

TPYCC  
BBQ COMPETITION 2014

RULES

1. The entry fee will be \$45.00; entry fee includes 2 tickets to the awards banquet, judging containers and a great time.
2. **EQUIPMENT** - Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. No team may share a cooker or grill with any other team.
3. **CONTESTANT'S SITE** - Each team will be assigned a cook site. All persons, equipment including cooker, canopy, trailer, etc. must be contained within this space. If additional space is required the team should contact the BBQ Commissioner and make satisfactory arrangements 2 weeks prior to the event. **Site is approximately 2 parking spots in size.**
4. **CLEANLINESS AND SANITATION** - All teams are expected to maintain their cook sites 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. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.
5. **MEAT CATEGORIES** - the following categories are sanctioned by TPYCC:
  - A. **Chicken:** The team may cook chicken whole, halved, or individual pieces.
  - B. **Pork Ribs:** Loin back (baby back) or spare ribs only, meat on the bone. No country style ribs and no chopped, pulled, or sliced rib meat loose in the box.
  - C. **Side Dish:** This dish does not have to contain meat, be creative.

6. **JUDGING** - TPYCC sanctioning allows for blind judging only. Entries will be submitted in an approved container, garnish is permitted. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Meat may be sauced or un-sauced. A minimum of 6 separate and identifiable portions must be submitted in the approved (and supplied) judging container.
7. **SCORING** - Each entry will be scored by 6 TPYCC appointed judges in the areas of PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Scoring ranges from a low of 5.0 to a high of 10.0 in increments of .5 points for each category. Using a weighted average, the maximum score for a category is 180 points. Any entry that is disqualified will receive a score of zero for all three categories from all six judges at that table.
8. **DISQUALIFICATION** - An entry can be disqualified by the TPYCC BBQ Commissioner only. An entry can be disqualified for any of the following reasons:
  - A. There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
  - B. There is anything in the box besides the meat, chicken, side dish and garnish.
  - C. There are not a minimum of 6 separate and identifiable pieces.
  - D. There is evidence of blood such that the meat is uncooked.
  - E. The entry is turned in after the officially designated time.
  - F. Gloves are not used while handling food products.
9. **JUDGING PROCEDURE** - The table captain brings all the boxes to the table. He or she announces the number of the box to be judged, opens that box and is checked for rules violations such as marking, insufficient number of samples, etc. All judges score this box for presentation. Each judge then takes a sample and scores this box for taste and tenderness. The table captain makes sure that all scores for that box are recorded before moving on to the next box. This procedure is repeated for all entrants. After all the boxes have been scored the table captain will return the boxes to a designated area. The table captain will then collect the judging slips and turn them over to the TPYCC BBQ Commissioner.

10. **WINNERS** - The winners in each category will be determined by adding all the judges' scores together and the team with the most points will be 1st. place, the team with the next highest total will be 2nd. Place. The GRAND CHAMPION will be the team with the most total points, and the RESERVE CHAMPION will be the team with the second highest total points. To qualify for either GRAND CHAMPION or RESERVE CHAMPION a team must submit entries in all three sanctioned categories. Ties in any meat category, grand or reserve champion are allowed. In the event of a tie in a meat or side dish category the highest and lowest score will be omitted to determine the winner.

11. **Alcohol**- Due to the restrictions of the clubs ABC license, all alcoholic beverages consumed on TPYCC property must be purchased from TPYCC .

12. **TURN IN TIMES** - Each category turn in time will allow for a 10 minute window, that is 5 minutes before and 5 minutes after the time as outlined below:

- a. Chicken: 4:00 pm
- b. Pork Ribs: 5:00 pm
- c. Side Dish: 6:00 pm

Please bring enough BBQ to offer tastes to your fellow members and their guests. Please make yourself available for questions, when time permits.

And above all else, have a great time.