

KENTUCKY STATE BBQ FESTIVAL

BACKYEARD BBQ COMPETITION RULES AND REGULATIONS

1. **Contract Conditions:** These competition regulations shall apply to the Cook and/or Team (Cook/Team) as identified on the Kentucky State BBQ Festival Backyard BBQ Competition Application that has been signed by the Cook and/or Team Exhibitor/Sponsor and received by the Festival.
2. **Cancellation:** The Festival reserves the right to cancel any event if it is deemed necessary. In the event of any such cancellation, the Festival will refund the Cook and/or Team payment in full, and the Cook and/or Team shall waive any and all damages and claims for damages in connection with such cancellation.
3. **Cook and/or Team Cancellation:** Cook/Team may withdraw from the event and receive a full refund less a \$25 (twenty five dollar) administrative fee, 30 days prior to the event.
4. **Cook and/or Team Insurance:** Cook and/or Team acknowledge that the Festival does not maintain insurance covering Cook and/or Team property. If Cook and/or Team desires to insure its goods and/or equipment against theft, damage by fire, accident, or loss of any kind, it shall do so at its own expense.
5. **Liability:** Cook and/or Team hereby agrees to indemnify, defend and hold harmless the Festival and each of their officers, directors, employees, volunteers, and agents from and against any actions, lawsuits, costs, damages, claims and expenses (including attorney's fees) arising from any damage to property or bodily injury to Cook and/or Team, his agents, representatives, employees, or any other persons by reason of the Cook and/or Team occupancy or use of the exhibition facilities.
6. **Enforcement:** Cook and/or Team agree to comply with the regulations contained herein, and any rules and regulations set forth by the event site. The Festival reserves the right to evict Cook and/or Team in the event of any violation of these regulations. In addition, the Festival reserves the right to prohibit Cook and/or Team from displaying at all, or any part, of an exhibit that is deemed unsuitable for the event by the Festival.
7. **Security:** Overnight Security will be provided Friday night and Saturday, however, the Festival is not responsible for any items left overnight by Cook and/or Team. Cook and/or Team are responsible to close down and secure the items inside of their space.
8. **Tents.** Cook and/or Team can only use tents that have their own team name or logo on them. Uses of tents with other business names or logos are not permitted at any time.
9. **Amendments:** The Festival reserves the right to amend these regulations at anytime as it deems necessary. The Festival shall have the full power to interpret and enforce all of the regulations contained here.
10. **Qualifications:** Cooks and Team Members may or may not have participated in any BBQ cooking event sanctioned by any professional cooking organization or association (i.e. KCBS, MBN, etc.)

Cook and/or Team Leader Signature

Printed Name

Date

THE KSBF BACKYARD BBQ COMPETITION OFFICIAL LAWS (COMPETITION RULES AND REGULATIONS)

1. Each team shall consist of a chief cook and as many assistants as the chief cook feels necessary and can afford.
2. Each team will be assigned a 10' X 10' cooking space. Pits, cookers, props, trailers, motor homes, vehicles, aircraft, tents or any other equipment shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams will not share a cooking space or cooking equipment.
3. Contestants shall provide all needed equipment and supplies, except as provided or arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A working fire extinguisher is required in each cooking location.
4. Fires shall be of wood, wood pellets, charcoal, or propane gas only. No open pits or holes are permitted. Fires shall not be built on the ground.
5. The following cleanliness and safety rules will apply:

Shirt, shoes and pants are required at all times.

No tobacco products shall be used while handling the meat.

Cleanliness of the cook, assistant cooks, cooking equipment and assigned cooking space is required.

First aid is not provided by the festival.

Prior to cooking, meat must be maintained at 40° F or less.

After cooking, all meat must be held at 140° F or above.

6. **CAUSES FOR DISQUALIFICATION & EVICTION** of a team, its members and guests:

Each cooking team is responsible independently and collectively for its head cook, all team members and its guests.

