

Rules: BBQ COOK-OFF

The Int'l Falls Bass Championship Committee welcomes you to the IFBC BBQ cook-off. Cook-off teams are required to submit an entry form for this event. The entry entitles the cooking team to one cook-off space at a rate of \$25.00 per cook-off category (Beans, Chicken, and Ribs). These spaces do not entitle the cooking team to any additional cooking entries unless entered under another team name using a separate pit and head cook. Entry fee must be received at time of application.

Spaces are on a first come first served basis and no space will be held without application and entry fee being turned in by the deadline listed on the IFBC website.

1. **Cook-off Entry Deadline:** Teams must submit their entry form for the IFBC BBQ Cook-off no later than August 24th. Entries will be placed on first come first served basis until all spaces have been taken. Entries received after this date will be accepted only if space allows.
2. **Team Composition:** Each team must consist of one head cook who takes responsibility for the entire team. Each team must cook on their pit and cooking team members may not cook for more than one team in the competition. Each cooking team is required to have the head cook attend the head cook's meeting which will be held prior to the start of the competition. The head cook is responsible for the operation of the team space and all actions within the designated space by members or guests of their cooking team. The head cook must be onsite and available to the IFBC BBQ Committee, if necessary.
3. **Cooking Categories and Rules:** Cooking categories to be judged will be: Baby Back Ribs, Whole Chicken, and Baked Beans. All meat must remain packaged until cook sites are inspected by the BBQ Committee, therefore no pre-marinating will be allowed prior to the start of the cook-off. Additionally, all meat must pass all USDA regulations. Beans may be prepared before the contest. Failure to adhere to these rules may result in disqualification without refund of entrance fee.
4. **Equipment:** The IFBC committee will only supply cooking teams with a space. Cooking teams must supply all necessary equipment and supplies. Each team must provide a canopy for over their cooking space, and water available to wash hands and other equipment with a drip pan to catch all "white water".
 - A: **RESTRICTED:** Fire holes or open pits are not allowed.
 - B: **APPROVED:** Propane heaters are permitted for heating purposes, but will be used at the discretion and responsibility of the team using them. Cooking sources must be wood, charcoal, propane or electric. If using electric equipment, it is preferred that each team supplies their own generator, as access to electrical outlets is limited. Outlet access will be assigned to teams that request them in order of their registration time/date.
5. **Behavior and Conduct:** Head cooks are responsible for the conduct of their team members and guests. Teams are to behave in a respectful and professional manner. Alcoholic beverages are allowed, but must be purchased onsite and should be consumed in moderation.

6. **Housekeeping:** Each team will be responsible for cleanup within their assigned space and are expected to do so in a timely manner. Garbage cans may be provided depending on availability. Trash pick-up may be provided.

7. **Judging and Awards:** All measures will be taken to insure that judges will not know whose entry is being judged. Winning teams are required to have a representative present at the award ceremony.

7.1 Judging will be based on a point system which includes: Presentation, Taste, and Appearance.

Presentation: The overall impression of the judges upon opening the food container. This could also be considering “plating”.

Taste: The general impression of the judges based on the flavor of the dish.

Appearance: The general look of the chicken, ribs, or beans. Things that may be considered would include, but not limited to, the appearance/absence of a smoke ring, coloring of the meat/beans (char, browning, etc), general appeal of the meat/beans.

7.2 Trophies will be awarded in all three categories (chicken, ribs, and beans) and a Grand Champion. The Grand Champion will be determined by the total score from all three categories and all three judges, with the highest score winning the title of Grand Champion.

7.3 75% of all money from registration fees will be paid out as prize money.

8. **Food for Judging:** All teams will be provided 3 containers for each category to submit for judging – one serving for each judge for a total of 3 servings.

8.1 Each serving in each category should be as follows:

Ribs – 3 ribs

Chicken – ½ chicken

Beans – 1 individual serving

9. **Start Times:** Teams will need to have head cook attend pre cook-off meeting at 7:30 a.m. and smokers can be lit at 8:00a.m.