



## **BBQ Festival Contest General Rules 2021**

All entries must be presented in a 9x9inch clamshell container which will be provided to the teams when checking in /registering.

1. The lid on the box must close.
2. All proteins must be cooked from a raw state, on site and wholly within the cooking window period.
3. All entries must be presented within the hand in window of 5 minutes before to 5 minutes after the scheduled hand in time.
4. Approved garnishes are allowed inside the hand in box, which are strictly and wholly green-coloured parsley, lettuce or kale.
5. Only one entry per person, per-category allowed.
6. There must be at least 6 clear portions (can be more) in each box around 50g or the equivalent of a small handful per portion.
7. Teams can hand in any combination of allowed cuts for that protein, provided there are at least 6 (can be more) portions in the box, the portions meet the minimum portion size/weight and the allowed cuts are fully adhered to.
8. No identifying marks are to be present on the hand in box such as deliberate indentations, writing or scratching.
9. No pooling sauce allowed in the box and all sauce to be contained wholly or predominantly on or mixed in with the protein.
10. No foreign objects allowed inside the box which includes but is not limited to toothpicks, sauce containers, foil, or other non-food elements.
11. Proteins must not be brined, rubbed, marinated, or cured before the opening of the cooking window.
12. Proteins may be pre-trimmed before the start of the cooking window.
13. Cooking units may be pre-heated or started before the cooking window but competition proteins cooking processes must not start prior to the cooking window opening.

14. Teams may not sell or distribute food to the General Public unless the appropriate Food License is obtained and only with the consent of the Event Promoter.
15. One team per cook site only.

### **Infractions / Boxed Entry Disqualification**

- Late to hand in. (Window is strictly 5 mins to 5 mins after hand in time.)
- Wrong entry handed in (e.g. Pork handed into Lamb category etc.)
- An obvious identifying mark on the hand in box.
- Using an unapproved method or cooking unit to cook the entry.

### **Boxed Entry Penalties**

- Excessive/intentional pooling sauce
- Incorrect or unapproved garnish
- Foreign object found in box
- Handing in less than minimum portion size/quantity

**NOTE: All infractions are determined by the Head Judge on site at the event whose decision is final. See scorecard for guide on points deducted.**

### **Judging & Scoring**

- All entries are judged on Presentation, Texture & Taste.
- Judges score each element out of 10 on their scorecards.

**Total points available per entry is 300 points.**

**Presentation** – Single Weighted (out of 10)

**Texture** – Double Weighted (out of 10)

**Taste** – Triple Weighted (out of 30)

### **Additional Judging Notes**

- Ties are broken by counting back which team has the highest Taste Score for that entry. If the Taste Scores are tied between the teams, then the highest Texture Score for that entry will prevail. If the Taste & Texture scores are tied, then the highest Presentation Score will prevail. Further tie breaks will be applied thereafter including highest number of 10's or 9's scored in each element and so on until a winner is awarded.
- Judges may taste any or all portions in the box at their discretion.
- Judges must not be team members of a competing team at that event.

- Judges must not be spouses or partners of a competing team at that event.

### **Allowed Cuts & Methods**

- All cuts must be cooked on an approved unit as per General Rules and can be served chopped, sliced, diced, ground or pulled in any combination of those.
- If grinding a protein to serve as a sausage or rissole, nothing more than a rub or sauce or the fat from that categories' approved cuts may be used to bind, present and/or flavour the hand in. If using a skin for a sausage, the skin must not be from a foreign beast or unapproved cut. i.e. pork intestine cannot be used on a lamb or beef sausage. Pork intestine for a skin cannot either be used for the Pork Shoulder/Butt category, can only be used in Open Pork (any cut) category for example.
- Proteins may be trimmed and prepared by a butcher and vacuum sealed, however no brines, liquids or powders are allowed to be added to the bag for preservation or curing.

### **Prohibited methods of cooking processes**

- Sous Vide, fully submerged poaching or par boiling
- Deep or shallow frying in oil
- Heat stamping with branding iron or similar

### **Allowed Holding units**

- Esky or unpowered Cambro style holding unit(s) or inside or on an approved cooking unit only.

### **Mandatory Items team must Provide (checklist)**

- Sanitiser for general cleaning & hand washing
- Latex or rubber gloves for food handling
- First Aid kit
- Washable cutting boards or trays
- Esky, cooler or fridge for meat/ingredients storage
- Preferred Cooking equipment
- Paper towel or tea towels
- Waste bin

- Good working order Fire extinguisher
- Digital probe or thermometer
- Washable portable table or preparation station

### **Food Safety Guidelines**

This is a General Guide only. Please consult with Event Promoter for specific 'Rules' applicable in the NSW per event as required.

- Uncooked meats must be stored at or below 4 degrees Celsius at all times.
- If using ice to keep meats cold, ice should be on top and fully covering the meat at all times.
- All raw food should be wrapped, covered or placed in sealed washable containers whilst being transported and held at the event prior to cooking.
- Vehicles and containers used for transportation of food should be kept clean and in good repair and food must be separated from other items such as cleaning materials, chemicals, animals and other non-food items.
- Thermometers should be available and used to monitor food temperature at any/all times.
- When handling and preparing foods, gloves should be worn, or hands must be regularly washed to limit bacteria and other foreign objects entering the food/cooking process.
- Safe holding temperatures for hot foods are above 70 degrees Celsius, noting that foods stored at between 5 and 60 degrees Celsius are far more susceptible to bacteria growth and harm to humans.
- Note the nearest washing up area on site at a competition and regularly clean all used cooking equipment with the appropriate strength cleaning solution or sanitiser.
- Smoking inside the cooking or preparation area should not occur.
- Ensure appropriate measures are taken to keep preparation or cooking areas clean and clear of flies, insects or other pests.