



Platteville Dairy Days

MAC & CHEESE FEST

Mac & Cheese Cook-Off Rules & Information-2025

Platteville Dairy Days Committee is hosting a Mac & Cheese Cook-Off Competition as a fun way to celebrate our dairy state and Wisconsin Cheese. The event will also serve as a fundraiser for our Dairy Days Celebration held each September.

- The Mac & Cheese Cook-Off Competition will be held on **Saturday, April 12, 2025** at the Broske Center in Platteville.
- Competitors can start arriving anytime after 1 pm and must be in place **ready for judging by 2 pm.**
- **Entry Fee of \$25 must be paid with entry submission and includes general admission to the live music following the competition.**
- The Mac & Cheese Cook-Off is open to all ages, but we ask that contestants register under one of the following categories:
 - Professional-** Anyone who works in the food service industry and cooks or creates meals to sell or as part of their employment.
 - Amateur-** Contestants that are over 18 years old that do not work in the food service industry and cook or create meals to sell or as part of their employment.
 - Youth-** Youth under 18 years of age. Youth must be old enough to cook the mac & cheese on their own without assistance from an adult.
- Contestants can be one person (with one assistant) or a team of two (2) people, but both team members must fall in the same entry category.
- Mac & Cheese must be prepared in advance, from ingredients assembled by the contestants. Bring your mac & cheese “ready to eat” in a roaster or chafing pans. Electricity will be provided if needed.
- Contestants are responsible for providing their own serving utensils. Spoons and sample cups will be provided.
- General Admission ticket holders will be allowed an unlimited number of samples. We will sell a maximum of 250 general admission tickets. Sample cup size is around 3 oz.
- You may add items to your mac & cheese: veggies, meat/seafood, vegan, etc. Be creative!
- You may NOT use boxed or store-bought mac & cheese.
- You must be willing to eat your own mac & cheese.
- Please have a list of ingredients to post at your station for allergy purposes. (8.5 x 11 sign holders will be provided if needed)
- Each contestant is responsible for watching over their area during the judging and cleaning up at the end of the competition.

- Temperature of the mac & cheese must be 140 degrees upon arrival and maintained at 140 degrees during the judging time. Contestants are responsible for bringing their own chafing pans, roaster, etc. for serving and maintaining heat.
- Each contestant will be provided with one 8 ft table. If you need additional table space, please bring your own tables. (Power will be available at each station, please bring your own extension cord.)
- We will have a panel of secret judges for each category that will select the top three winners. In addition, we will allow the general admission ticket holders to vote for a “People’s Choice Award”
- Judges will be encouraged to consider the following characteristics while choosing their favorite:
 1. Taste
 2. Texture
 3. Appearance
 4. Aroma
 5. Creativity

Prizes awarded for each category!

First Place: \$200 Second Place: \$100 Third Place: \$75

People’s Choice Award

TO ENTER:

Mail Entry Form and Payment (Check)

Platteville Dairy Days, PO Box 410, Platteville, WI 53818

In Person

Entries can be dropped off at the Platteville Regional Chamber, 275 W Business Hwy 151

Email Entry Form to plattevilledairydays@outlook.com

Payment can be taken by Venmo or dropped off at the Platteville Regional Chamber

