



2025 BANANA SPLIT SHOWDOWN

PRESENTED BY THE DAIRY COUNCIL OF FLORIDA

RULES, PROCEDURES, FORMS, & RUBRICS

Description

The *Banana Split Showdown* is a high school culinary arts competition designed to showcase the cooking talents of high school students, encourage the exploration of Florida dairy, provide an avenue for students to expand their understanding of the science and chemistry of America's favorite frozen treat, all while fostering 21st century skills like problem-solving, creativity, innovation, and teamwork.

Teams will be chosen to compete based on the timely submission of an applicant packet containing just three items by March 13th, 2025:

1. Short competition application, with information on the school, students, and program
2. Description of the team's original, elevated banana split (NOTE: teams do not need to submit a complete recipe packet to be considered - or ANY recipe. Rather, they must submit a *proposal* of what they would like to make for the competition in narrative form).
3. Commitment-to-participate form, signed by the instructor and appropriate administrator/ principal.

In the event that multiple schools meet all qualifications, the competition organizers will select five schools to compete based on the appeal and out-of-the-box creativity of the proposed, elevated banana split. This decision is final.

The five chosen teams will be notified on or before March 25th, 2025 and the competition sponsor will ship each team two 2 quart, semi-professional ice cream makers for the team to practice their recipes and which they will bring to the competition to make their dessert, each valued at approximately \$300 (\$600 total value). After the competition, the ice cream machines become the property of the competing school.

The Banana Split Showdown will be held on the campus of Wekiva High School, 2501 N Hiawasse Rd, Apopka FL 32703, on April 26th, 2025, from 8:30AM - 3 PM. During the competition, culinary students will have 90 minutes to demonstrate superior dessert-making, plating, time management, and teamwork skills while putting their own twist on an elevated version of the American classic: the Banana Split. The winner will be announced during an informal awards lunch and the competition will officially end at 3 PM.

In addition to bragging rights, each student on the winning team will receive a trophy and a custom knife kit. The winning school will receive an all-expenses-paid field trip to a local Florida Dairy for up to 35 students. Second and Third place teams will receive medallions.

Rules:

1. Team Composition and Requirements:

- Each participating school may enter a team consisting of no more than 5 students.
- Sophomore, Junior, and Senior high school students currently enrolled in any level of the ProStart Culinary curriculum or dual-enrolled in a Culinary program at a vocational school may compete.
- All teams, including vocational school, dual-enrolled high school students, must be from the same Culinary program at the same school.
- Teams must present a unified appearance: matching chef coats, non-slip cooking shoes, check or solid black pants, hair covering, aprons, etc.
- All teams must be chaperoned by a chef instructor or culinary arts teacher. While the chef instructor may help with recipe formulation and experimentation, the final submission must be the student's work alone. During competition, the chef instructor or culinary arts teacher may not coach, help, or



direct student work. In the event the chef, teacher, or other coach helps the student team during competition, the team will be immediately disqualified.

2. Liability and Model Release:

Each accepted team must complete and submit Liability and Model release forms for each participating student and instructor by 5 PM on April 25th, 2025. **Students without a liability and release form on file will not be allowed to compete or remain on property during the event.**

3. Official Competition Submission:

Each competing team must email a PDF copy of their complete recipe packet by **5 PM on April 25th, 2025..**

- Cover page with team name, school, students competing, and name of dessert
- Recipe for three Ice Cream Bases
- Recipes for three distinct ice cream flavors that utilize the base(s) and which can be completed during the 90 minute competition
- Recipes for at least two distinct dessert sauces (ie dark cherry coulis, buttermilk fudge sauce, butterscotch, etc)
- Recipe for at least one distinct topping/ add-in (ie candied walnuts, cookie crumble, honey pineapple, etc)
- Recipe for at least one distinct whipped topping (Vanilla chantilly cream, marshmallow creme, etc)
- Costing sheets for each recipe, following the attached format
- Menu costing sheet for entire dessert, calculated at 30% food cost, following the attached format. **NOTE: food cost may not exceed \$6 per serving**
- Typed Menu with description and proposed sale price. **NOTE: sale price may not exceed \$20**

