

Cook-Off Competition Rules



NOTICE

Battlin' BBQ Cook-off - October 30th – 31st 2020 – N.O. Simmons Park – Ingleside, Tx

- Tents, Canopies, BBQ Pits & Trailers may be pulled onto the Grounds as early as 11AM Friday, October 30th. Cooking may also begin at this time. It is not required to have meat inspected prior to cooking.
- Team spots will be at a first come, first serve basis. All team locations will be 30' W x 40' L. If a larger space is required for your team, contact us via email or phone no later than Thursday, August 1st. You may also note it on your team's BBQ registration form.
- **RVs, Travel Trailers, Toy Haulers, etc are allowed at the Cook-Off. Your team's items must be placed and able to fit within your 30 ft wide x 40 ft long designated cooking spot.** Items that do not fit must be placed at the BBQ Team Parking lot, which is a very short walking distance. There are no hookups on-site.
- Electricity will not be provided during the event. Teams wanting electricity must bring their own generators.
- Pellet smokers are allowed to be used during the competition.
- Wash stations and portable restrooms will be on-site for use. Also, the park does have its own restroom.
- Teams are **not permitted** to **sell** their BBQ at any time during the event. Teams that do not comply will be disqualified from the competition and asked to leave.
- BBQ team members above the age of 21 are allowed to bring and consume alcohol during the event. We do ask that all alcoholic containers be disposed of properly and in a timely manner. We also ask that all members of each team also drink responsibly.
- The 1st head cook's meeting will be at 7 PM on Friday the 30th. Teams that do not make it to the 1st meeting must attend the 2nd head cook's meeting at 7:30 AM on Saturday the 31st; at the Judging Tent.

For any questions or concerns; feel free to contact us at battlinbbq@yahoo.com or at 361-222-1650

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- 1) **COOKED ON SITE** - All meats will be cooked on-site. The preparation and completion (excluding pre-trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. Pre-trimming competition meat may be removed from the store packaging and pre-trimmed
- 2) **SANITATION** - Cooks are to prepare and cook in as sanitary manner as is possible including but not limited to using gloves, washing hands, and avoiding cross contamination. Cooking conditions are subject to inspection by the Promoter and Head Judge. Infractions identified or witnessed by the Promoter and/or Head Judge shall be immediately addressed and the Team will be subject to disqualification by Head Judge.
- 3) **ENTRIES PER PIT** - IBCA recognizes only one entry per head cook on a given pit. It will be the responsibility of the Promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat shall not be allowed. The head cook of the team registered for the event must be at least 18 years old and present at the event. If an emergency arises that requires the head cook to leave the event, the head judge must be notified immediately. The remaining team members may complete the competition and the head cook will receive the points. If the head cook is not in attendance at the event, the team members may not cook under the head cook's name. Points will be awarded to the member in attendance who is determined to be the head cook, if a member of IBCA.
- 4) **BBQ PITS** - Any commercial or homemade, trailered or un-trailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources (no sharing of heat sources).
 - a) Electrical accessories such as spits, augers or force drafts are permitted.
 - b) The use of heat lamps, proofing cabinets or any other electrical heating or holding device is prohibited.
 - c) The process of Sous Vide, boiling, or frying of competition meat is not allowed.
 - d) The use of generators are permitted
- 5) **FIRE PITS** – Ground pits dug into the ground will not be permitted.
- 6) **CATEGORIES** - Promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers. The following are the *meat* categories recognized by IBCA that will be cooked during this cook-off:
 - a) Chicken
 - b) Pork Spare Ribs
 - c) Brisket

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- 7) **DOUBLE NUMBER SYSTEM** - IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. IBCA requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the Head Cook for retention after signing the Head Cook's name in front of an IBCA representative. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers, attached to the lid of the tray, will be removed and announced. Only lids with tickets will be taken to the awards ceremony with final table numbers.
- 8) **JUDGING TRAYS** - IBCA recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half (i.e. Gen Pak 200 or Gen Pak 270 for 2 chicken halves). A single sheet of aluminum foil should be supplied for each tray (i.e. Reynolds 710 foil sheets). All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged. Only the containers and foil provided by the head judge will be utilized for product turn in. The head cook or other authorized representative must write the name of the head cook on the exposed portion of the ticket affixed to the judging container. All judging trays are non-transferrable and property of IBCA until all judging is completed.
- 9) **JUDGING TRAY CONTENTS** - IBCA requires that the Promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will normally be accomplished at the Cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. Each tray will include one sheet of foil placed unfolded under the contents of the tray. All three meats Chicken, Pork Spare Ribs and Brisket are required to be turned in meat side up. Beans will be turned in the container provided for you. Each turn in tray will consist of the following at all events:
 - a) Chicken - two (2) separate 1/2 fully jointed chicken (to include breast, wing, thigh and drumstick).
SKIN ON (No Cornish Game Hens)
 - b) Pork Spare Ribs - nine (9) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray MEAT side up lying parallel to the hinge.
 - c) Brisket - nine (9) full slices, recommended 1/4" to 3/8" thick. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray.
 - d) Beans – Fill container provided to you.
- 10) **TURN-IN TIMES** - Standard turn in times for IBCA recognized categories shall start at 12pm and continue at 1.5 (1 'A) hour intervals in the order of chicken, pork spare ribs, brisket up to 100 teams.
 - a) Chicken – 12:00 PM

