



PNWBA COMPETITION INSTRUCTIONS FOR COOKS

Approved 02/22/10

COMPETITION EVENT RULES

COOKING TEAM	<p>Each team must have a designated Head Cook, who may not participate competitively with other teams nor enter more than one team in the same event.</p> <p>The Head Cook is responsible for the team's actions, adherence to the event's rules, and timely submission of the team's entries</p> <p>The PNWBA strongly recommends that at least one team member have a current food handlers permit. It is required in some jurisdictions where contests are held.</p> <p>Shirts, pants, kilts, etc., and shoes are required to be worn by all team members.</p>
COOKING AREA	<p>Each team must maintain a clean cooking area.</p> <p>Each team must have a hand wash station with free flowing warm water, soap and catch basin. Each team must also have a three-tub "wash, rise and sanitize" cleaning system, utilizing a sanitizing solution (1 teaspoon bleach to 1 gallon water) for general cleanup and washing of dishes, cutting boards, etc. Up to three teams can share an adjoining centrally-located wash station. <i>(See back page.)</i></p> <p>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.</p> <p>Each team's cook site must have an approved 2A40BC or 3A40BC (at a minimum) fire extinguisher with a service tag showing certification less than 12 months old.</p> <p>All materials and garbage must be disposed of by the team. Each team's entire assigned area must be cleaned at the end of the event.</p>
COOKER	<p>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.</p> <p>The heat source for cooking the competitive foods must be from charcoal, wood, and/or wood pellets. No gas or electric grills are permitted, unless the event coordinator has stipulated otherwise.</p> <p>Electric accessories – such as spits, augers, or forced draft – are permitted.</p>
DISQUALIFYING ACTIONS (NOT ALLOWED AT ANY TIME)	<p>Excessive consumption of alcohol or use of controlled substances by a team, its members and/or guests. Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.</p> <p>The use of tobacco (smoking, dipping, chewing, etc.) products in the food preparation area.</p> <p>Foul, abusive or unacceptable language by a team, its members and/or guests.</p> <p>Excessive noise/music generated from speakers or public address systems.</p> <p>Use of gas or other auxiliary heat sources inside the pit. In addition to immediate disqualification from the event, the team and its members may be banned from competing in future PNWBA events.</p> <p>Disqualification penalties/duration will be determined by the PNWBA Board within 30 days of the event in question; otherwise the disqualification shall not exceed 30 days from that event.</p>

COMPETITION FOOD RULES

INSPECTION	<p>All competition foods must be presented for inspection during a site visit at the beginning of the event before food preparation work can commence. All on-site team containers will be inspected.</p> <p>No competitive foods may be pre-cooked, marinated, cured, etc., prior to the food inspection, unless the event coordinator has stipulated otherwise.</p> <p>The Head Judge shall make the final decision as to whether any competitive food product shall not be allowed.</p>
FOOD PREPARATION	<p>Following inspection, all storage, preparation, seasoning, cooking, finishing and boxing of competition foods (excluding garnish) shall be done within a team's cooking site. All equipment related to the preparation and cooking of the competition foods shall be contained within the boundaries of the team's assigned cooking site, as defined for that event by the coordinator. Food preparation away from the space is not allowed.</p> <p>All meats must be held at safe temperatures – before cooking, must be on ice or refrigerated so that the meat maintains a temperature of 40°F or less; after cooking, meat must be maintained at a minimum temperature of 141°F.</p>
MEATS, GENERALLY	<p>All teams are to supply their own competition foods, unless otherwise specified.</p> <p>For “qualifier events,” only the four traditional meat categories – Pork Butt, Beef Brisket, Chicken and Pork Ribs – will be used to determine the Grand Champion.</p> <p>Some events feature other competitive foods; check with Head Judge or event coordinator/promoter to see if these food categories count in determining the championship scoring for that event.</p>

