

## Rules: BBQ COOK-OFF

The Int'l Falls Bass Championship Committee welcomes you to the first 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. 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 25<sup>th</sup>. 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 cooks 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. Beans may be prepared before the contest but all meat must be inspected by an IFBC Committee member to ensure that it passes all USDA regulations. No pre-marinating will be allowed prior to the start of the cook-off.
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 a generator for power is preferred as there is not lot of available of plug ins. Plug ins will be first come first serve to registered teams that claim the need.
6. **Behavior and Conduct:** Head cooks are responsible for the conduct of their team members and guests. **For liability reasons – no alcohol permitted.**

7. **House Keeping:** 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.
8. **Judging and Awards:** All measures will be taken to insure that judges will not know whose entry is being judged. Awards will be given out at the designated area, cooking teams are required to have a representative present at the award ceremony. Judging will be based on a point system which includes: Taste, Presentation, and Appearance. Trophies will be awarded in all categories and also there will be a Grand Champion. To be eligible for Grand Champion teams must compete in 2 or more events. 100% of all money from registration will be used for payouts at the end of the event after expenses of trophies and food containers.
9. **Food for Judging:** All teams will be provided containers to turn in for judging. Teams will be required to turn in (6) individual rib portions, (3) half chicken portions and (1) container of baked beans. There will also be a people's choice award given out so teams wanting to be in the people's choice will want to have extra portions for the public to sample.
10. **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.