



Junior BBQ Competition Rules and Regulations 2017

1. **Administrative Regulations.** Any amendments to these rules and all official interpretations of these rules are within the sole purview of the Contest Organizer. Any and all disputes will be settled by the Contest Organizer. In all areas, including disqualifications, the decision of the Contest Organizer is final.
2. **Teams.** Each team shall consist of one Junior BBQer (16 years old or younger) and one Senior BBQer (older than 16 years). Each Junior BBQer may be on at most one team, but any Senior BBQer may team up with multiple Junior BBQers. (Please notify the Contest Organizer ahead of time so that teams with the same Senior BBQer may be placed in sites that are close to each other.) Junior BBQers must be an integral part of the team. Senior BBQers may supervise, offer advice, assist, and perform difficult or dangerous tasks such as knife and fire handling, but Junior BBQers must be intimately involved in the planning, preparation, cooking, and serving of entries.
3. **Grills.** Standard backyard grilling equipment is encouraged. Grills may use charcoal, wood, or gas/propane as a fuel source. No open pits, holes, or fires directly on the ground are allowed. All grilling must be done within the team's official site.
4. **Entries.** The four competition categories are burgers, hot dogs, sausage, and wings. Teams will be allowed to present no more than two entries from the list of four to the judges. All teams must provide their own meat, condiments, sauces, buns, and other food items. Entries may be presented to the judges on or in any type of plate, bowl, container, tray, or dish that the team deems fit. Entries are to be grilled on-site, but all other preparation may be done either on-site or off-site prior to the competition.
 - A. **Burgers.** May be "veggie" burgers or meat burgers consisting of ground meat/vegetables formed into patties. Any type of bun, condiment, and garnish is allowed. Buns are optional.
 - B. **Hot Dogs.** Must be links. Buns are required. Any type of condiment and garnish is allowed.



- C. Sausage. May be either links or patties. Any type of bun, condiment, and garnish is allowed. Buns are optional.
- D. Wings. Must be chicken wings. Whole wings, “flats,” and “drumettes” are allowed. It is permissible for the flat and drumette to be attached or to be separated. Entries may consist solely of flats, drumettes, connected flat-drumettes, or whole wings, or any combination of the four. Wings may be sauced or unsauced. Any type of sauce, condiment, and garnish is allowed.
5. **Judging.** Between approximately 1:00 p.m. and 3:00 p.m., three judges will visit the site for approximately ten to fifteen minutes. (Once we know the number of teams, the judging times will be made more specific, and these times will be announced at the cooks’ meeting.)
- A. Each judge must be offered a sample of each of a team’s two entries. These samples may be whole items (e.g. a whole hot dog in bun) or portions (e.g. a single hot dog and bun divided into three portions). Entries may be pre-assembled before the judges arrive, or may be assembled while the judges are present provided said assembly can be done expeditiously and without delaying the judges’ visits to other sites.
- B. During the site visit, the Junior BBQer should explain what the entries are and how they were prepared. Judges may ask questions if they desire.
- C. Upon completion of the site visit, each judge will assign three scores to each entry: a score of 1 to 5 for the *appearance* of the entry, 1 to 5 for *knowledgeableness* of the Junior BBQer, and 1 to 10 for the *taste* of the sample. In each category, higher numbers are better. Any judge not receiving a sample in a timely fashion will assign a score of 1 to each category. A judge’s total for an entry will be the sum of the scores for appearance, knowledgeableness, and taste, and an entry’s final score will be the sum of the three judges’ totals. These scores will be used to determine each entry’s standing. In the case of a tie, taste scores will be considered separately, and, if still tied, knowledgeableness scores will be used. If there is still a tie, then a randomly generated computer coin toss will decide standing.



6. **Health and Safety.** All teams must furnish an ABC fire extinguisher and keep it handy at all times. All teams must furnish their own first aid. Use of tobacco products while handling food is prohibited. All teams must use the “three-sink” method of cleanup: one container for washing, one for rinsing, and one for sanitizing (sanitize with one cap of ordinary household bleach per gallon of water). All entries must be cooked to safe serving temperatures appropriate to the food being prepared. Prior to cooking, meat must be held on ice or below 40 degrees Fahrenheit. After cooking, meat must be held at 140F or above, or be cooled as follows: from 140F to 70F within two hours, and from 70F to 40F or less within four hours. Cooked and properly cooled meat, if reheated for serving, must be reheated to an internal temperature of 165F.

7. **Miscellaneous.**

- A. Every effort will be made to provide shared water and low-amp electricity, but these are not guaranteed. Large appliances may not be run off of shared electricity. Teams must furnish their own hoses, extension cords, and connectors.
- B. Serving to the public by competition teams is strictly prohibited.
- C. This is a family event, so foul language, excessive drinking, illegal drug use, excessive noise, and any other type of disorderly conduct is prohibited.
- D. Before leaving the competition, each team must police its own site, properly disposing of trash, ashes, grease, and gray water.

8. **Awards**

There will be trophies and cash prizes given for the overall winners only. A trophy will also be given for the best site overall, including presentation.

1st Place	\$100
2nd Place	\$50
3rd Place	\$25