



Que 4 Kids

BBQ Competition

Official Contest Rules

- 1) Categories: The categories are: Pork Ribs. Bone in. (Spare ribs or "Baby Back" ribs are acceptable.) Pork Chops. (Pork Loin or Bone in are acceptable.) Hot dogs. (Must be labeled as a HOT DOG.) No sausage, bratwurst will be accepted, and such turn in will be rated at lowest score possible. All entries must be fully cooked, to a minimum of 145 degrees internal temperature. Teams must cook in all three categories to qualify for overall and Grand Champion.
- 2) Cooked onsite: All meats MUST be cooked on site, with no precooking or marinating allowed. (Prior to meat inspection) Hot dog condiments may be prepared off site, such as relish, slaw, chili, etc. Only after official meat inspection can the meat be prepped or marinated. Only inspected meat that has been approved by the event staff may be used. Meat is to remain in health department approved hold until turn in. (Below 40 degrees, above 140 degrees.) Meat to be officially inspected on Friday. All teams must be present for inspection prior to 8:00 PM on Friday, May 13th unless other arrangements are made prior to May 13th.
- 3) Sanitation: Cooks are to prepare, hold, and cook all entries in a sanitary manner. Cooking conditions and sanitation are subject to inspection by judging committee and health department. Infractions identified by the judging committee shall be immediately corrected or the cook team will be subject to disqualification. Anyone handling cooked meat must wear food service sanitation gloves. A hand washing station (including bleach water) must be on site. All cooking area must be maintained in a neat, orderly, and sanitary condition, and left as it was found upon arrival, with all trash appropriately tied in bags and placed in containers provided. We ask that you show respect for the facility, and those around you.
- 4) Entries per pit: Only one team may cook on each site on a given cooker.
- 5) Fire extinguisher must be onsite for every team. These WILL be part of the team inspection.
- 6) All cutting utensils must be safely secured at least six feet off the ground when not in use. No child may use ANY cutting utensil.
- 7) Ambassadors/Cooking Team/ Team Sites: Each team will be assigned an official ambassador. This ambassador will be a local person who has volunteered to assist in the event. Need something? Just ask. Official team shall consist of at least one child under the age of 16. Each team will consist of a maximum of four persons, including the child. Others may assist you, but will not be considered an active team member. Only four armbands will be given to each team. (Armbands will be needed to access some areas of competition) Additional armbands may be purchased from event. Regular team sites are 20'X20'. Additional areas may be available for purchase on a first come, first serve basis. Teams will otherwise be assigned cook areas on a first come, first serve basis. Have someone that you want to be neighbors with? Show up at the same time, and we will TRY to facilitate your wishes.

- 8) Cooks meeting: At least one member of the cook team will attend the mandatory cooks meeting. Turn in boxes will be distributed and questions will be answered at the cooks meeting. (See Schedule of Events for times)

Judging Process:

- Blind number system. A blind judging system will be used. Each team will be issued turn in boxes with their name. However, the name will be removed from the box at turn in, and a number will be affixed to the box. The judges will not have access to the number system. Scores will be available following the awards ceremony.
 - Judging trays. Styrofoam trays with hinged lids without dividers will be given to each team for turn in. No marking is allowed on boxes. No garnish is to be used with turn in. (Exception, Hot dogs may be garnished.) all other entries will be meat only. Teams are responsible to ensure boxes are kept clean and unmarked and undamaged.
 - Judging tray contents. If you wish to serve sauce with your meat, it should be on the meat. Pooling of sauce in trays is not allowed. No marking of meats are allowed.
 - Pork Chops: Enough individual chops to serve at least six judges. At least six whole chops. Bone in or center cut pork loin. Your choice.
 - Ribs: Pork ribs only. Bone in. Must be recognizable as a rib. No "country style ribs" allowed. At least six individual ribs are to be turned in.
 - Hot dogs. Only Hot Dogs are allowed. No sausage, Brat, or other entry is allowed. Must say, "hot dog" on packaging. The Hot Dogs will be inspected at the meat inspection. May be beef, chicken, or pork, or any mixture. Hot Dogs may be dressed as you wish, with at least six hot dogs, in buns, placed in each turn in box. Hot dogs may be grilled, smoked, or boiled. Your choice.
 - People's Choice. ATTENTION. The People's Choice contest will occur AFTER all turn in boxes are finished. This will make it much easier for teams to participate, as all turn ins will be completed. Additional \$25 entry fee for People's Choice. Please cook and prepare at LEAST 10 lbs (finished weight) pork shoulder or butt BBQ for samples. Sample cups and forks to be provided for each team. (120 of each) 1-1 ½ oz sample sizes suggested. The people will come to YOU for the contest. They will ask you for samples. Winner will be awarded at awards ceremony.
- 9) Turn in times: A turn in window of 5 minutes before, and 5 minutes after the set turn in time will be recognized. Turn in boxes will not be accepted before or after this window. See Schedule of events for turn in times.
- 10) Quiet time: A "quiet time" will be enforced from 10:00 PM Friday Night until 8:00 AM Saturday Morning. Teams will be allowed to make all necessary noise needed to cook, however we ask that the sleep and rest time be respected for other teams. Cook teams may break down Sunday morning. Teams must vacate by 11:00 AM Sunday, May 15th.
- 11) Adult beverages are allowed, but must be consumed from a cup. No bottled drinks please (for safety reasons.)

Judging Criteria: A team of at least 6 judges will be assigned to each table. Judges will assign a score of 6.0 to 10.0 for each sample after tasting all samples, using 1/10th point increments. Individual scores will be given for appearance, taste, and texture. Lowest score not included in overall points totals.

Deadline: All registration forms, with appropriate entry fee, must be delivered to the following address on or before May 6th, 2011. Entry fee is \$150 per team. Teams to be registered on first come, first serve basis. All entries may be emailed, faxed, or sent by USPS to P.O. Box 184, Pineview, GA 31071. You may also contact Tony Mathis at que4kids@aol.com, or 904-545-0433.

Rules, events schedule, vendor information, and other information will be posted on smokerisebbq.com, under the Que4Kids tabs.

- 12) Please remember this is a family event, and teams are requested to have as much fun as possible, while remaining cognizant that Children will be present, and they will be observing all activity. Have FUN, and make sure the kids have fun as well.