



19 October 2018

BBQ CHALLENGE

Registration & Rules

Registration Form

Register for the BBQ Challenge and show us what you can do on the grill. Teams of up to four are invited to accept our challenge during a one day competition to be judged by celebrity butcher, Vince Garreffa.

To register for the Challenge, to be held at the Esperance & Districts Agricultural Show on Friday 19 October 2018, please fill in the below application form. Registration includes entry into all four categories as listed in rule 11.

Please note you will be allocated a 3x6m area which needs to be set up on Thursday 18 October (security is in place overnight). Presentation containers are provided, all other equipment and proteins are to be supplied by participants. Registration is free however you will be required to obtain show entry tickets for all participants in advance.

Please return completed form to shane.tobin@esperance.wa.gov.au or to the Shire Administration Building before **Friday 5 October 2018**.

Team Name:

Team Members:

Contact details

Contact Person:

Email:

Phone:

Terms & Conditions

1. I accept that Esperance Barbeque Challenge takes no responsibility for any injury or loss suffered by participants during this event.
2. I grant Esperance Barbeque Challenge and/or authorised agents permission to take photographs, videos or recordings at this event and authorise the use of the same without limitation for any lawful purpose. Further authorisation forms will be supplied for additional team members on the day.
3. I acknowledge that I have read, understood and agree to the terms and conditions above and the Official Rules of this competition.

Signed

Date



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Official Rules

The Esperance BBQ Challenge is a low and slow BBQ cooking contest for the BBQ enthusiast who wants to prove to their neighbours and friends that they have what it takes to be the best of the best in our local competition. The event will consist of teams of one to four cooks cooking any or all chicken, brisket, pork butt and pork ribs.

Rules are designed to be fair and equal to all cooks. The integrity of the contestants, judges, challenge representatives, and organisers are essential.

1. The decision and interpretations of the rules are at the discretion of the Challenge Representatives at the contest. Their decisions and interpretations are final to the extent consistent with the rules.
2. Each team shall consist of a chief cook and up to 3 assistants. A team shall not compete in more than one contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
3. Each team will be assigned a cooking space. Pits, cookers, props, trestles, trailers, vehicles, tents or any other equipment shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of products shall be done within the assigned cooking space.
4. Contestants shall provide all needed equipment and supplies including their own marquee; except the organisers will supply a bin. Water will be provided. Contestants must adhere to all Australian New Zealand Food Standards, Electrical, Fire, and other Codes. A fire extinguisher (provided by the competitor) will need to be near all cooking devices.
5. It is the responsibility of the contestants to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out and all equipment removed from the site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose rubbish, other than at rubbish bins, may disqualify the team from future participation at Esperance BBQ Challenges and competitions.
6. Fires shall be of wood, wood pellets or charcoal. Gas and electric heat sources shall only be permitted under special dispensation and will mean you will not qualify for the grand prize. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.
7. All competition meats shall be inspected by an Esperance BBQ Challenge official before cooking at 7am. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label. Competition meat not meeting these qualifications shall be disqualified and not allowed to be turned in, judged or receive a score.
8. Barbeque for the purposes of the Rules is cooking the four Meat Categories 10) below on a device defined in 6) above. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.

9. Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all judges.
10. The four Esperance BBQ Challenge meat categories are:
- a. Chicken:** Chicken includes Cornish Game Hen and Kosher Chicken.
 - b. Pork Ribs:** Ribs shall include the bone. Country style ribs are prohibited.
 - c. Pork:** Pork is defined as Boston Butt, Boston Roast, Picnic and/or Whole Shoulder, weighing a minimum of 2Kg at the time of inspection. After trimming, pork shall be cooked whole (bone in or bone out), however, once cooked, it may be separated and returned to the cooker at the cook's discretion. It may be turned in chopped, pulled, chunked, sliced or a combination of any of those.
 - d. Beef Brisket:** May be whole brisket, flat, or point. Corned beef is not permitted.
11. Judging starts at 6.30pm on Friday 19 October. The four (4) meat categories will be judged in the following order: (times may vary competition to competition so check your run sheets:
- a. Chicken 5:30pm
 - b. Pork Ribs 5:45pm
 - c. Pork 6:00pm
 - d. Beef Brisket 6:30pm
- Any modification of turn in times must be approved by the organiser. An entry will be judged only at the time established by the contest organiser.
- The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will not be accepted and will receive a 0 (zero) in all criterion.
12. Garnish is optional. If used it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, kale, curly parsley, flat leaf parsley and /or coriander. Prohibited garnishes are lettuce cores and other vegetation, including but not limited to endive, red tipped lettuce. A turn-in that includes prohibited garnish shall receive a score of one (1) on Appearance.
13. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 3mm (1/8 inch) cubed. Sauce violations shall receive a score of one (1) on Appearance.
14. Entries will be submitted in an approved numbered container, provided by the organiser. The number must be on top of the container at turn-in.
15. The container shall not be marked in any way so as to make the container unique or identifiable. Aluminium foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries or containers with the above listed material will receive a one (1) in all criteria from all Judges.
16. Each contestant must submit at least three (3) portions of meat in an approved container. Pork and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for three (3) judges. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the judge(s) not receiving a sample will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1).

