

Backyard Festival

Presented by
Riceville Agricultural Society

September 9th, 2017

Backyard Grilling Competition Registration Form

Amateur teams will be given 6 hours of prep and cook time.

Please arrive at 8 a.m. for setup.

Cooks meeting and meat handouts will be at 9:00 a.m.

Teams should be ready to start at 9:30 a.m.

Turn in cooked chickens at 4 p.m. and ribs at 4:30 a.m.

Cost of registration: \$20.00

Deadline: September 6th, 2017 – 4 p.m.

Name:

Mailing Address:

Email Address:

Telephone number:

I have read and understood the rules hereto attached.

Note: You will have to sign a liability form on the day of the event.

Signature

Date

RICEVILLE BACKYARD FESTIVAL BBQ RULES

COOK'S MEETING

A mandatory cook's meeting will be held by the administrator and organizer to review local regulations and any sundry items that may affect the competition that manifest themselves from time to time. The chief cook must attend and this responsibility may not be delegated.

COOKING /SITE EQUIPMENT

Each team will provide a pit/pits (cooking device) to be used exclusively by that team within the team's assigned cooking space. Sharing the use of the same pit by more than one team is not permitted.

Teams may use any heat source available to them to cook their competition meat.

Any tents used must be fire resistant at a minimum.

FOOD PREPARATION

All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space.

Teams are not permitted to cook meats similar to contest meats for family, friends or other teams. Any other meats, not in the contest, are permitted.

KITCHEN & HYGIENE

No use of any tobacco products while handling meat or within the preparation or cooking area.

Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required

Sanitizing of the work area should be implemented with the use of a bleach/water rinse (one cap/5 litres of water).

Hand wash stations are highly recommended.

Cook and preparation areas are designated as no animals or pets allowed.

If the event organizer provides meat for a designated event, only that meat supplied shall be used.

RICEVILLE BACKYARD FESTIVAL BBQ RULES

KITCHEN & HYGIENE (continued)

All meats must be on ice or refrigeration before being cooked.

Prior to cooking, meat must be maintained at a temperature of 5°C (40°F) or less.

After cooking, all meat must be held at 60°C (140°F) or above

Raw chicken is to be held in a separate cooler or refrigerated space to best avoid cross contamination.

TURN-IN TIME

It is the responsibility of the teams to synchronize their clocks, cell phones etc. with the official time.

The scheduled turn-in times for each sample category will be as follows:

16:00 hrs for Chicken

16:30 hrs for Ribs

There is a +/- 5 minute window around each turn-in time for the boxes to be entered.

TURN-IN BOXES

Entries will be submitted in an approved, numbered container provided by the administrator.

Make sure the turn in box has the label with the team name facing upwards. If boxes are turned in with the label facing down, the box will be turned right side up possibly resulting in low appearance scores.

Each contestant **MUST** submit at least six (6) separated and identifiable portions of meat in the provided container.

No foreign objects are allowed in the container i.e. Toothpicks, skewers, foreign material, hair (human or brush) or stuffing are permitted.

To simplify the judging process, no side sauce containers will be permitted in the meat judging containers.

RICEVILLE BACKYARD FESTIVAL BBQ RULES

TURN-IN BOXES (continued)

Meats may be presented with or without sauce on it as the contestant wishes. Sauce may not be pooled or puddled in the container. Sauce may be used as a drizzle but not in any recognizable design or shape that could be interpreted as unique marking.

JUDGING & SCORING

All judging will be blind judging only.

Only judges, administrators and necessary support staff are allowed in the judging area during the judging process.

Each meat category is being scored for appearance, texture and taste for a potential total of 100 points.

1. Appearance will be scored out of 20 points.
2. Texture will be scored out of 30 points.
3. Taste will be scored out of 50 points.

The lowest score from the table of 6 judges will be eliminated.

Total points per entry will determine the champion within each meat category.

- (a) If there is a tie in one of the categories then the lowest score from the sixth judge will be included back into the scores, if tied then:
- (b) The accumulated score of all six judges scores of taste, if tied then:
- (c) The accumulated score of all six judges scores of texture, if tied then:
- (d) The accumulated score of all six judges scores of appearance, if tied then:
- (e) The head judge will call a representative of the tied teams and a coin toss will decide the winner.