Very Important Reminder: *All menu items must be handmade; not pre-purchased or pre-prepared (with the exception of the ice cream base). For example: if a team wanted to add crushed oreos to their banana split, they would need to mix, bake, and crush handmade chocolate wafer cookies during the competition. Prepackaged foods are NOT allowed.*

4. Competition flow:

- 8:30 AM Doors open for teams to bring in supplies, locate necessary tools and equipment, and to familiarize themselves with the kitchen. NOTE: Teams may choose to bring all of their own smallwares, tools, and equipment OR they may choose to borrow basic tools from what is available at the host school. If a team is unsure of what is available or would like to double check a specific item will be provided, they are encouraged to reach out to the host school for clarification.
- 8:30 - 9:30 AM Team check in; 5 copies of recipe packets turned in to competition organizers
- 9:30 AM Following a brief introductory meeting with judges and competition organizers, teams will begin cooking in 10 minute intervals. Order of competition will be chosen by coin toss the day before.
 - i. Students will have 15 minutes to gather ingredients or additional tools as necessary as well as set up their stations. Teams MAY NOT cut, prepare, or cook any ingredients. During this time, team members are allowed to leave their stations or talk to their coaches.



- ii. Students will have 90 minutes to prepare and plate their elevated banana split; they should be prepared to make three plates: two for the tasting judges and one for the plating and appearance judges.
 1. Students may leave their station to get additional tools or equipment, if necessary. However, they may NOT seek guidance from their coach or instructor. Questions should be directed to the floor judges.
 2. *All student teams must bring their own plates, bowls, or other display smallwares.* The host site will not have serving bowls or plates available.
 3. Plating time is within the 90 minute cooking time; not in addition to it.
 4. For each minute teams go over time, 1 point will be deducted. After 10 minutes of overtime, teams will be disqualified
 5. Teams indicate they are done by raising their hands and stepping away from their plated dishes
- iii. Once their banana splits are delivered to the judges, students will have 30 minutes to clean their station and leave the kitchen; the judges *may* call students to receive feedback during that time or they *may* wait until the students have completed cleaning their station/ washing and returning borrowed equipment. In either case, the cleaning and sanitation score will not be measured until the team has had a full 30 minutes to return their station to the manner in which they found it.
 - 12:30 - 1:30 PM Students and instructors load tools and equipment back into their vehicles and ensure the host kitchen is left prepared for class the following week
 - 1:30 - 2:30PM students, instructors, chaperones, and competition organizers enjoy an awards banquet while scores are tabulated.
 - 2:30 PM - 3PM Winners are announced and the competition ends

Scoring rubrics, recipe and pricing formats, and a deliverable checklist are attached to this document. See Addendums A - F.

PENALTIES

- Recipe packet does not meet specifications or was not submitted by deadline – 15 pts
- Team does not submit 5 printed copies of recipe packet on the day of competition – 20 points
- Team fails to present three distinct ice cream flavors (5 points each) – 5 - 15 points
- Team fails to present two distinct sauces/ two distinct toppings (3 points each) – 3 - 12 points
- Team fails to present a framed menu - 5 points
- Team fails to provide presentation bowls, plates, or serviceware - 5 points
- Team exceeds time limit during 90 minute cooking time - 1 point per minute
- Team desserts are not identical – 2 pts
- Station left in unsanitary manner - 10 points
- Team fails to participate in competition space cleanup – 20 pts
- Use of any Pre-prepared ingredient (with the exception of the pre-prepared base) - 5 points per item

Additional Rules:

Eligibility: Florida high school students enrolled in a ProStart Culinary Arts curriculum OR dual-enrolled in a culinary arts program at a vocational/ technical college. Employees of the Dairy Council of Florida/Florida Dairy Farmers are not eligible. Application for each team must be submitted by a school representative.

Contest Period: Initial applications will be accepted from January 31st , 2025, through Midnight on March 13th, 2025. Accepted teams will be notified by March 25th, 2025, with the competition occurring on April 26th, 2025.



