



2025 Burger Battle

Career Development Event

Learning Objective

Students participating in the Ohio Hospitality/Ohio Beef Council Burger Battle will demonstrate their knowledge of, passion for, and creativity in the use of ground beef in a sandwich using industrial culinary arts/food service techniques and equipment.

Overview

The student or two-student team will:

- 🐮 *Receive 1 lb. of 80/20 ground beef provided by the Ohio Beef Council to create 3 servings/plates. **Burger protein must be at least 90% ground beef** (i.e. beef bacon, eggs, kale, cheese, rice) can be used, but contestant must provide it.*
- 🐮 *No other additives such as pork, veal, chicken, seafood, etc. are allowed as the other 10% of the burger. (See page 6 under *Meal Production* for more information)*
- 🐮 *Create and name a flavorful, marketable burger.*
- 🐮 *Have 10 minutes for production pre-prep, 30 minutes for production, 10 minutes for presentation and feedback and 10 minutes for station clean-up.*
- 🐮 *Provide recipe, costing, and menu pricing, a menu photo and a menu description. The ground beef will be costed at \$7.49 per pound (based on retail cost as of August 2025).*
- 🐮 *Be judged on creativity, taste, appearance, costing, sanitation, timing according to industry standards.*
- 🐮 *Burgers not cooked to the appropriate temperatures will not be judged for tasting due to safety concerns. Students are allowed to check burger temperature.*

Procedures and Rules

Participating individuals are responsible for understanding and following all procedures and rules contained in this document. Please read carefully to avoid penalties during the competition.

ALL CELL PHONES MUST BE TURNED OFF DURING COMPETITION TIMES.

Eligibility

1. All high school students, currently enrolled in a confirmed culinary program recognized by Ohio Hospitality, are eligible to compete. This is an individual or two-person event.

General Disqualifications

1. Competing students must arrive at the appointed time to check in and compete, or they will be disqualified.
2. The competing students must not receive coaching or any form of communication from anyone during the competition time, or they will be disqualified. No verbal or nonverbal communication is allowed between any spectators, educators, mentors, coaches or students.
3. Misconduct includes any nonprescription drug use, alcohol use, or any activity that is illegal under federal, state, or local laws, at the event, during competition, during unsupervised free time, during supervised competition social activities, or in activities or locations related to the event. Should such alleged misconduct come to Ohio Hospitality's attention, the matter will be handled at the discretion of Ohio Hospitality and is final.
4. Any breach of the Code of Conduct will result in disqualification.

Final Scoring

1. All judges have been carefully selected by event personnel. Judges have reviewed the rules in advance of the competition and participated in an orientation. All decisions and scoring with rubrics by judges are final.
2. In the event of a tie breaker, the following process will take place to determine the winner: The team with the highest score in the category will break the tie.

The 1st category used will be Product Taste. If there is a tie between teams in the 1st category, the highest score in the 2nd category - Finished Product - will be used. If the teams are tied in the 1st and 2nd categories, the 3rd category (Menu and Recipe) will be used.

Schedules

Competition schedules may be distributed in advance of the event.

Uniform

The competitor must wear appropriate culinary apparel consisting of long or short sleeve chef coats, checkered or black pants, non-porous, closed-toe, non-slip hard sole black shoes, apron, and hat. No jewelry will be permitted. Competitors may have company logos and sponsor names on their chef coats. *Competitors must provide their own apron. (If a short-sleeved coat is worn, the competitor is responsible for their safety, i.e., grease splash on arms).*

Recipe/Menu Presentation

1. The team will prepare 6 soft-bound folders with the competitor's assigned team number clearly shown on each cover. Each folder must contain a copy of
 - a) recipe, b) color photo, c) recipe costing, and d) menu description and pricing.
 - a. Color Photo: a color photo of the plate being prepared for their sandwich presentation printed on an 8 1/2x11 sheet of paper. Final plates presented to the judges will be compared to the color photo.
 - b. Recipes must be typed and submitted on the official recipe template supplied by Ohio Hospitality. Acknowledgements and sources must be listed on each recipe. Recipes must be written in a logical sequence. Refer to *Foundations of Restaurant Management & Culinary Arts Level 1*, 1st edition: *Chapter 4, pgs. 245-246*, 2nd edition: *Chapter 14, pgs. 276-277*, 3rd edition: *Chapter 15, pgs. 373-375* for additional information.
 - c. Recipe Costing: all recipe costing sheets for the sandwich. Recipe cost must be calculated for each recipe, typed, and submitted on the official costing template supplied by Ohio Hospitality. Small amounts of dry spices and herbs may be priced as 1% of the total recipe cost. Oil for frying may be priced at

2% of the total recipe cost. **The cost of the ground beef should be calculated using \$7.49 per pound.** Refer to *Foundations of Restaurant Management & Culinary Arts Level 2, 1st edition: Chapter 3, pgs. 168-170, 2nd edition: Chapter 9 pgs 221-222, 3rd edition: pgs. 100-103* for more information.

