



## BBQ COMPETITION RULES & JUDGING CRITERIA

### CATEGORIES: CHICKEN, PULLED PORK & RIBS

#### CHECK IN TIME

Check in time is at 8:00 AM. **Competition begins immediately check-in.**

**Chicken entry MUST be completed by 11:00 AM.**

**Ribs entry MUST be completed by 12 Noon.**

**Pulled pork entry MUST be completed by 3:00 PM.**

#### EQUIPMENT

Contestants will supply all of the equipment necessary for the preparation and cooking of their entry. Electricity will not be provided.

#### COOKING

Cooking must be done on-site within the time limits set by the event.

#### CLEANLINESS AND SANITATION

Contestants are expected to maintain their cooking stations in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. All entries should be prepared as cleanly as possible.

#### SCORING

Entries will be scored the areas of TASTE, TENDERNESS, and PRESENTATION. Scoring ranges from a low of 5.0 to a high of 10.0 in increments of .5 points for each category.

**Highest Combined Score will be declared the GRAND CHAMPION.**

## **DISQUALIFICATION**

An entry can be disqualified by the BBQ Competition Lead Representative only. An entry can be disqualified for any of the following reasons:

- There is no entry for each of the 3 categories.
- There is evidence of blood such that the meat is uncooked.
- The entry is turned in after the officially designated time.
- Gloves are not used while handling food products.
- Posting defamatory remarks, pictures, videos to social media or mistreating a judge that is judging the contest before the awards ceremony.

## **PRIZES**

- **(FIRST PLACE) GRAND CHAMPION \$1,000.00**
- **(SECOND PLACE) \$500.00**
- **(THIRD PLACE) \$250.00**