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- b) Pork Spare Ribs – 1:30 PM
- c) Brisket – 3:00 PM
- d) Beans – 4:00 PM

A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.

- 11) **JACKPOTS:** There is no Jackpot Category assigned for this cook-off
- 12) **TERMS FOR TRAY DISQUALIFICATION** - After the tray has been turned in, any tray found to be in violation of the IBCA rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements.
- 13) **TASTING JUDGES** - Must be 18 years of age or older to judge. IBCA recommends that a minimum of five (5) judges per table be utilized during all phases of judging except the final table using a minimum of seven (7) and a maximum of nine (9) judges. Head cooks are prohibited to participate as tasting judges. No smoking in the judging area. Alcohol will not be permitted during the taste judging of any category, with the exception of mixed drink jackpot categories. Tasting judges who are deemed unable to fully comply with the requirements of judging by the head judge will be asked to leave the judging table and/or their score sheet removed from the total tally for the table.
- 14) **JUDGING QUANTITY** - Judges will assign a score from 1 to 10 for each tray. A maximum of twenty (20) trays or containers should be assigned to each judging table with the exception of the final table with a maximum of 24 trays or containers. Judges should not be required to sample and judge in excess of this number during any event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.
- 15) **ANNOUNCING WINNERS** - Winners for each category will be announced starting with the IBCA recognized categories in order of chicken, pork spare ribs, pork butt (if included) and brisket. The ticket numbers for the top 10 scores in each category will be announced and the winners recognized. The promoter may recognize more than the top 10 but only the top 10 will receive points from IBCA. After the announcement of the top 10 in each category, the final table tray numbers will be announced. After the IBCA categories are called, the jackpot categories, non-IBCA categories, as well any other special awards offered by the promoter (i.e. people's choice, best pit etc.) will be announced. At the end of the individual awards, the Reserve Grand Champion and Grand Champion of the event will be announced.
 - a) The announcement of the winners will be by the Head Cook's name followed by the team name only after the ticket number has been verified. When calling the overall top 10 the name and number of points will be announced.

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- b) When claiming the award, the ticket matching the called number must be presented for verification. Copies of the ticket number including but not limited to written list, photographs etc. will not be accepted. If unable to produce the original matching ticket part the place called will be declared as unclaimed.
- c) Ticket holders of unclaimed places in the IBCA categories have until the end of call the final table brisket numbers to claim the place. If the original matching ticket part is presented to the Head Judge after the announcement of the final table brisket numbers, the place will remain listed as Unclaimed on the official winners list and no points will be awarded.
- 16) **Awards** – Awards will be presented at 5:00 PM. IBCA states that the top ten overall cooks be named at every cook-off. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, then chicken.
- Trophies** - Trophies will be given to 1st – 3rd place for all 4 categories. Trophies will also be given to the Grand Champion and the Reserve Grand Champion.
- Cash Prizes** - There will be a total of \$8,000 in cash prizes for this cook-off. Cash prizes are as follows:
- Grand Champion: \$1,000
 - Reserve Grand Champion: \$500
 - Chicken: 1st Place \$900 - 2nd Place \$600 - 3rd Place \$350
 - Spare Ribs: 1st Place \$900 - 2nd Place \$600 - 3rd Place \$350
 - Brisket: 1st Place \$900 - 2nd Place \$600 - 3rd Place \$350
 - Beans: 1st Place \$500 - 2nd Place \$300 - 3rd Place - \$150
- 17) **PROMOTERS** - For the sake of contest fairness, IBCA prohibits promoters from cooking in their own contest. Promoters are not allowed to act as the head judge for their event. This will allow the promoters to address all needs of the event and the cooks while the head judge is able to oversee the judging area without interruption from outside the judging area with the exception of issues that are a result of violation of IBCA rules as requested by the promoter.
- 18) **EVENT DISQUALIFICATION** - Failure to comply with IBCA rule can result in a disqualification of the offending team or teams. The penalty will be administered by the head judge. If administered, the head judge will notify the Executive Head Judges and the President. As required the President will also notify the Regional Directors.

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