- d. Menu Pricing: the menu price sheet. There should be one menu price worksheet for the sandwich, based on the recipe costs and calculated at a 33% food cost percentage. Menu price may be rounded up after applying the 33% food cost percentage for a more realistic menu price.
- e. Menu Name and Description: A creative use of words describing the burger.

Preparation for Competition

1. The workspace will consist of standard banquet tables provided for each team.
2. Teams will need to provide 2 burners, 12,000 or 15,000 BTU.
3. No electric or battery-operated equipment may be used with the exception of electric timers or clocks, thermometers, and digital scales.
4. All food preparation must be done within the workspace on the tables provided. All equipment and supplies must be contained within the allotted space.
5. Gloves will be worn when handling cooked, ready-to-use, or ready-to-eat food. Teams are responsible for providing their own gloves. If tongs are used, gloves are not necessary.
6. Each participating individual/team will prepare and present three identical plates of their choice, garnished and served appropriately on plates they have chosen and supplied themselves. Two plates will be tasted by the judges, and one meal will be used for display.
7. The Ohio Beef Council will provide 1 lb. of 80-20 ground beef. Participating teams must bring all the remaining ingredients necessary to prepare the food they have selected.
8. Participating teams must bring all necessary supplies to prepare the food they have selected, such as small utensils, cutting boards, small hand tools, cookware, enough cloths for competition and clean-up, sanitation buckets, test strips, sanitizer, and soap.
9. Teams are to supply their own serving dishes.

10. Trays are acceptable to transport burgers. Ohio Hospitality will provide tray jacks at the judges' tables for teams to set their trays when presenting to judges.
11. Teams will have access to running water for the filling of Sani buckets.
12. Running water is readily available in the venue's kitchen, but may not be easily accessible during a team's competition time.
13. There is **NO** dishwashing on site.
14. For safety reasons, the overhead fans in the Delaware County Fairgrounds Event Center will run during the entirety of the event. Please plan accordingly.

Product Check-In

1. Product Check-In is part of the evaluation process, and results of the check-in will be entered on the score sheet for the team. Teams will be judged according to proper shipping and receiving procedures, and labeling.
2. A complete printed list of every item contained in each cooler or other container holding food items must be attached to the inside and outside of the cooler and/or container.
3. Teams will be evaluated on the proper temperature of ingredients. If an item has been found to be in the temperature danger zone, the item will not be available for use in the competition. There is no storage or additional refrigeration available.
4. All produce must be whole, not pre-chopped or pre-sliced, before competition.
5. Vegetables may be prewashed, but manipulation of the vegetable is limited to steps required to ensure food safety. Canned vegetables must be commercially prepared.
6. Due to time constraints, seasonings may be pre-portioned. They must be labeled properly and included on ingredient lists.
7. Commercially manufactured sauces are not acceptable. Originally labeled containers of ketchup, mustard, other condiments, herbs, spices, or herb/spice blends are allowed to be included in recipes or to serve as is to accompaniment burger entrée.

8. Commercially prepared bread is acceptable for serving the burger in the recipe; it must be safely wrapped in the original packaging. Homemade buns, bread, etc. that the burger is served on is allowed as long as it is prepared onsite during the Burger Battle competition – no pre-prepared homemade buns or breads are allowed.

Production Mise En Place

1. The team will have 10 minutes to pre-set their station for the meal production.
2. During Production Pre-Set, teams will not be allowed to:
 - Heat water or any liquid
 - Marinate any food
 - Perform any knife work
 - Begin cooking any item
 - Mix any ingredients
3. During Production Pre-Set, teams will be allowed to:
 - Sanitize and set their station
 - Measure/weigh dry and liquid ingredients.
4. The timer will provide the team with time updates throughout their competition schedule.

Meal Production

1. **Only ground beef may be used as the meat (protein) as the main composition of the burgers. For example: NO pork, ground lamb, veal, seafood, etc.**
2. Weighing of the ground beef portions must take place during Meal Production. Any ingredients to be mixed into the ground beef body of the burgers must be added after weighing during meal production time.
3. Other complementary ingredients (for example: vegetables, cheeses, cooked bacon, etc.) may be used either within the burgers or as condiments or garnishes. They must be prepared using the amounts designated in the recipe.
4. Cuts, cooking, and portioning all must completely take place during Meal Production.
5. Cooking of burger must be prepared according to your recipe guidelines to **safe internal ground meat temperature. Competitors may temp their burgers.**



6. During the competition, the final production must be completed in a 30-minute time period that includes plating and presentation.

Station Clean Up

1. Teams have 10 minutes to clean and vacate their station. The team will leave the food preparation area only when their station is returned to the condition it was in when they arrived.
2. Team will be allowed during station clean-up to move equipment to the pot/pan cleaning area off the competition floor.

Prizes

First through third place teams will receive cash prizes. The winning team will be awarded the coveted Golden Burger trophy as well as have the opportunity to film their winning burger recipe at the Ohio Beef Council kitchen.