



## BBQ Contest Registration

Head Cook Name \_\_\_\_\_

Team Members (up to two) \_\_\_\_\_

\_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_

Heat Source:

- ☐ Propane
- ☐ Charcoal
- ☐ Wood
- ☐ Electric (\$25 fee)

Entry Fee: \$75

Registration Deadline: June 30th, 2019

By signing this form I confirm that I have read and understand the rules and judging criteria of the contest.

Signature \_\_\_\_\_

Date \_\_\_\_\_

**Return entry form and fee to:**

Tracy Hulett  
Sourdough Campground  
PO Box 47  
Tok, AK 99780

Questions: Contact Tim Hulett (928) 234-2770



## **Contest Rules**

### **A. GENERAL RULES AND PROCEDURES**

1. Each team must have a Head Cook who will be responsible for their team's actions and adherence to the event's rules. Contestants must be a team of 3 or less. The Head Cook may not competitively participate with other teams in the same event. Shirt, pants, kilts, etc., and shoes are required to be worn by all team members.
2. Teams need to arrive at the fairgrounds at 9am July 4th to set up and pick up their meat. Cooking time starts at 10am, turn in time at 2pm, and winners announced at 3pm.
3. The heat source for cooking the competitive foods can be from charcoal, wood, and/or wood pellets, electric grills are permitted, but the team must pay \$25.00 for an electric space.
4. Each team must maintain a clean cooking area. Your entire assigned area must be cleaned at the end of the event. All materials and garbage must be disposed of by the team. A breach of this rule will mean disqualification. The Head Judge is responsible for deciding disqualifications.

### **B. MEATS**

1. All teams will be provided with two full racks of ribs, and 9 chicken legs and 9 chicken thighs.

### **C. EQUIPMENT**

1. Each team will provide a pit or pits to be used exclusively by that team within the team's assigned cooking space. No cooking of food entries from two or more teams are allowed in the same pit(s) at the same time.
2. Electric accessories – such as spits, augers, or forced draft – are permitted.
3. Each team must provide a washing station, using one capful (1 tsp.) of bleach to one gallon of water for general cleanup and washing of dishes, cutting boards, etc. The use of disposable gloves and any other similar protective items is strongly recommended to help maintain good hygiene and a germ-free work area.
4. An approved and current certified Fire Extinguisher will be required in each cook area.

### **D. FOOD PREPARATION**

1. All seasoning and cooking of products shall be done within the confines of the team's assigned cooking space.

2. All meats must be held at safe temperatures. Meats must be on ice or refrigeration before being cooked at 40°F or less. After cooking, all meats must be maintained at a minimum temperature of 140°F.

#### E. TURN-IN TIMES

1. There will not be a public notification advising you of approaching entry turn-in times. It is the Head Cook's responsibility to meet all turn-in times correctly. Please coordinate your watches to the official timepiece at the turn-in table.

2. Entries must be at the turn-in table between 5 minutes prior to the official turn-in time, and up to 5 minutes after the official turn-in time. If you are in line at the table prior to 5 minutes after the turn-in time, you are okay. If your turn-in is early or late, your entry will not be accepted. There will be no exceptions to this time rule.

3. Turn-in area and hot coal bin locations will be announced during setup.

#### F. PRESENTATION

1. Your competitive food entries must be submitted in the event-supplied styrofoam containers. The event coordinator may alter this requirement for special food categories. You will be handed all your containers with ample time prior to the start of judging. Each container will have a team number identifier.

2. The competitive meats may be presented sliced, diced, pulled, or chopped. A minimum of SIX separate, identifiable food portions MUST be submitted. (It is acceptable to include more than the minimum SIX PORTIONS which allows extra for table captains, volunteers, etc.) Entries will be judged on Appearance, Tenderness/Texture, and Taste.

3. Garnish is optional but, if used, is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce; common curly parsley or flat leaf parsley; green kale; or cilantro. Use of cabbage, endive, red kale, or red-tipped lettuce is not permitted. Any entry not complying with this rule will be given a "1" on appearance.

4. No toothpicks, skewers, foil or foreign materials are allowed in the container.

5. Sculpting of the meat or pooling of sauce is not allowed. Containers of sauce are not allowed. There will be no marking of the container.

#### G. SCORING

1. Entries will be judged by a judging team, which is comprised of six judges who are at least 16 years of age.

2. Entries are judged in the areas of APPEARANCE, TENDERNESS/TEXTURE, and TASTE. The judge scoring system ranges from nine (excellent), to five (average), to two (bad). Whole numbers between nine and two may be used to score an entry. A score of 1 is a disqualification and requires confirmation/approval by the Head Judge.

