



2026 Ambassador Responsibilities

1. Meet Teams at Report to Competition 15 minutes before report time (BOH)

- During this time you will:
 - Meet your team
 - Record team's arrival time
 - Confirm team's actual arrival time if it is different than their official arrival time. If your team is late, start your timer at their official report time but note their actual arrival time. Please be precise on times as this impacts scoring. (Ie. If your team's report to competition time is 9:00 am, start your timer at 9:00 am and keep track of how long it takes for them to arrive.)
 - **Arriving more than 15 minutes before their report time results in a penalty.**
- Teams will receive their speed racks, dry goods, and presentation plates (which are on the speed racks). You and the team will be escorted through the Back of House and stationed in a holding area at the back of the competition floor.
 - Please be sure to keep your team together and move them quickly.
 - Before moving onto the competition floor, be sure teams pick up their red and green solution buckets. (*Team Manager may assist in transporting buckets onto the competition floor*)
- While waiting on the competition floor, make sure your team remains behind the separation rope and stanchion. This is officially competition time and they should not be talking to anyone outside of the team, yourself, judges, and event staff.
 - During this time, teams may begin organizing their ingredients and equipment on their speed racks before moving to their workstation. *Team Manager may assist during this time only.*
 - They may not open or begin preparing any items, including knifework. **Organizing only.**
 - Team members may only leave the area to go to the bathroom (must be confirmed with a lead judge or event staff)
- You will escort the team to their station about 5 minutes before their Team & Menu Introduction time.

2. Team & Menu Introduction (5 minutes) – Teams have five minutes for their introduction. If they do not take the entire time, they must wait until the time runs out and their official Mise en Place time begins.

3. Mise en Place (20 minutes)

- Team is allowed to:
 - Leave the competition floor to use the restroom
 - Wash their hands (use hand washing stations on the competition floor)
 - Test butane burners
 - Measure dry and liquid ingredients
 - Wash vegetables
 - Wash and clean the equipment



- Leave to obtain water, ice, and sanitation solution
- Team is NOT allowed to:
 - Heat any liquid
 - Marinate any products
 - Perform any knife work
 - Mix any ingredients
 - Begin cooking any item
 - Talk to any spectators, coaches, educators, or mentors

4. Production (60 minutes)

- Team should only leave their station to wash their hands, get ice from the competition floor, or use the bathroom. They will not have access to running water during production. They do not need to ask permission to go the handwashing stations.
- All times should be tracked according to the floor clock times down to the seconds.
- During this time, you will track the team's progress at increments of:
 - 10 minutes for the first 40 minutes
 - 5 minutes for the next 10 minutes
 - 1 minute for the next 9 minutes
 - 10 second intervals for the final minute
 - As team's request a time check
- 10 minutes before end of production time, you will set out their tray jackets.
- If a team goes beyond their official end time, DO NOT stop the time. You will need to record the actual end time down to the seconds.
- Teams may finish up to 3 minutes before their official end time. Be sure to record the time accurately down to the seconds.
- A team is considered complete when all plates are on the trays and all team members raise their hands.

5. Presentation, Critiques, and Station Clean-up (55 minutes)

- You will escort the team with all plates and menu through the center of the competition floor to the culinary tasting and feedback room (Central Lounge) to drop off their plates for tasting and presentation. **(5 minutes)**
- You will escort the team with their presentation dishes to place their dishes on their designated station (located outside of the Taylor/Adams Ballroom).
- You will escort the team through the back hallway back to their workstation to begin clean up **(20 minutes)**.
 - When team is finished, alert Sanitation judges.
- **Sanitation Judge** will give sanitation critique upon completion of clean up.
 - If teams complete their clean up before the 20-minute time, you may notify a judge or event staff to see if there are available Safety & Sanitation judges for their final critique. If not, they must wait until judges are available.



- You will escort the team back to the tasting room for their tasting critique (**10 minutes**) and menu critique (**5 minutes**).
- You will keep time for each critique section and keep judges on time. Announce when feedback is down to two minutes, 30 seconds, and end promptly at the scheduled end time.

6. Dishwashing

- Once released for dishwashing, instruct the team to select TWO (2) team members to rinse their dishes. You will remain with them until they are done providing updates at ten (10) minutes, five (5) minutes, two (2) minutes, 30 seconds, and end of time. They are still competing and not allowed to speak until they have left the dish washing station (you may chat with the team during this time).
 - Once they get to the station, please remind them they are only doing a QUICK RINSE of their dishes as to not hold up the line. If they have oil they need to dump, please ensure they are not doing so in the sink. Please do not allow them to hand wash all their dishes because that will hold up the line **RINSE ONLY**.
- When they are done rinsing dishes, escort them back to the staging area to be dismissed.

7. Return your completed timer sheet to the Assistant to the Lead Culinary Judge Lounge after each team finishes.