- a. Use of illegal controlled substances, excessive use of alcoholic beverages, or public intoxication.
- b. Serving alcoholic beverages to the general public is PROHIBITED.
- c. Sales of any food or beverages to the general public is PROHIBITED
- d. Foul, abusive, or unacceptable language.
- e. Excessive noise.
- f. Causing a disturbance fighting and/or disorderly conduct.
- g. Theft, dishonesty, use of prohibited meats, or any act involving cheating.

Complaints from teams on any of the above rule infractions shall be considered grounds for disqualification.

The Kentucky State BBQ Festival reserves the right to amend, create, disqualify or dismiss any rule or Competitor, team or team member at its sole discretion. (Yup, Judge, Jury and executioner all in one!)

7. There will be no refund of entry fees for any reason, except at the election of the Kentucky State BBQ Festival.

Judging Procedures

The Backyard BBQ Competition will utilize blind judging. Entries will be submitted in a numbered container provided by the Backyard BBQ Officials (BBO's). The container may be re-numbered by the BBO's before being presented to the judges.

1. Each team shall provide raw, uncooked racks of ribs of their choice shall be inspected by the Official BBO'S Meat Man between 8:00am and 9:00am on Saturday September 7, 2019. Once the competition meat has been received; it shall not leave the cooking site. Cooking shall not begin until 9:00am. All competition meat shall start out raw.
2. Judging is from 3:00 to 4:00pm on Saturday.

Teams will be grouped and assigned a turn in time based on 15 minute intervals.

Turn-in times will be confirmed at the Cooks Meeting on Saturday morning. An entry will be judged only at the time established by the contest BBO's. The allowable turn-in time will be ten (10) minutes before. The time will be specified by the official BBO's NSA clock at the turn-in table. Turn-ins after the posted time will receive a score of (1) point for each criterion by the judges.
3. Meat shall not be sculptured, branded or presented in a way to make it identifiable.
4. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, or parsley ONLY. Any other vegetation is prohibited. Improper garnish shall receive a score of one (1) on Presentation.
5. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side of sauce containers will be permitted in the turn-in container. Sauce violations shall receive a score of one (1) on Meat Appearance.
6. Entries will be submitted in a BBO'S provided numbered container, the container shall not be marked in any way to make the container unique or identifiable. ANY foreign material, or stuffing in the container is prohibited. Marked entries or containers with foreign material will receive a one (1) in all criteria from all Judges. The number must be on top of the approved container at turn-in.
7. Each contestant must submit at least eight (8) portions of meat in an approved container. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. There should be enough for up to eight judges. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one.
(1) on all criteria, and the judges having samples will change the Meat Appearance score to one (1).
8. Judges may not fraternize with teams on turn-in day until conclusion of judging.
9. Judging will be done by a team of 4 to 6 judges. Only Judges, BBO'S and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during the judging process.

10. Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will remove a sample from each of the containers in the appropriate box on the judging plate. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or damp wash cloths are preferred. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
11. Criteria; Judges will award points based in each of the 4 criteria categories for the point system. Presentation, Meat Appearance, Tenderness and Taste.
12. The scoring system is from 1 to 5, based upon points awarded. Points will be awarded as follows;
 - Excellent- 5 points
 - Very Good- 4 points
 - Above Average- 3 points
 - Average- 2 points
 - Bad/Inedible/Disqualified- 1 point
13. A score of one (1) is a disqualification. Grounds for disqualification: All judges will give one (1) point for any of the following; unapproved garnish, pooled sauce, less than 8 samples of meat, sculptured meat, marked turn-in container, or foreign object in the container. All judges not receiving a sample will give a one point (1) in all criteria.
14. Total points per entry will determine the Backyard BBQ Champion.
15. If there is a tie, it will be broken as follows: The scores will be compared for the highest cumulative scores in taste, then tenderness, then meat appearance, then presentation. The low score, will be dropped and the higher of the cumulative scores will break the tie. If still tied, the process will be repeated to determine the champion.
16. The Backyard BBQ Competition is not sanctioned by any organization or association other than the Kentucky State BBQ Festival (which is a distinguished honor in itself). The purpose is to compete, HAVE FUN and cook the best ribs you can. The true reward is the right to proclaim the title of “The KSBF Backyard BBQ Champion”!