COMPETITION MEATS

REGULAR COMPETITION (overnight)	TRADITIONAL MEATS	ALLOWED	PRESENTATION		
	WHOLE		SLICED	CHOP/PULL	
<i>Presented in 9"x9" styrofoam box</i>	Pork Butt	Boston butt, picnic or whole shoulder - uncooked weight of at least five pounds going into the pit. Must be cooked in its entirety – bone in or bone out – and may not be parted out during cooking.		X	X
	Beef Brisket*	Whole or flats		X	X
	Chicken	Cut-up whole, mixed assortment or all the same pieces, halved Cornish game hens	X	X	
	Pork Ribs	Spare / side ribs or baby back / loin ribs (not “country-style”)		X	

**Burnt ends of brisket, if submitted, will be judged for Appearance only, and will not be judged for Tenderness/Texture or Taste.*

LITE COMPETITION (1-day cook)	OPTIONAL MEATS	ALLOWED	PRESENTATION		
	WHOLE		SLICED	CHOP/PULL	
<i>Presented in 9"x9" styrofoam box</i>	Beef Tri-tip	Sliced		X	
	Salmon	Can be submitted as single uncut slab or cut into a minimum of 6 pieces	X	X	
	Sausage	Links or bulk sausage, individual cooked pieces or larger pieces sliced – TBD by contest	X	X	
	Competition meat, other	Criteria will be announced at judges meeting			

SPECIAL CATEGORIES

Criteria for presentation and evaluation of special category entries will be provided during the cooks meeting, and will be presented to the judges for their use in evaluating the entries.

ENTRY REQUIREMENTS

The turn-in schedule and official clock time are announced at the Cook's meeting. There is no public notification of approaching entry turn-in times. Teams are responsible for turning in their entries on time.

The designated turn-in table for entries opens at 5 minutes prior to the announced turn-in time, and closes at 4:59 minutes after the posted turn-in time. Entries in line at the table prior to closing will be accepted. Late (or early) arriving entries will not be accepted. The official time will be strictly observed.

ENTRY PRESENTATION

REQUIRED	Competitive food entries must be submitted in event-supplied styrofoam containers unless otherwise stipulated. Minimum of six, separate, identifiable food portions MUST be submitted. All portions must be visible when the box is opened for appearance scoring. In the case of pulled or chopped meat, there needs to be a sufficient amount for each judge to take a sample. Teams can submit more than the minimum six portions. Extra meat can cover portion shortage due to incomplete slicing, etc., and provides food for event staff (table captains, volunteers, etc.). Meat can be presented in more than one style (judges evaluate each style and average scores).
NOT ALLOWED	Containers of sauce or pooling (sauce flows from meat into bottom of box), or sauce used to create recognizable pattern. Sauce submitted must be attached to meat. Marking or sculpting of food that could identify the cook/team. Identifying or distinguishing marks placed in or on the container by contestant.
SPECIAL CATEGORIES	Specific presentation requirements – including container and garnish – for special categories (<i>not traditional pork butt, brisket, chicken or ribs</i>) will be outlined at the Cook's Meeting for that event.

GARNISH

GENERALLY	Garnish is optional. Garnish should not extend beyond edges of box.
ALLOWED IN CONTAINER	Green leaves of lettuce (leaf, butter, romaine, iceberg) Flat leaf (Italian) parsley or common curly parsley
NOT ALLOWED IN CONTAINER	Kale, cabbage, endive, red-tipped lettuce, or any other leafy greens Cilantro, dill weed, thyme, rosemary, sage, or any other herbs Flowers, decorative leaves, sliced/carved vegetables or fruit, or other vegetative miscellany Toothpicks, skewers, foil, brush bristles, or other foreign non-food materials

Entries not complying with these requirements for meat, garnish or foreign objects will result in the Head Judge directing all six judges to give a DQ score of "1" for appearance.

JUDGING METHOD

PNWBA judging uses a double-blind judging system facilitated by bar code markings. The entries are given ID numbers as they are entered into the computer at the turn-in table; the numbers have no correlation to the contestants' identities.

Each entry is evaluated by a table of six judges. For its competition events, the PNWBA strives to use trained, certified BBQ judges who objectively evaluate the food entries, in accordance with PNWBA guidelines, to the best of their ability.

A table generally judges between 4–8 entries per food category. Entries are not compared or ranked against each other.

