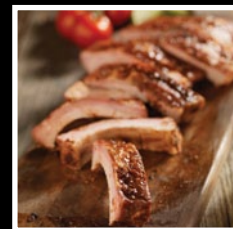


# NATIONAL BBQ COMPETITION



## ENTRY FORM **\$250+GST per team**

Battle it out in New Zealand's first Pit Master BBQ Competition to be held at the 2014 AgInnovation Event at Manfeild Park Stadium, Feilding on the 10<sup>th</sup> & 11<sup>th</sup> May 2014.

The winning team will receive a

**Yoder Smokers Cheyenne 16" valued at \$NZD 3,100**

**"The Cheyenne"** moves you beyond simply grilling and into the world of slow smoking and barbecuing. The difference is this; the heat and smoke are drawn through the cooking chamber indirectly. The indirect heat is the secret to producing moist, super tender meat with that rich smoky flavour. Whether you are feeding your family or a gathering of a dozen people put the Cheyenne to work for you and be prepared to enjoy Blue Ribbon results.



### COMPETITION ENTRY DETAILS (Please fill in all fields)

<b>Name of team</b>			
<b>Team Leader</b>	1.		
<b>Other Team Members</b> (Minimum of 2 & a Maximum of 4 per team)	2.		
	3.		
	4.		
<b>Phone</b>		<b>Mobile</b>	
<b>Email</b>			
<b>Signature</b>	..... / /		<input type="checkbox"/> I have read all rules & guidelines overleaf & accept all conditions of entry on behalf of my team.
<b>Payment Options</b>	<b>Internet Banking</b>	Entry fee of \$250 + GST per team. Please make payment to Beef Expo: Bank Account number <b>03-1353-0228574-00</b> Please use your <b>team name</b> followed by <b>BBQ Comp</b> in the reference line. Otherwise make Cheque payable with entry form to: <b>Beef Expo.</b> (Note: Entry will not be processed until payment is received).	
	<b>Cheque</b>		

**NOTE:** SEE THE REVERSE OF THIS FORM FOR COMPETITION RULES & GUIDELINES

### SPONSORED BY:

★ **YODER SMOKERS** ★  
COMPETITION GRADE BBQ PRODUCTS



Post entry forms to: National BBQ Competition, C/- AgInnovation Genetic Sales, PO Box 503, Feilding 4740.

# NATIONAL BBQ COMPETITION

## Rules & Guidelines

### A. GENERAL RULES

1. The following are the rules for the New Zealand BBQ Championship and are required to be read aloud at the teams meeting prior to the commencement of the competition.
2. 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 enter in more than one team. Each team shall consist of a head cook and up to 3 additional assistants. Shirt, pants, and enclosed shoes are required to be worn by all team members.
3. All Meats for the competition shall be supplied by the organizers and provided at the teams meeting prior to the commencement of the competition. No competitive foods may be pre-cooked, marinated, cured, etc., prior to the designated start of the competition unless the event coordinator has stipulated otherwise. The Head Judge shall make the final decision as to whether any competitive food product shall not be allowed.
4. 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.
5. 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.

### B. MEATS

1. Each team will be provided with meats for the competition unless otherwise specified.
2. The four competitive meat categories are Lamb Shoulder, Lamb Ribs, Beef brisket, and Beef Ribs.
3. Each Team is required to cook and present all four categories to determine overall Champion.
5. All provided portions shall be cooked whole and may not be parted out before or during cooking.
6. Brisket however may be cooked whole or as Flat and Point separately. Both portions are required to be submitted for judging.

### C. 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 food entries from two or more teams are allowed in the same pit(s) at the same time.
2. Electric accessories – such as spits, augers, or forced draft – are permitted.
3. Each team must provide a washing station, using one capful (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.

### D. 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 at 4°C or less. After cooking, all meats must be maintained at a minimum temperature of 60°C.

### E. TURN-IN TIMES

1. There will not be a public notification advising you of approaching 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 timepiece at the turn-in table.
2. Entries must be at the turn-in table 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 table 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.
3. Turn-in times, turn-in area will be announced at the Teams meeting.

### F. PRESENTATION

1. Your competitive food entries must be submitted in the event-supplied Styrofoam containers. You will be handed all your containers with ample time prior to the start of judging. Each container will have a team identifier.
2. The competitive meats may be presented sliced, diced, pulled, or chopped. A minimum of **SEVEN** separate, identifiable food portions **MUST** be submitted. (It is acceptable to include more than the minimum **SEVEN PORTIONS**).
3. Garnish is optional but, if used, is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce; common curly parsley or flat leaf parsley. Any entry not complying with this rule will be given a "1" on appearance.
4. No toothpicks, skewers, foil or foreign materials are allowed in the container.
5. 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.
6. Each team is required to retain any portions not presented from each category, immediately after hand in for each category fellow competitors are encouraged to then meet at a central and defined location to sample other teams work.

### G. SCORING

1. Entries will be judged by a judging team, which is comprised of six judges who are at least 16 years of age.
2. Entries are judged in the areas of **APPEARANCE, TENDERNESS/TEXTURE, and TASTE**. 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 1 is a disqualification and requires confirmation/approval by the Head Judge.
3. Grand Champion and Reserve Champion will be determined by adding together each team's judging scores from all contest categories. The highest accumulated team score will be awarded Grand Champion, and the second highest accumulated team score will be Reserve Champion.
4. TIE BREAKER – KCBS judge to determine

### H. 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.
2. Use of controlled substances by a team, its members and/or guests.
3. Smoking tobacco or related products in the food preparation area is prohibited and can be reason for disqualification.
4. Foul, abusive or unacceptable language by a team, its members and/or guests.
6. Use of an unauthorized fuel or heat source at a fuel restricted contest.

### I. GENERAL INFORMATION

1. A double-blind judging system will be employed. Your entry will be received and a number marked on the top of the box to be used for judging purposes only. Your team's identification remains anonymous to the judges.
2. Speak with the head judge if you have any questions about the rules or any other aspects of the contest. Inexperience teams will have an opportunity to attend an advanced briefing prior to the teams meeting. Additionally teams willing to mentor inexperience teams should stay after the teams meeting to offer help.
3. An opportunity will be provided to speak with the judges after the presentation regarding any aspect of the judging process or to gain feedback regarding your results.
4. Last but certainly not least, the most important rule at every BBQ competition is to **HAVE FUN**, promote friendly and skillful competition, and help the public learn more about true barbecue.