3. 1<sup>st</sup> Place and 2<sup>nd</sup> Place will be determined by adding together each team's judging scores from all qualifying contest categories. The highest accumulated team score will be awarded 1<sup>st</sup> Place and the second highest accumulated team score will be 2<sup>nd</sup> Place.

#### H. DISQUALIFICATIONS

1. Excessive use of alcohol by a team, its members and/or guests. Under no circumstances are alcohol beverages to be distributed to the general public by contestants and/or guests.
2. Use of controlled substances by a team, its members and/or guests.
3. The use of tobacco (smoking, dipping, chewing, etc.) products in the food preparation area is prohibited and can be reason for disqualification.
4. Foul, abusive or unacceptable language by a team, its members and/or guests.
5. Excessive noise generated from speakers or public address systems.
6. Use of an unauthorized fuel or heat source at a fuel restricted contest.
7. Disqualifications will only pertain to the event in which the behavior occurs.

#### I. GENERAL INFORMATION

1. The 4<sup>th</sup> of July Festival will use a double-blind judging system. Your entry will be received and a number marked on the top of the box to be used for judging purposes only. Your team number remains unexposed to the judges.
2. Speak with the head judge if you have any questions about the 4<sup>th</sup> of July Festival rules or any other aspects of the contest
3. Last but certainly not least, the most important rule is to HAVE FUN, promote friendly and skillful competition, and help the public learn more about true barbecue.

## **4<sup>th</sup> of July Festival Scoring Procedures**

#### A. BASIC CALCULATIONS

The lowest score from the 6 judges will be discarded (and not used unless a tie occurs). The remaining 5 scores will be totaled to determine the category ranking.

#### B. CATEGORY SCORING

Places are determined by judging points. The entry with the highest total points (appearance+texture+taste) will take 1st place for that category; second highest number of points takes 2nd place; and so on.

#### C. CATEGORY TIE-BREAKERS

If a tie occurs, the discarded low scores are added back, and the winners are determined as follows, in this order:

1. The highest total points (appearance+texture+taste) from all 6 judges.

2. The highest total points of TASTE scores from all 6 judges.
3. The highest total points of TEXTURE/TENDERNESS scores from all 6 judges.
4. The highest total points of APPEARANCE scores from all 6 judges.
5. A coin toss by the Head Judge.

#### D. 1<sup>st</sup> & 2<sup>nd</sup> PLACE DETERMINATION

1<sup>st</sup> & 2<sup>nd</sup> Place will be determined by adding together each team's judging scores from all qualifying contest categories. The highest accumulated team score will be awarded 1<sup>st</sup> Place, and the second highest accumulated team score will be 2<sup>nd</sup> Place.

#### E. 1<sup>st</sup> & 2<sup>nd</sup> PLACE TIE BREAKER

In case of a tie in total judging scores, Category Tie Breaker procedures C.1, C.2, C.3 and C.4 will be applied to the score totals of all qualifying contest categories. If a tie still exists A three toss coin toss by the Head Judge will determine the 1<sup>st</sup> & 2<sup>nd</sup> Place.

## **4<sup>th</sup> of July Festival Judging Procedures**

#### A. JUDGING CRITERIA

1. Entries will be judged by a judging team, which is comprised of six judges who are at least 16 years of age.
2. Smoking is not allowed in the judging area at any time.
3. No alcoholic beverages may be consumed in the judging area. It is preferred that judges not drink alcohol during the judging periods. Alcohol infractions are grounds for immediate disqualification as a judge, and offending judges will be replaced. Water is the only beverage allowed to be consumed by judges during the judging.
4. Judges may walk the cooking grounds on the day of judging however they are prohibited from tasting samples or socializing with teams other than friendly greetings.
5. If you fail to abide by these judging guidelines, the Head Judge may choose to remove you from further judging.

#### D. PRESENTATION

1. The competitive meats may be presented sliced, diced, pulled, or chopped.
2. Competitive meats will be judged for Appearance, Tenderness/Texture, and Taste.

3. Garnish is optional but if used is limited to any and all of the following:

- a. Chopped, sliced, shredded or whole leaves of fresh green lettuce.
- b. Common curly parsley, flat leaf parsley or cilantro. Kale, cabbage, endive, or red-tipped lettuces are not allowed as garnishes.

4. Containers and foods may not use any of the following marks/items:

- a. Toothpicks, skewers, foil or foreign non-food category materials.
- b. Sauce containers or sauce pools.
- c. No marking or sculpting of the food that leads to identifying the cook/team.

