



VIP / Celebrity Judges for the Cuban Sandwich Festival!

2nd Annual FORD

Taste of Latino Festival

Saturday, Nov 21st, 2020

9th Annual FORD Intl.

Cuban Sandwich Festival

The BIG DAY: Sunday, Nov 22nd, 2020

Location: Centro Asturiano: 1913 N. Nebraska Ave, (Ybor City) Tampa, FL 33602 (Corner of Nebraska & Palm Ave) 11:00 AM to 6:00 PM.

Look for the Check-In table located at the entrance of Salón Asturias!

The Festival will be open to the public: 11:00 AM.

The VIP area opens from 12:00 Noon Thru 4:30 PM. The Festival will end at 6:00 PM.

Event will go on Rain or Shine or Other.

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

Judging Times are as follows:

- Tampa Historic Cuban Sandwich: 12:00 NOON – 12:40 PM
- Traditional “World’s Best” Samples between: 12:30 PM – 1:10 PM
- Non-Traditional Samples between: 1:00 –1:45 PM

The Judging results will be announced between: 3:45 – 4:40 PM

VIP/Celebrity Judges are divided in 3 groups. Some Judges may choose to stay for a maximum of 2 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.

The BEST Cuban Sandwiches in the WORLD are battling it out, including contestants from all over the U.S., Florida and as far as France!

HOSTED BY: Latin Times Media, Inc. **Event Contacts:** Jolie; Jolie@Latin-Times.com, TEXT: (813) 407-6866. Victor at VPadilla@Latin-Times.com, TEXT: (813) 407-7191

When posting pictures via social media please use the following Hashtags:
[#iLOVECubanSandwiches](#) [#ConnectFord](#) [#FORDLovesCubanSandwiches](#)

GOOD LUCK: WE LOOK FORWARD TO SEEING YOU AT THE 2020 CUBAN SANDWICH FESTIVAL!