THREE ELEMENTS OF EVALUATION

APPEARANCE	Evaluating eye-appeal components of color, arrangement, slice/trim, moist appearance, etc., and adherence to PNWBA rules of entire meat presentation.
TENDERNESS/TEXTURE	Evaluating meat's texture, based on judge's sample bites, to reflect tender, chewy, tough, moist, dry, mushy, etc.
TASTE	Evaluating overall flavor of entry, based on judge's sample bites, to reflect pleasant taste, balance of meat/smoke/seasonings, etc., or taste faults (salty, burned, creosote, etc.)

Each element of an entry is evaluated separately, independent of the other element scores.

SCORING SYSTEM

SCORING	<p>For every entry, judges provide three element scores (whole-number) using the 10-to-2 rating scale. A score of 1 represents a disqualification, resulting from direction by the Head Judge.</p> <p>The PNWBA scoring system weights the elements 25% Appearance, 25% Texture, and 50% Taste, with a maximum score of 40 points per judge (taste score is doubled).</p> <p>The entry score is the total of the five highest judges' scores (low score thrown out); maximum 200 points.</p>
WINNERS	<p>Winners are determined in each category according to the highest number of points.</p> <p>Event champions are determined by adding together each team's judging scores from all qualifying contest categories. Highest total score is Grand Champion, second highest is Reserve Champion.</p>

SCORING RANGE

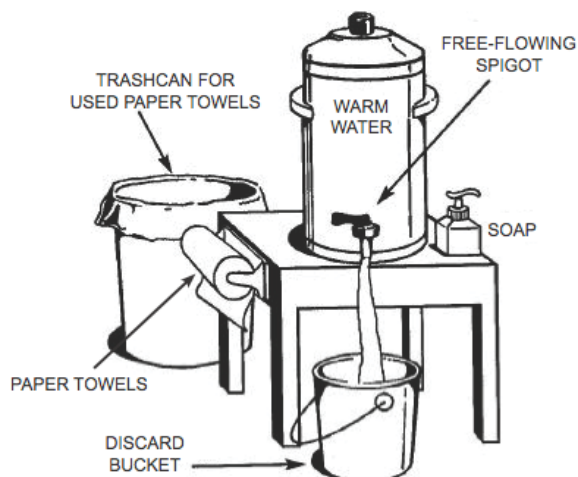
SCORE	GOOD			AVERAGE			BAD			1*
	10	9	8	7	6	5	4	3	2	
Means:	Out-standing	Great	Good	Slightly above average	Average, ok	Slightly below average	Faulted	Significantly faulted	Awful, inedible	Technical DQ*

* Given only by Head Judge ruling

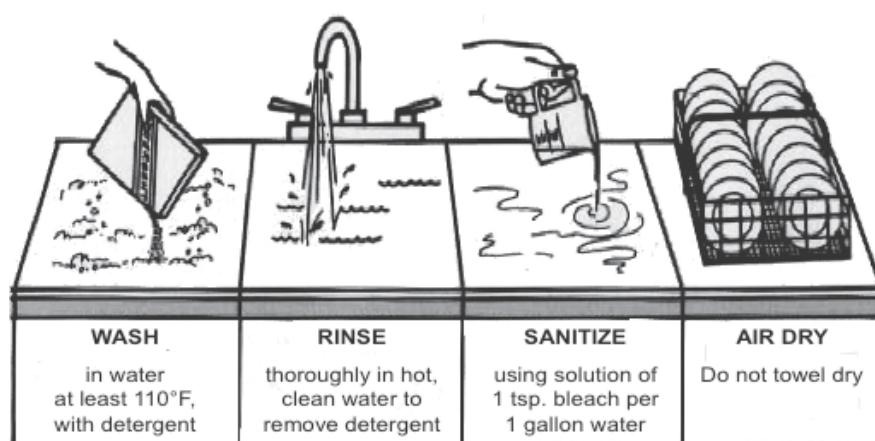
COMMENT CARDS

Comment cards are utilized at selected events to provide feedback to cooks. Cards allow judges to explain the basis of their scores. Judges are instructed to comment on each score element, and to keep their notes very brief and specific. The cards are provided to the cooks along with the contest report print-out at the end of the event.

HANDWASHING STATION



DISHWASHING STATION



Change water often. Utensils cannot be sanitized unless they are properly cleaned.