BUCS #BUCCANEERS #TAMPABAY #HRCF #LATINTIMES

CONTESTANTS are **NOT ALLOWED** in the judging / VIP area until after 3PM.

Judging Times are as follows:

- YOUR TRADITIONAL SAMPLES. TIME DUE: 11:20 AM 12:00 PM _____
- NON-TRADITIONAL SAMPLES. TIME DUE: 11:50 PM 12:30 PM

The Judging results will be announced between: 2:45 PM – 4PM

Please remember to stay hydrated.

^{*}Food Vendors are not allowed to sell: Cuban Sandwiches (Unless they are competing in the Cuban Sandwich Contest), coffee, water, lemonade, Pina Coladas, or any alcoholic beverages.

FORD TASTE OF THE CUBAN SANDWICH

Judges will be casting their vote for the top Cuban Sandwiches in the World in each of the corresponding categories!

Scores are based on TASTE and PRESENTATION!

The Cuban Sandwich will be judged by the following criteria:

Appearance, Presentation, Taste, and Traditional and non-Traditional category.

Cuban Sandwiches will be cut into 1.5-2 inch samples.

There will be no identifying signage on submitted samples, plates, or napkins.

CONTEST RULES:

- (1) Traditional Cuban Sandwich
- (2) Non-Traditional Cuban Sandwich

Traditional / World's BEST Cuban Sandwich Recipe:

- Cuban Bread
- Sweet ham
- Mojo marinated roast pork
- Swiss cheese
- Kosher pickles
- Mustard
- Genoa salami (Tampa Style optional on traditional)

The Traditional can be pressed or un-pressed. If they are pressing the sandwich, contestants are allowed to lightly coat the bread with butter ONLY. No other ingredients can be used in the Traditional entry. Sandwiches may lose 10 points per rule violation.

NON-Traditional Entries: Non-Traditional Recipes must still be recognizable as a "Cubano". The NON-Traditional Sandwich allows the chef to get creative but the Cuban Sandwich should still be recognizable in it. Non-traditional sandwiches can have a "twist" inside with Cuban bread on the outside, or a "twist" on the outside with the Cuban Sandwich ingredients on the inside.

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GOOD LUCK: WE LOOK FORWARD TO SEEING YOU AT THE 2024 Ford Taste of the Cuban Sandwich: The Longest Cuban Sandwich in the World.

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