Prize: No cash or other substitution may be made, except by Sponsors if a prize (or part thereof) cannot be awarded, in which case Sponsors will (at their sole discretion) award a prize (or part thereof) of equal or greater value. Taxes are the sole responsibility of the winners. Each member of the first place team should understand they must claim a prize award on their tax return that is valued at \$600.00 or greater.

Grand Prize: The winning team will receive two prizes: a complete knife set for each member of the winning team (individual prize) plus a field trip to a Florida dairy farm during the 2025-26 school year (school prize); logistics for the farm tour will be handled by both the winning school and representatives from the Dairy Council of Florida/Florida Dairy Farmers. The winning team will also receive a trophy, and all participants will receive medals.

Indemnification: By entering, participants agree to release, discharge, and hold harmless, Dairy Management Inc. and Dairy Council of Florida/Florida Dairy Farmers or other individuals engaged in the development or production, from all claims or damage arising out of participation in both this offer and/or contest and/or acceptance of any prize or offer. Subject to applicable Federal, state, and local laws and regulations.

Sponsor: Dairy Council of Florida, 1003 Oriental Ave., Altamonte Springs, FL



School Competition Application

Please complete this short competition application, filling in the requested information on your school, students, and program. In order to be considered, your students need to provide a description of the team's original, elevated banana split (NOTE: teams do not need to submit a complete recipe packet to be considered - or ANY recipe. Rather, they must submit a **proposal** of what they would like to make for the competition in narrative form).

This form must be received by the Dairy Council of Florida by midnight, March 13th, 2025 for your team to be considered. Email complete application to natalial@floridamilk.com.

School			
District			
School Address			
Instructor			
Instructor's email			
Instructor's phone			
Program/ Course description:	<p><i>(How would you describe your school's culinary program? High school culinary/ ProStart course? CTE/ culinary magnet running an independent curriculum? Post secondary program enrolling high school students? etc.)</i></p>		
Student Competitors	Name	Grade	Tshirt Size
Elevated Banana Split Proposal			



School/ Instructor Good-Faith Commitment to Participate

To receive your two ice cream makers from the Dairy Council of Florida, please sign, scan, and email this form to natalial@floridamilk.com as soon as possible. No entries accepted after March 13th, 2025.

In order to enter the first phase of the competition and be shipped two complimentary ice cream machines from the presenting sponsor, instructors and schools must indicate a good-faith commitment to participate. **Please note:** This good-faith commitment is not a guarantee of placement in the Top 5 by competition planners, nor is it a binding commitment by the instructor and school to travel to the Top 5 Finals Competition in Orlando. Rather, it is a commitment to help a student team experiment with ice cream, then prepare and submit a recipe packet for consideration by the deadline. Please note: schools which accept the two ice cream machines and for whatever reason decide to end their participation without competing will be asked to reimburse the cost of the equipment.

General Information

Please Type or Print Legibly

School	
District	
Instructor	
Name	
Email	
Phone	
Principal	
Name	
Email	

Acknowledgment

By signing below, you commit to a good-faith effort to use two donated ice cream machines to help a culinary competition team prepare a recipe packet for consideration and a good-faith effort to compete in the Top 5 Finals in Orlando if your team's submission is chosen.

Principal

Instructor

Date

Date



ADDENDUM B: Deliverables And Timeline

Application Packet Checklist; Thursday, March 13, 2025

- School application
- Proposed concept for elevated banana split - narrative format
- Commitment-to-participate form

Accepted Teams Announced; Monday, March 25, 2025

Pre-Competition Deliverables: 5 PM Friday, April 25, 2025

- Student & Instructor Model Release Forms
- Student & Instructor Release of Liability Forms
- PDF of complete Recipe packet, emailed to Competition organizers, including:
 - Cover page with Team name, school, student competitor names
 - Recipes for each element including premade bases (three distinct flavored ice creams), dessert toppings, whipped creams, dessert sauces, add-ins or mix-ins, etc
 - Cost sheet for each element that goes into making final product
 - Menu costing worksheet to determine final price (costed at 30%)
 - Menu

