

**COOK'S MEETING PROCEDURES**

*(May 14, 2005)*

**I GENERAL RULES AND PROCEDURES**

1. I am \_\_\_\_\_ the PNWBA Head Judge for this event. Please contact me if you have any questions about procedures or rules for this event. Here are the rules for this contest, and although you may know some of them, the PNWBA requires I read them aloud. (Introduce the event coordinator and any sponsors.)

2. All teams must provide all their own barbecuing supplies, including their supply of competitive foods. For meat, for the four main competitive meat categories are pork ribs, pork butt, beef brisket, and chicken... unless the promoter has required other sources/products to be used.

3. Each team must have a Head Cook who will be responsible for their team's actions and adherence to the event's rules. The Head Cook may not competitively participate with other teams in the same event. Additionally, the Head Cook may not enter more than one team per event. Shirt, Pants, etc., and shoes are required to be worn by all team members.

4. Competitive foods must be presented to the Food Inspector at the beginning of the event. No competitive foods may be pre-cooked, marinated, cured, etc., prior to the food inspection, unless the event coordinator has stipulated otherwise. The Head Judge shall make the final decision if any competitive food product shall not be allowed.

5. 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.

6. Your competitive food entries must use the event supplied containers. The event coordinator may alter this requirement for special food categories. You will be handed all your containers with ample time prior to the start of judging. Each container will have numbers attached. If the container has a two part ticket, tear off only the part not under the tape holding the tickets to the container. Keep your portion of each ticket as this will serve as your documentation as to who has won an award. Containers must be turned in with the tickets on the **BOTTOM** of the container.

7. There will not be a public notification advising you of entry turn-in times. It is the Head Cook's responsibility to meet all turn-in times correctly. Please coordinate your watches to the official time piece. The official time as of this minute is:\_\_\_\_\_.

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8. Entries must be at the door to the judging booth between 5 minutes prior to the official turn-in time, and up to 5 minutes after the official turn-in time. If you are in line at the door to the judging booth prior to 5 minutes after the turn-in time, you are okay. If your turn-in is early or late, your entry will not be accepted. There will be no exceptions to this time rule.

9. Each team must maintain a clean cooking area. Your entire assigned area must be cleaned at the end of the event. All materials and garbage must be disposed of by the team. A breach of this rule will mean disqualification. The Head Judge is responsible for deciding disqualifications. Certified fire extinguishers must be in each team's assigned area.

### **II MEATS**

1. Pork ribs include spare ribs and loin or baby backs, but not country style ribs.

2. Chicken includes Cornish hen and kosher chicken. It is acceptable to have manufacturing enhanced or injected products as shown on the label, excluding teriyaki, lemon pepper and/or butter injected.

3. Pork is defined as Boston butt, picnic or whole shoulder weighting approximately five pounds or more. Pork must be cooked bone in or bone out in its entirety and may not be parted out during cooking.

4. Brisket may be whole or flats.

5. For "qualifier events," only the four basic meat categories, i.e. Brisket, Pork Butt, Pork Ribs, and Chicken will be used to determine the Grand Champion.

6. Some events may provide other competitive foods, however these food categories may or may not count in determining the Grand Champion. Check with Head Judge or event coordinator to determine if other food categories will be included in the championship scoring for that event.

### **III EQUIPMENT**

1. 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 two or more team food entries in the same pit(s) at same time.

2. Electric accessories such as spits, augers, or forced draft are permitted.

3. Each team must provide a washing station with the use a one cap full (1 tsp.) of bleach to one gallon of water for general cleanup and washing of dishes, cutting boards, etc. 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.

4. An approved and current certified Fire Extinguisher will be required in each cook area.

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### **IV FOOD PREPARATION**

1. All seasoning and cooking of products shall be done within the confines of the team's assigned cooking space.

2. All meats must be held at safe temperatures. Meats must be on ice or refrigeration before being cooked; 40 degrees or less. After cooking, all meats must be maintained at a minimum temperature of 140 degrees Fahrenheit.

### **V AWARDS**

1. The Grand Champion and Reserve Grand Champion will be determined by a total of given scores to each place in each category. The cook who scores the highest will be declared the winner. Other categories are permitted, but may or may not count towards Grand Champion and Reserve Grand Champion.

### **VI TURN-IN TIMES**

1. Turn-in times for this contest, turn-in area and hot coal bin locations will be announced at the end of this presentation. The allowable turnin time will be five minutes before to five minutes after with no exceptions.

### **VII PRESENTATION**

1. Garnish is optional but if used is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce and/or common curly parsley, flat leaf parsley or cilantro. No kale, cabbage, endive, or red-tipped lettuce. Any entry not complying with this rule will be given a one on appearance.

2. Also, no toothpicks, skewers, foil or foreign materials allowed in the container.

3. Sculpting of the meat or pooling of sauce is not allowed. Containers of sauce are not allowed. There will be no marking of the container.

4. The number must be on **BOTTOM** of the container at turn-in.

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### **VIII SCORING**

1. Entries will be judged by a judging team, with a minimum of six judges that are at least 16 years of age.
2. Entries are judged in the areas of APPEARANCE (one fourth of the total), TENDERNESS/TEXTURE (one fourth of the total), and TASTE (one half of the total score.) The judge scoring system ranges from nine (excellent), to five (average), to two (bad). Whole numbers between nine and two may be used to score an entry. A score of one is a disqualification and requires confirmation/approval by the Head Judge. A minimum of six, separate, identifiable food portions **MUST** be submitted. Meat may be submitted sliced, diced, pulled or chopped. In the case of pulled or chopped meat, there needs to be enough for each judge to take a sample. It is acceptable to include more than the minimum six portions to take care of Table Captains, volunteers, etc.

### **IX DISQUALIFICATIONS**

1. Excessive use of alcohol by a team, its members and/or guests. Under no circumstances are alcohol beverages to be distributed to the general public by contestants and/or guests. Use of control substances by a team, its members and/or guests;
2. Foul, abusive or unacceptable language by a team, its members and/or guests;
3. Excessive noise generated from speakers or public address systems;
4. 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;
5. 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 the event in question.
6. The use of tobacco (smoking, dipping, chewing, etc.) products in the food preparation area is prohibited and can be reason for disqualification.

### **X GENERAL INFO**

1. For those of you that have not experienced PNWBA judging before, it is a double-blind judging system. Your entry will be received and a number marked on the top of the box to be used for judging purposes only. The covered ticket on the bottom of the box will be removed only at the awards ceremony and you must have your copy of the ticket to receive an award.
2. If you have any questions about PNWBA Rules or anything else about this event, please speak with the Head Judge after this meeting. If you are a first-time cook and would like a little one-on-one help, please feel free to stay after the meeting. Any team wishing to mentor a first-time cook, please and stay after the meeting for assignment to a first-time cook. After this meeting, we will then try to answer any questions you may have. And last, but certainly not least, the most important rules at every PNWBA event is **HAVE FUN**, promote friendly, competitive competition, and to help the public learn more about true barbecue.