**SURFACE LINE WEEK EVENT PLAN**

**EVENT: NAVY BEAN SOUP COMPETITION**

**COMMAND SPONSORING EVENT** **EVENT COORDINATORS**

CNSL LCDR DeJute

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**EVENT LOCATION**

* SURFLANT Building, D-29 Cole Conf Rm

**EVENT DESCRIPTION**

* The Navy Bean Soup Competition will determine which command on the waterfront takes home bragging rights for the best-tasting Navy Bean Soup.
* Each participating command will provide only one entry for judging.
* See enclosure (2) for specific time/date of event.

**EVENT RULES**

* A Culinary Specialist (CS) or Hospital Corpsman (HM) from each command MUST be present to observe proper sanitation procedures.
* No flavor enhancers, specifically monosodium glutamate (MSG), are allowed in any soup recipe. The use of canned soup or purchased pre-made from a restaurant is strictly prohibited. All soups must be made from scratch.
* Any command who does not show up that has pre-registered for the competition will be penalized five points in their overall Surface Line Week score.
* Preparation: All soup submissions must be prepared ahead of time and transported to building D-29 in a pluggable crockpot for reheating for submission no later than 30 minutes prior to the official start time of the competition. After soups are entered, samples will be placed in numbered cups that correspond to the specific entry. Only the event coordinators will know which entries correspond to which numbers. The event coordinators will anonymously distribute soups to the judges.
* An unbiased judging panel of five judges will judge all entries. Each judge will score soups on a 1-10 scale. Prizes will be given for “Best Overall.” In the event of a tie, each judge will taste and re-judge the soups in the tie.

**EVENT MATERIAL OR GEAR**

* Transportation to/from the competition is the responsibility of each participating command. Each participating command is also responsible for their method for soup temperature preservation and will relay their plan to the event coordinators. Cups and plastic-ware will be provided by CNSL SLW Staff.

**EVENT SAFETY PLAN**

* Any use of ingredients with a susceptible allergen need to be specifically noted on the index card (i.e. peanuts, gluten, lactose, etc).