Cooks Signature	Printed Name	Date
Team Member Signature	Printed Name	Date
Team Member Signature	Printed Name	Date
Team Member Signature	Printed Name	Date
Team Member Signature	Printed Name	Date

KENTUCKY STATE BBQ FESTIVAL

BACKYARD BBQ COMPETITION SECONDARY CONTESTS

There is a separate \$25 entry fee for *EACH* event and you may enter as many times as you wish.

If you plan on entering the Steak Cook Off, One Bite Challenge or both please include payment for both in your application. If you decide after your application has been turned in notify me by email (rick@kybbqfestival.com), cash entry fees will be collected on Saturday morning.

STEAK COOK OFF

Steak Cook Off Judging Procedures

The Steak Cook Off is intended to challenge the grilling skills all backyard bbq champions possess. The goal is to provide the judges with the best steak you can grill on grates! All rules and judging procedures that apply to the BBQ competition shall apply with the following exceptions;

The Steak Cook Off will utilize blind judging. Entries will be submitted in a numbered container provided by the Backyard BBQ Officials (BBO's). The container may be re-numbered by the BBO's before being presented to the judges.

17. Each team shall provide raw, uncooked cuts of *the steak of their choice* and shall be inspected by the Official BBO'S Meat Man between 8:00am and 9:00am on Saturday September 7, 2019. Once the competition meat has been received; it shall not leave the cooking site. Cooking shall not begin until 9:00am. All competition meat shall start out raw.

18. Judging is from 11:00 to 12:00pm on Saturday.

Teams will be grouped and assigned a turn in time based on 15 minute intervals.

19. Meat shall not be sculptured, branded or presented in a way to make it identifiable and cooked to at least medium rare (140 internal degrees temperature).

20. Each contestant must submit at least eight (8) ounces of meat in an approved container. Steak shall be turned in uncut. Judges will cut or slice the steak to separate pieces. There should be enough for eight portions. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one.

ONE BITE CHALLENGE

There is a separate \$25 entry fee for ***EACH*** event and you may enter as many times as you wish. Of the entry fees collected 50% will go to the Heart of Kentucky United Way on behalf of the Kentucky State BBQ Festival and 50% will go to the winner.

If you plan on entering the Steak Cook Off, One Bite Challenge or both please notify me by email (rick@kybbqfestival.com), cash entry fees will be collected on Saturday morning.

WINNER TAKES ALL!

The One Bite Challenge is intended to challenge the creative cooking skills all backyard bbq champions possess. The goal is to provide the judges with the best tasting bite they can put in their mouth! All rules and judging procedures that apply to the BBQ competition shall apply with the following exceptions;

One Bite Challenge Judging Procedures

1. One Bite entries do not have to be bbq related, so feel free to be creative. The only limitation is the entry must be a one bite portion.
2. All ingredients must be uncooked (meat, vegetables, etc.) unless it comes from the store prepackaged (canned food, cold cuts, etc.).
3. All entries must be made onsite and contain 8 portions for judging.
4. A portion is defined as “one bite”. Each bite should have all the ingredients and flavors of the dish.
5. Each entry should have a name that reflects what the dish is. (*i.e. Bob’s Famous Bourbon BBQ Beans*)
6. Turn in boxes shall be provided by the judges with your team’s number. The box may have garnish, but it is not required. Each team will be assigned a turn in time. All turns will be between 1:00 and 2:00.
7. No food or drink shall be given to the public. After turn in, any food left over can be shared with other teams.
8. Judges will vote based on overall appearance of the box, creativity and taste for a total of 15 points. In the case of a tie, the combination of creativity and taste will be added together for a high score.

Kentucky State BBQ Festival GRAND CHAMPION

The Kentucky State BBQ Festival will name a Grand Champion for the team that has the highest total point scores in all three competitions (Ribs, Steak and One Bite).

If there is a tie, it will be broken as follows: The scores will be compared for the highest cumulative scores. The lowest score, will be dropped and the higher of the cumulative scores will break the tie. If still tied, the process will be repeated to determine the champion.