COMPETITION 8:30AM - 3:00 PM, Saturday April 26th

Competition Deliverables; Saturday, 9 AM

- Framed menu
- Three presentation dishes (bowls, plates, etc); four for tasting judges, one for presentation/plating judge
- Five printed copies of recipe packet

Recommended Checklist for Food Supplies/ Equipment

- Ice Cream makers (2) provided by Dairy Council of Florida
- Non-standard equipment or supplies (ie immersion blenders, griddles, molecular gastronomy tools, gas burners, etc)
- Tasting spoons for teams to use while cooking (judges will be provided tasting spoons by competition organizers although teams may provide their own if they wish)
- Smallwares: Mixing bowls, spatulas, whisks, turners
- All food items - the host site will not have backup supplies available for competitors

MESSAGE FROM THE HOST SCHOOL:

While the host site has a significant number of core tools, with so many students making the same types of things and with the impossibility of guessing what every team might need, each competing school would be wise to bring their own smallwares. On the day of competition, smallwares and hand tools will be claimed on a first come, first served basis. If you have any question about what is available, please contact Chef Bates at christopher.bates@ocps.net. Please ensure you have enough ingredients to make your team's elevated banana split with enough extra to guarantee against mistakes or spills. The host school will not have backup ingredients available for competing teams.



ADDENDUM C: Recipe template/ format

TEAM NAME/ SCHOOL	
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Menu Item			
Number of Portions		Portion Size	
Cooking Method(s)			
Recipe Source			

Ingredients	
Item	Amount

Procedure



ADDENDUM F: Floor Judges Rubric

JUDGING RUBRIC Banana Split Showdown, Sponsored by the Dairy Council of Florida				
	Criteria	Possible Score	Score	Comments
FLOOR JUDGE 30 points	Appearance <ul style="list-style-type: none"> Team appearance is professional and uniform (coat, pants, footwear, hair covering, etc) 	5		
	Teamwork and Professionalism <ul style="list-style-type: none"> Team demonstrates strong communication skills All members of the team contribute equally Team demonstrates evidence of a cooking/ plating plan Team demonstrates professionalism and cohesiveness 	5		
	Proper Food Handling <ul style="list-style-type: none"> Proper use of gloves Appropriate temperature control of ingredients Proper sanitation practices regarding food contact surfaces Proper storage of food Avoidance of cross contamination 	5		
	Technical Skills <ul style="list-style-type: none"> Degree of difficulty/ number of complicated, multi-stage preparations Proper cooking methods, proper tool use, safe and accurate knife handling, etc 	5		
	Post-Competition Work Area & Kitchen Cleanup <ul style="list-style-type: none"> Team cleans all equipment and packs it for return to home school or puts it away (if borrowed from host school) within 30 minute allotted period Team participates in host school cleanup 	10		
Possible Score		30		



ADDENDUM G: Floor Judges Rubric

TASTING JUDGE 100 points	Elements <i>Ice Cream</i> <ul style="list-style-type: none"> Team uses three premade bases to make three distinct flavored ice creams; all three flavors are present on finished plate (5 points each) <i>Sauces and Toppings</i> <ul style="list-style-type: none"> Team makes two sauces, one add-in, and one whipped topping; all five elements are present on finished plate (3 points each) 	3-28		
	Appearance <ul style="list-style-type: none"> Visually appealing, with balanced color and texture Composition/arrangement of ingredients “Banana Split” look, but with elevated, creative twist; bonus points awarded for artistry All three plates are identical 	1-10		
	Creativity/Originality <ul style="list-style-type: none"> Creative, original, out-of-the-box preparation Dessert has a “wow” factor; an interesting, unexpected, twist that elevates the plate from a basic banana split into something special 	1-20		
	Flavor/Taste <ul style="list-style-type: none"> <i>Subjective category based on judges expertise</i> 	1-30		
	Packet <ul style="list-style-type: none"> Packet is complete Items are costed accurately and are within the given guidelines Recipes are written using the given format 	1-10		
	Possible Score	100		