No identifying or distinguishing marks placed in or on the container by the contestants. (Containers may be marked by the 4<sup>th</sup> of July Festival judging staff for purposes of maintaining the blind judging criteria.) Any entry not complying with the marks/items rule will be disqualified and be assigned a score of 1 by the Head Judge in ALL scoring categories.

5. A minimum of six, separate, identifiable food portions MUST be submitted. In the case of pulled or chopped meat, there needs to be a sufficient amount for each judge to take a sample. (It is acceptable for a team to submit more than the minimum seven portions.)

6. If a judge picks up a piece of meat and there are two or more pieces stuck together, they will not shake, pull, or cut the pieces apart. This will be brought to the attention of the Table Captain or Head Judge. If there is not enough product for each judge to receive a separate piece, judges who do not receive a piece will be instructed to score the entry on appearance only.

#### E. GENERAL INFORMATION

1. Please remember... judging is very serious to the contestants! They have dedicated a lot of time and money to compete in this event. Judges owe them the best independent and impartial judging that can be provided based upon the 4<sup>th</sup> of July Festival cooking and judging guidelines.

2. The 4<sup>th</sup> of July Festival uses a double-blind judging system: the numbers on the entries are not the actual contestant numbers. Please do not remove any tape used for identifying the entries, and do not remove any entry containers from the judging area.

3. Entries are judged in the areas of APPEARANCE, TENDERNESS/TEXTURE, and TASTE.

4. Scores range from 9 to 2, with 9 being the highest and 2 the lowest. A "1" is given for disqualification, and must be assigned by the Head Judge.

5. Judges will not compare or rank one entry/sample with another. Judge each item on its own merit. Taste and score each entry individually. There may be more than one entry with a score of 9 (or any other number), and that is okay!

6. Appearance scores will reflect the attractiveness of the whole presentation.

7. Tenderness/Texture and Taste scores come from individual pieces taken and tasted by

each judge.

8. The judges must provide three scores for each entry submitted, using the 9-to-2 rating scale. A verbal description of the numeric scale might be:

- a. 9 = So outstanding it is among the best barbecue.
- b. 8 = Close to, but not quite among the best.
- c. 7 = Much better than average, but not nearly among the best.
- d. 6 = Slightly better than average.
- e. 5 = Average barbecue.
- f. 4 = Slightly below average.
- g. 3 = Quite a bit below average, but not nearly among the worst.
- h. 2 = Among the worst barbecue.
- i. 1 = Disqualified per rule violation.

#### F. SPECIFIC JUDGING STEPS

1. Judges will mark judging sheets with their names, table number, and the category being judged.

2. Judges should try to keep their judges slips free of grease, sauce, etc. and should write in large, bold, readable numbers to avoid confusion during data entry. Judges will bring judging slip mistakes to the attention of the Table Captain, and the Head Judge will determine the course of action.

3. Each judging table will judge anywhere from 4 to 9 entries per food category. The Table Captain will tell the judges the number of the entry box; which judges will mark on their judging sheet.

4. First, an entry box will be shown for appearance to all judges at the table. Judges should remember that this is a meat contest. When judging appearance, judges should primarily consider the meat, and not the garnish. Judges will then mark their appearance score on the judging slip. Second, that entry will be passed around the judging table for judges to take a sample. Judges will place the sample on their judging plate. Third, the judges will sample the entry and mark judging slips with scores for Tenderness/Texture, and Taste. Judges will mark the scores as they sample the entries and will ensure that all three scores are marked on the judging slip before the next entry is presented. Judges should not compare entries! This process will continue until all entries at each table are judged.

5. Judges should score carefully! Once judges have recorded a score of an entry, it cannot be changed unless directed by the Head Judge due to a rules infraction.

6. Judges should limit eating during the judging. If judges eat all that is presented to them, they could easily consume two pounds of meat or more! Judges are welcome to keep any of their leftovers however they cannot take extra helpings from the entry boxes.

7. Judges should take their time! There is ample time between entry categories for judges to adequately judge a sample.

8. Judges are not allowed to talk or discuss entries once they have been brought to the judging table. Judges will complete their judging sheets and pass them to the Table Captain. Talking may resume quietly once the Table Captain has received all of the judging sheets from the table. Judges should be considerate of judges and tables around them, as they may not yet be finished judging their entries.

9. If judges fail to abide by these judging guidelines, the Head Judge may choose to remove them from further judging.

## G. OATH

### Judges Oath

I will adhere to all of the rules.

I will evaluate today's foods objectively, to the best of my ability.

I will demonstrate a high level of integrity in my judging.

I will put forth my best effort, ensuring the proper recognition of quality barbecue.