



Judging Instructions:

YBOR CITY/Tampa, Florida:

FORD Cuban Sandwich Festival!

Sunday, May 28th, 2023

Location: Centennial Park in Historic Ybor City

1800 E 8th Ave, Tampa, FL 33605-3849

12 NOON to 6:00 PM.

More info: www.CubanSandwichFestival.com

Event will go on Rain or Shine

VIP Area: Ybor City Museum Gardens

Please click the website for Map in a few days it will show your where to check in at!

The festival will be open to the public: 12 NOON.

The VIP area opens from 12:30 to judges, 12:40 for Ticketed Guests.

Judges please arrive by: 1:10 PM. VIP Judging will start at 1:15PM and will end by 3:15 PM.

At 3:15 PM – if you are helping to make the sandwich please check in at registration

VIP Area closes at 4PM. The Festival will end at 6:00 PM.

SCHEDULE OF EVENTS for VIP / Celebrity Judges

HOSTED BY: HRFCC

Event Contacts: Jolie Gonzalez-Padilla; Jolie@HRFCC.ORG or TEXT: (813) 407-6866

Victor Padilla at VPadilla@HRFCC.ORG or TEXT: (813) 407-7191

When posting pictures via social media please use the following Hashtags:

#iLOVECubanSandwiches #ConnectFord #FORDLovesCubanSandwiches

CONTESTANTS are NOT ALLOWED in the judging / VIP area until after 4PM.

Judging Times are as follows:

- Tampa Historic Cuban Sandwich: 12:30 PM – 12:50 PM
- Traditional “World’s Best” Samples between: 12:35 PM – 1:00 PM
- Non-Traditional Samples between: 12:50 PM – 1:35 PM

The Judging results will be announced between: 4:30 – 5:15 PM. VIP/Celebrity Judges are divided in 3 groups. Some Judges may choose to stay all 3 rounds of Judging!

Please remember to stay hydrated.

Group 1: Will be judging the Historic Cuban Sandwich;

Group 2: Will be judging the Traditional Cuban Sandwich;

Group 3; Will be judging the Non-Traditional Cuban Sandwich

Judges will be casting their vote for the top Cuban Sandwiches in the World in each of the corresponding categories!

Scores are based on TASTE and PRESENTATION!

The Cuban Sandwich will be judged by the following criteria:

Appearance, Presentation, Taste, and Traditional and non-Traditional category.

Cuban Sandwiches will be cut into 1.5-2 inch samples.

There will be no identifying signage on submitted samples, plates, or napkins.

CONTEST RULES:

- (1) Tampa Historic Cuban Sandwich
- (2) Traditional Cuban Sandwich
- (3) Non-Traditional Cuban Sandwich

Tampa Historic Cuban Sandwich Recipe:

- Cuban Bread
- Sweet ham
- Mojo marinated roast pork
- Swiss cheese
- Kosher pickles
- Mustard
- Genoa salami (Tampa Style)

The Tampa Historic Cuban Sandwich can be pressed or un-pressed. If they are pressing the sandwich, contestants are allowed to lightly coat the bread with butter ONLY. No other ingredients can be used in the Traditional entry. Sandwiches may lose 10 points per rule violation.

Traditional / World's BEST Cuban Sandwich Recipe:

- Cuban Bread
- Sweet ham
- Mojo marinated roast pork
- Swiss cheese
- Kosher pickles
- Mustard
- Genoa salami (Tampa Style - optional on traditional)

The Traditional can be pressed or un-pressed. If they are pressing the sandwich, contestants are allowed to lightly coat the bread with butter ONLY. No other ingredients can be used in the Traditional entry. Sandwiches may lose 10 points per rule violation.

NON-Traditional Entries: Non-Traditional Recipes must still be recognizable as a "Cubano". The NON-Traditional Sandwich allows the chef to get creative but the Cuban Sandwich should still be recognizable in it. Non-traditional sandwiches can have a "twist" inside with Cuban bread on the outside, or a "twist" on the outside with the Cuban Sandwich ingredients on the inside.

Event Contacts: Jolie Gonzalez; Jolie@HRFCC.ORG (813) 407-6866. Victor Padilla at Vpadilla@HRFCC.ORG (813) 407-7191

GOOD LUCK: WE LOOK FORWARD TO SEEING YOU AT THE 2023 CUBAN SANDWICH FESTIVAL!