

# 2021 Central Brevard Sharing Center Amateur Backyard BBQ Contest Rules

**Welcome and thank you for participating in the Central Brevard Amateur Backyard BBQ Competition. You and your team's hard work and love of BBQ, are the anchor of this fundraising benefit for the school age kids in our community. The money raised from the BBQ Competition will fund the Sharing Center's Children's Weekend Feeding Program for the coming school year. Our heartfelt thanks go out to you and your team.**

1. This is a BBQ contest for amateur cooks. *Ensure all registered teams and team members have NOT competed in professional / judged BBQ events.*
2. Participating BBQ Cook Teams will be judged by a panel of judges for First, Second and Third Place Trophies and Cash Prizes. A Grand Champion Trophy will be awarded to the top scoring team in the Chicken, Beef and Pork categories. BBQ Teams will also be providing BBQ samples for the people attending this event. Each ticketed person attending this event will vote for their choice of The Best BBQ. The winning BBQ Team will be awarded the People's Choice Award Banner for the Best BBQ.
3. Entry Teams must pre-register to compete. Competition is limited, so register early. The entry fee is \$125.00 to enter the contest in the categories of *chicken, beef and pork*. This is a ticketed event competition and each team is required to participate in the public sampling portion of this event. Each team will bring and prepare minimum required meat for event outlined in the event registration.
4. Applications will be accepted starting February 01, 2021. No refunds will be made after April 05, 2021, regardless of reason.
5. All cooker information, including acceptance into contest, will be sent via email. Should your email change at any time, it is your responsibility to notify the Competition Committee.
6. Persons 18 years and older are eligible to compete in the Central Brevard Sharing Center Amateur Backyard BBQ Competition. Please, **NO** professional cooks.
7. Cooking grills and associated support equipment will be assigned to their predetermined sites. Sites will be assigned at 12:00 PM on Friday, April 09; and will be assigned based upon order of when application and payment are received.
8. Set-up may begin after 12:00 p.m. on Friday, April 09. Vehicles may enter the BBQ area for unloading/Loading during the cooking process, but must be removed from the cooking area by 9:00 a.m. Saturday, to keep area clear for foot traffic and event parking. BBQ Team sites must be cleaned and vacated by 7:00 PM, April 10, 2021.
9. **\*\*All meat must be raw and not injected, marinated or seasoned in any way. Cook teams are allowed to trim and prep all meat prior to arrival at BBQ event, but no seasoning, marinating, and injection. Meat inspections will be performed by the BBQ Coordinator prior to seasoning, ETC.**
10. Meat must be inspected before cooking.
11. Cook teams are responsible for the refrigeration of meat before it's cooked.
12. Holding temperature must be 40 degrees or less. Coolers are acceptable.
13. All cooked meat must be maintained at a minimum temperature of 140 degrees.
14. Any type of grill is permissible - wood, gas, charcoal or pellets. Electrical smokers are not recommended due to the lack of additional electrical power.
15. The Head Cook will be responsible for the conduct of his/her team and guests.
16. Masks and gloves must be worn at all times, during food preparation.
17. Shirts and shoes are required to be worn.
18. No use of tobacco products while handling meats or foods.
19. Absolutely NO pets are allowed.

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20. A MANDATORY Cooks' Meeting will be held Friday, April 9th, at 6:00 p.m. at F. Burton Smith Park Pavilion. Team members and Sharing Center BBQ Staff will maintain social distancing and face coverings. Cook's Meeting will cover rules and judging procedures, turn in box location, kitchen cleaning area and an open question and answer period. A representative from each team must be present at the meeting.
21. Cleanliness and safety rules will apply to all teams: Cleanliness of the cook, assistant cooks and team's assigned cooking space is required. Your cooking and prep area must be cleaned and contain gloves and sanitizer. Sanitizing and disinfecting of the work area should be implemented with the use of a bleach / water rinse (one cap/gal of water) and covid-19 approved solution. Cleanliness will be verified by an organization representative and will be monitored during the event. Failure to maintain a clean work area will result in DQ.
22. A fire extinguisher (ABC) is required for each cooking area and will be supplied by each team.
23. Contestants judged entrees must be submitted in the Styrofoam boxes (9"x9") provided by the competition committee. Each box must contain at least seven (7) identifiable pieces, with no garnish, foil *covering* or decorations. No toothpicks, skewers, or foreign materials permitted. No markings of any kind on interior or exterior of turn in boxes. The exterior of each turn in box will be sanitized at time of submittal by the judging team and will be assigned a random number for judging.
24. Contest turn in times are, *Chicken 12:00 p.m., Beef 12:45 p.m. and Pork 1:30 p.m.* Entrees may be turned in five minutes before, until five minutes after each turn-in time to be judged.
25. Entrees are judged for Appearance, Taste, and Tenderness.
26. Each ticketed attendee to the event will have an opportunity to vote for the best BBQ team. Each team will be provided a ballot box for the People's Choice Votes. Voting will stop at *4:00 p.m.* and the winner will be announced at the trophy presentation.
27. Each team will provide and set up One (1) Ten x Ten (10 X 10) Canopy in front of cook site for the distribution of BBQ samples.
28. Each BBQ Team will provide one (1) eight (8) ft table to serve BBQ samples to the public. Tables will be set up in front of each cook team's site in the parking area.
29. Each team will *be provided four (4) heated chafing dishes, pans and utensils for the public* samples of prepared meat. Notify event committee if assistance is needed prior to the event.
30. One (1) container of hand sanitizer for public use will be provided at each team sample table. Forks, napkins and soufflé cups will be provided for the sample portion of the event.
31. All BBQ sample meat will be served to the public by the cook teams starting at 12 p.m. on *Saturday, April 10, 2021.*
32. Water and cleaning solutions are available in the pavilion kitchen.
33. No outside *food or drinks* will be sold by Competitors and teams.
34. Safety of this event is paramount! Any unsafe acts or safety issues identified by the BBQ Event Committee may cause removal from the event.
35. No commercial vending or solicitation allowed in the event area.
36. No outside distribution of alcoholic beverages is permitted during the event. Under no circumstances are teams to distribute alcoholic beverages to the public.
37. The distribution of any flyers or pamphlets of any kind, without prior approval from the BBQ Committee Director is not permitted.
38. Awards will be announced at *4:45 PM.* Judges Trophies for first, second and third place will be awarded to teams competing in each category for chicken, beef and pork. A People's Choice Winners Banner will be awarded to the top voted team. A Grand Champion Trophy will be awarded to the top scoring team in the Chicken, Beef and Pork Categories.

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39. \$1,000.00 Prize distribution: \$150.00 cash prize for First Place in Chicken, Beef and Pork Division.  
\$150.00 Prize to People's Choice Winner and \$400.00 prize for Grand Champion.
40. This is a rain or shine event and participants should plan for foul weather.

**Note: Event rules may be modified and/or changed at the discretion of the BBQ Committee.**