17. The following cleanliness and safety rules will apply:

- a. No use of any tobacco products while handling meat.
- b. Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
- c. Shirt, pants, apron, food safe gloves and shoes are required to be worn.
- d. Sanitisation of work area should be implemented with the use of a bleach/water rinse (one cap/2 litres of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
- e. The contest organiser isn't required to provide first aid. Teams must have their own first aid kits.
- f. Prior to cooking, meat must be maintained at below 5°C (40°F).
- g. After cooking, all meat: Must be held at 60°C (140°F) or above OR Cooked meat shall be cooled as follows: Within 2 hours from 60°C (140°F) to 21°C (70°F) and within 4 hours from 21°C (70°F) to 5°C (41°F) or less.
- h. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 74°C (165°F) for a minimum of 15 seconds.

CAUSES FOR DISQUALIFICATION & EVICTION

A cook team is responsible jointly and severally for its head cook, its team members and its guests.

1. Use of illegal controlled substances
2. Foul, abusive, or unacceptable language or any language causing a disturbance.
3. Fighting and/or disorderly conduct.
4. Theft, dishonesty, cheating and/or use of prohibited meats.
5. Use of gas or other auxiliary heat sources inside the cooking device.
6. Violation of any of the Esperance BBQ Challenge rules above, save and except Rules 9-13.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by Esperance BBQ Challenge representatives, organisers and/or security.

CLARIFICATION: If the team does not turn in a product or is disqualified and not allowed to turn in or is late for turn in, that team's category is not accepted and not judged and receives no score. If a product is turned in and then disqualified for any reason, such as no bone in ribs, etc., it will be judged and will receive a one or ones (1s) in all criteria depending on the rule.

JUDGING PROCEDURES

Esperance BBQ Challenge allows for blind judging only. Entries will be submitted in an approved numbered container provided by the contest organiser. The container may be re-numbered by the Esperance BBQ Challenge Rep or authorised personnel before being presented to the judges.

- Judging will be done by a team of 3 persons, who are at least 16 years of age. Only judges, contest reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area during judging process.
- Each judge will first score all the samples for appearance of the turn-in. Containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
- The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.
- A score of one (1) is a disqualification and requires approval by a Contest Grounds for disqualification:
- All judges will give a one in Appearance for prohibited garnish, pooled sauce or less than 3 samples of meat.
- All judges will give a one (1) in all criteria for a marked turn-in container, foreign object in the container, incorrect number of slices
- All judges not receiving a sample will give a one (1) in all criteria.
- The weighting factors for the point system are: Appearance – .5, Taste – .3, Tenderness – .2
- If there is a tie in one of the categories, it will be broken by a coin toss, as follows: The scores will be compared (counting all three judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then a coin toss will be used.
- In the event of lost, destroyed or missing score cards the remaining score cards will be averaged in each category and those averages shall be used as the missing scores on replacement score cards. These correct scores will be the official scores for the competitions purposes.
- Total points per entry will determine the champion within each meat category
- Cumulative points for all three categories will determine the Grand Champion where a team does not compete in a category they will not be eligible for the grand champion

Cooking Window

6:30am Meat inspection

7:00am Cooking may commence if approved by Head Judge

7:00pm Award Presentation

Definitions:

“Low and Slow” A dish barbecued at low temperature, not grilled.

“Pulled” meat, any meat can be used, but the intention is for the dish to be presented with some of the meat Pulled and some not.

Site inspection will take place early Friday morning. Please make sure your site is completely set up by Thursday evening. Security will be in place. There is to be no vehicle movement on the grounds between 9am and 9pm on Friday 19th October and between 9am and 5pm on Saturday 20th October.

Meat inspection will take place on Friday at 6.30am, please ensure you deliver any meat you intend to use in the competition prior to this time. Deliver meat in an esky, with ice to keep it cold.

Mandatory Items Team Checklist

- Marquee to cover food preparation area and any shade you require
- Hand washing facilities
- Utensil Washing Facilities
- Sanitiser for general cleaning
- Food safe gloves
- First aid kit
- Dish cloths
- Disposable or washable containers
- Washable cutting boards
- Esky, cooler or fridge for meat/ingredients storage
- Apron per cooking team member
- Paper towel
- Water bucket
- Lined waste bin
- Charged and in date fire extinguisher
- Digital meat thermometer
- Washable portable table