

2024 Central Brevard Sharing Center Amateur Backyard BBQ Contest Rules

Revised November 14, 2023

Welcome and thank you for participating in the Central Brevard Amateur Backyard BBQ Competition. You and your team's hard work and love of BBQ, are the anchor of this fundraising benefit for the school age kids in our community. The money raised from the BBQ Competition will fund the Sharing Center's Children's Weekend Bag Pack Feeding Program for the coming school year. Our heartfelt thanks go out to you and your team.

1. **This is a BBQ contest for amateur cooks.** *Ensure all registered teams and team members have not competed in professional / judged BBQ events.*
2. Participating BBQ Cook Teams will be judged by a panel of judges for First, Second and Third Place Trophies and Cash Prizes. BBQ Teams will be providing BBQ samples for the people attending this event. Each ticketed person attending this event will vote for their choice of The Best BBQ. The winning BBQ Team will be awarded the People's Choice Award Banner for the best BBQ.
3. Entry Teams must pre-register to compete. Competition is limited, so register early. The entry fee is \$125.00 to enter the contest in the categories of *chicken, beef brisket, and pork*. This is a ticketed event competition and each team is required to participate in the public sampling portion of this event. Each team will bring and prepare minimum required meat for event outlined in the event registration. Public attendance has averaged over 1,200 + in previous years.
4. Applications will be accepted starting *January 02, 2024*. No refunds will be made after *March 29, 2024*, regardless of reason.
5. All cooker information, including acceptance into contest, will be sent via email. Should your email change at any time, it is your responsibility to notify the Competition Committee.
6. Persons 18 years and older are eligible to compete in the Central Brevard Amateur Backyard BBQ Competition. **Please, NO professional cooks.**
7. Cooking grills and associated support equipment will be assigned to their predetermined sites. Sites will be assigned at *12:00 PM* on Friday, April 5th.
8. Set-up may begin after *12:00 p.m.* on Friday, April 5th. **Vehicles may enter the BBQ area for unloading/Loading during the cooking process, but must be removed from the cooking area by 9:00 a.m. Saturday, to keep area clear for foot traffic and event parking.** Contact BBQ Coordinator for questions concerning overnight parking of campers. No power is provided for campers and very limited power is available to BBQ Teams.
9. *****All Meat must be raw, non-marinated and in original packaging.** Meat inspections will be conducted prior to initiating any marinating, injection, seasoning or cooking.
10. Meat inspections will be performed by the BBQ Coordinator prior to any seasoning, ETC.
11. Meat must be inspected before cooking.
12. Cook teams are responsible for refrigeration of meat before it's cooked.
13. Holding temperature must be 40 degrees or less. Coolers are acceptable.
14. All cooked meat must be maintained at a minimum temperature of 140 degrees.
15. Water and cleaning stations are available in the pavilion kitchen.
16. Gloves must be worn at all times during sample distribution.

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17. Shirt and shoes are required to be worn.
18. No use of tobacco products while handling meats or foods.
19. Each BBQ Team will provide one (1) eight (8) ft table to serve BBQ samples to the public.
20. Each team will provide one (1) 10'x10' Pop up tent for protection from weather. Teams will also provide a means to secure tent canopy to ground.
21. Each team will *be provided two (2) heated chafing dishes, pans and utensils for the prepared meat*. Forks, napkins and soufflé cups will be provided to each team for the People's Choice sample portion of the event.
22. All BBQ sample meat will be served to the public by the cook teams starting at 12 p.m. on Saturday, *April 06, 2024*.
23. ***People's choice samples will be the type of meat within the competition (beef brisket, pork, chicken) **NO smoked fish, smoked turkey, sausage, etc. Keep it fair and fun.**
24. Any type of grill is permissible - wood, gas, charcoal or pellets. Electrical smokers are not recommended due to the lack of additional electrical power.
25. A MANDATORY Cooks' Meeting will be held Friday, April 5th, at 6:00 p.m. at F. Burton Smith Park Pavilion. Meeting will cover rules and judging procedures. A representative from each team must be present at the meeting.
26. Cleanliness and safety rules will apply to all teams: Cleanliness of the cook, assistant cooks and team's assigned cooking space is required. Your cooking and prep area must be cleaned and contain gloves and sanitizer. Sanitizing and disinfecting of the work area should be implemented with the use of a bleach / water rinse (one cap/gal of water) and covid-19 approved solution. Cleanliness will be verified by an organization representative and will be monitored during the event. Failure to maintain a clean work area will result in DQ.
27. A Fire Extinguisher (ABC) is required for each cook site.
28. The Head Cook will be responsible for the conduct of his/her team and guests.
29. Contestants judged entrees must be submitted in the Styrofoam boxes (9"x9") provided by the competition committee. Each box must contain at least seven (7) identifiable pieces, with no garnish, foil *covering* or decorations. No tooth picks, skewers or foreign materials permitted. No markings of any kind on interior or exterior of the turn in box. The exterior of each turn in box will be sanitized by the judging team at time of turn in and assigned a random submittal number for judging.
30. ***Contest turn in times are, *Chicken 11:00 a.m., Pork 12:00 p.m. and Brisket 1:00 p.m.* Entrees may be turned in five minutes before, until five minutes after each turn-in time to be judged.
31. Entrees are judged for Appearance, Taste, and Tenderness.
32. Each ticketed attendee to the event will have an opportunity to vote for the best BBQ team. Each team will be provided a ballot box for the People's Choice Votes. Voting will stop at *4:00 p.m.* and winner will be announced at the trophy presentation.
33. Awards will be announced at *4:45 PM*. Judges Trophies for first, second and third place will be awarded to teams competing in each category for chicken, beef brisket, and pork. A People's Choice Winners Banner will be awarded to the top voted team. A 2024 BBQ Grand Champion will also be crowned!!

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34. \$1,500.00 Prize distribution: \$250.00 Prize each to First Place in Chicken, Beef Brisket, and Pork Division. \$250.00 Prize to People's Choice Winner and \$500.00 to Grand Champion.
35. Water and cleaning stations are available in the pavilion kitchen.
36. No outside *food or* drinks will be sold by Competitors and teams.
37. Absolutely NO pets are allowed.
38. Safety of this event is paramount! Any unsafe acts or safety issues identified by the BBQ Event Committee may cause removal from the event.
39. No commercial vending or solicitation allowed.
40. No outside distribution of alcoholic beverages is permitted during the event. Under no circumstances are teams to distribute alcoholic beverages to the public.
41. The distribution of any flyers or pamphlets of any kind, without prior approval from the BBQ Committee Director is not permitted.
42. Contact David Brubaker at 321-631-4492 or BBQ@sharingcenter.org for any questions or additional information.

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