



water for people

# 2019 Water for People BBQ Cook-off Competition July 13, 2019



**All the Information YOU need to know!!**

## **General Event Schedule**

### **Saturday, July 13, 2018**

Arrival & Setup	9:00 am
Pre-Competition Meeting (mandatory for all teams)	2:00 pm
Official Meat Inspection	2:30 pm

### **Sunday, July 14, 2018**

Culinary Judging Begins	11:30 am
Showmanship, Apron Design	1:00 pm
WFP BBQ Event Opens to Conference Attendees	6:00 pm
Announcement of Winners	7:00 pm (during BBQ main event)

## **Frequently Asked Questions**

### **What makes up a Team?**

- Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary.
- A team shall not compete in more than one contest under the same team name, on the same date.
- Each team competing shall supply all of their own meat, cooking ingredients, cooking devices, to-go boxes, **SERVING PLATES, utensils**, tables, and extension cords.
- GAWP is providing the tents, ground covering, security, electricity, water, and hand-washing station.
- Teams may enter one or all categories and must be stated in advance.

### **Where will we cook/prepare our BBQ?**

- Each team will be assigned a cooking space in Bryan Square (this is the turnaround area between the convention center and the Westin).
- Pits, cookers, props, trailers, vehicles, tents, or any other equipment (including generators) 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 shall not share an assigned cooking space or cooking device.
- Teams must provide some type of protection for grease spills in the cooking area.**

**Teams must adhere to all electrical, fire and other codes/rules.**

**Teams must have a fire extinguisher near cooking devices.**

### **What type of BBQ Pit(s) can I use?**

- a. Any commercial or homemade, trailer or non-trailer, pit or smoker normally used for competitive barbeque.
- b. BBQ pit may only use wood, wood products, or charcoal. Teams that use other forms of heat will be disqualified!
- c. **Electrical connections (AC 110V) to your grill/cooker are not allowed. If your grill is using electricity to operate, you will be disqualified!**
- d. BYC (Backyard Cooker) – Any cooking device by design or nature that is inherently portable and designed is intended for recreational cooking.

### **What are the competition categories?**

- a. Chicken
- b. Pork Ribs
- c. Butts
- d. Beef Brisket

### **How much meat do we need to cook? How many people do we prepare for?**

- a. As a general rule, prepare for 100 guest plus enough for competition judging
- b. It is suggested to prepare:
  - a. (1) Case of Boston butts (approx. 40 lbs.)
  - b. (2) Cases of Chicken
  - c. (2) Whole Brisket (minimum)
  - d. (1) Case of Ribs

### **Meat Inspection Information:**

- a. All competition meats shall be inspected by the Official Meat Inspector on Saturday, July 13 @ 2:30 PM at your designated area. (No meat inspections will take place before 2:30PM)
- b. Once the meat has been inspected, it shall not leave the contest site.
- c. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector.
- d. All competition meat shall start out raw. No pre-seasoned meat is allowed. (Competition meat not meeting these qualifications shall be disqualified; given a one (1) in all criteria by all judges).

### **Garnish:**

- a. It is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, and/or cilantro.
- b. Any other vegetation is prohibited. (Improper garnish shall receive a score of one (1) on Appearance)

### **How do I number my meat entries?**

- a. Entries will be submitted an approved number once the Official Meat Inspector is through inspecting the meat.
- b. The number must be on top of the container at turn-in.
- c. The container shall not be marked in anyway so as to make the container unique or identifiable.
- d. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container.
- e. The use of warmer bags is permitted, however the submission container will be removed from the bag prior to entering the judging room.
- f. Meat shall not be sculptured, branded, or presented in a way to make it identifiable.
- g. Rosettes of meat slices are not allowed.
- h. Marked entries will receive a one (1) in all criteria from all judges.

### **How much meat is needed for judging each category?**

- a. Each team must submit five (5) separated and identifiable (visible) portions of meat in a container.
- b. *Chicken, pork, and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for five (5) judges.*
- c. *Ribs shall be turned in bone-in.*
- d. Judges may not cut, slice, or shake apart to separate pieces.

### **What time does the meat(s) have to be ready?**

- a. The allowable turn-in time will be ten (10) minutes before to ten (10) minutes after the posted time with no tolerance.
- b. Late entries will not be accepted.
- c. The judging will start at 11:30am on Sunday. Times are as follows:
  - a. Chicken (11:30 am)
  - b. Pork Ribs (12:30 pm)
  - c. Brisket (1:30 pm)
  - d. Boston Butt (2:30 pm)

### **How many Judges there and what do they judge?**

- a. Three (3) judges will be involved in visiting the teams judging on *showmanship, team's name, and apron design.*
- b. Five (5) different judges will judge each barbeque category. There will be separate judge panels for each meat category.
- c. Judges will assign a score from 5 to 10 for each tray sampled.
- d. Each judge will rate the sample for APPEARANCE OF ENTRY, TENDERNESS, TASTE, and OVERALL IMPRESSION.

### **Please note several items of key information:**

1. Only "ONLINE" registrations will be accepted. No paper registrations.
2. 2018 BBQ Registration Fees INCLUDES your entry, your TENT, and your GROUND COVERING
3. Tables, chairs, fans are available for an extra charge
4. **Each team will be provided up to 10 event wrist-bands for team members and support staff. If you need additional bands, they can be purchased at a discounted price of \$15 each.**
5. Each team is responsible for providing paper plates to serve their guest. The facility DOES NOT provide plates for meats.
6. At the conclusion of the event, it's important to leave your space as clean as you found it to avoid trash haul off penalties.
7. **Bryan Square and surrounding areas are City of Savannah property and we MUST abide by their City Rules.**
8. **Alcoholic beverages are NOT allowed in bottles or cans. Beverage must be in solo type cups.**
9. **A Pre-Competition meeting will be held on Saturday at 2:00 pm before the meat inspection.**  
**EVERY TEAM MUST HAVE A REPRESENTATIVE PRESENT AT THIS MEETING.**



