



**NORTH SHREVEPORT
BUSINESS ASSOCIATION**



2018 Heroes BBQ Cook-Off Rules and Regulations

North Shreveport Business Association (NSBA) welcomes you to our Heroes BBQ Cook-Off.

General Rules: All teams will compete under the same set of rules and will be eligible to win in any category. Barbeque is defined by the sponsors as chicken, beef, or pork prepared on wood, charcoal or gas and basted. Both grilling and smoking methods of cookery may be used. No open pits or holes permitted. Fires may not be built on the ground. All competition meat is provided by the Heroes BBQ Cook-Off.

Location: The contest will be held on the NWLTC - Shreveport Campus located at 2010 North Market Street, Shreveport, Louisiana. Booths will be located in an area designated by NSBA.

Teams: Each team will consist of one Chief Cook and up to three (3) assistant cooks. No more than four (4) people will be allowed in the team area. Each team shall designate their Chief Cook. The Chief Cook will be responsible for attending the Cooks' Meeting and submitting entries to be judged. Teams will be provided team wristbands.

Categories: The categories for judging will consist of Beef Brisket, Pork Ribs, and Chicken. The Best Side Dish category is optional and you may find additional information about this category on Page 2. All barbeque must be cooked in the competition area. A team may prepare additional food if they choose. Foods requiring refrigeration or those with mayonnaise are prohibited.

Awards:

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| Grand Champion: | Will be determined from the total points received in each category and a trophy award will be given. In the event of a tie for Grand Champion, brisket will be the first tiebreaker, followed by ribs, and then chicken. |
| Brisket Category: | First, Second, and Third place winners will be announced and trophies awarded. |
| Pork Ribs Category: | First, Second, and Third place winners will be announced and trophies awarded. |
| Chicken Category: | First, Second, and Third place winners will be announced and trophies awarded. |

People's Choice Award: A trophy award will be presented to the team that receives the most votes from ticket holders during the competition. Each ticket holder shall have one (1) vote and may vote by placing their ticket in the appropriate ballot box for the team of their choice. The team with the largest number of votes will win.

Best Side Dish: Teams may prepare additional items to serve at the Cook-Off. Side dishes include desserts. The Chief Cook shall designate one food item, in advance, to be judged by a secret panel of judges at the Cook-Off. The winner will be announced and a trophy awarded.

Award presentations will begin at 12:30 P.M.

Cooks' Meeting: The Chief Cook shall attend the Cooks' Meeting at 5:30 P.M. on Tuesday, October 23, 2018 at NWLTC - Shreveport Campus, 2010 North Market, Shreveport, LA, Building E Cafeteria. All meat may be picked up after the Cooks' Meeting on Tuesday, October 23, 2018 or after 3:00 P.M. on Thursday, October 25, 2018 at NWLTC - Shreveport Campus's cafeteria in Building E. Due to classes in the culinary department, meat cannot be picked up until after 3:00 P.M. on Thursday. All meat will be handed out in a random manner and no selection will be made by the teams. You will be required to sign for the meat.

Cooking Temperatures: Chicken must be cooked to a safe minimum internal temperature of 165°F as measured using a food thermometer. Check the internal temperature in the inner most part of the thigh and wing and the thickest part of the breast. All other meats should be cooked to an internal temperature of at least 165°F. Entries submitted under-cooked (as determined by the Head Judge) will be automatically disqualified.

Preparation: All barbeque must be cooked on site. No finished barbeque product shall be brought into the event. All cooking of meat shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device. Random inspections will be performed to ensure all rules are followed. Each team is responsible for observing required temperature control and good hygienic practices. Meat must be maintained at a temperature below 40°F prior to cooking, and at or above 165°F after cooking.

Minimum amounts to be prepared:

Beef Brisket: Two (2) Briskets

Pork Ribs: Six (6) Slabs

Chicken: Six (6) Whole Chickens or Twelve (12) half, fully jointed chickens to include breast, wing, thigh, and drumstick

Space: Each team will be assigned a cooking space. The space will be approximately 15' x 25'. Pits, cookers, props, trailers, vehicles, tents or any other equipment, including generators, shall not exceed the boundaries of the team's assigned cooking space. It is the Chief Cook's responsibility to keep all tents, tables, grills, decorations, etc. in the designated space provided. Each team is responsible for cleaning up their space at the end of the Cook-Off. This includes the proper disposal of trash in the provided dumpster and the proper disposal of hot coals/ashes in the provided ash can. Teams that fail to clean up their area will not be allowed to compete the following year.

Loud Noise: All noise must be kept to a minimum during the event. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems, amplifying equipment, or generators, will not be allowed during quiet time, designated to start at 11:00 P.M. the night before the contest and lasting until 7:00 A.M. unless otherwise determined by NSBA.

Equipment and Supplies: Teams shall provide all needed equipment and supplies to prepare and serve the food. NSBA will provide teams with gloves, small plates and plastic cutlery for use in serving sample sizes to attendees. Teams shall not exceed the boundaries of the team's assigned cooking space. Teams must adhere to all electrical, fire and other safety codes. A fire extinguisher shall be near all cooking devices. Water and electricity will not be available to each booth. Water will be available in the NWLTC kitchen. Please provide your own ice as the NWLTC ice machine is for school use only. Do not use the NWLTC tables and chairs! You must provide your own. **NO GENERATORS MAY BE USED AFTER 8:00 A.M. ON THE DAY OF THE EVENT.**

Setup Time: Teams may set up after 3:00 P.M. on Thursday, October 25, 2018. All vehicles and trailers not inside the cooking space must be parked in the designated parking area outside of the marked event area. Trailers may not be parked in the adjoining parking lot. Trailer parking will be provided in the designated area only. Once you have set up your cooker and tent, please remove your vehicle to the parking lot so other teams can back their equipment in to their assigned slots. **CLASSES AT NWLTC ARE IN SESSION UNTIL 3:00 P.M. ANYONE USING OR SETTING UP THEIR EQUIPMENT PRIOR TO 3:00 P.M. WILL AUTOMATICALLY BE DISQUALIFIED AND WILL NOT COMPETE IN THE COOK-OFF.**

Signage: Each team will be provided a sign with the Team Name and Sponsor Name. These signs will be displayed across the front of each booth where it will be clearly visible to the public. Team Name and Sponsor Name signs are property of NSBA and must be returned at the end of the event.

Sanitation: Teams are to prepare and cook in as sanitary a manner as possible. Each team shall have a container with a bleach/water rinse (one teaspoon of bleach per gallon of water), or its equivalent, to use for sanitizing. No tobacco products are to be used while handling food. Shirt and shoes are required to be worn. **All individuals will be required to wear gloves while serving food.** The gloves will be provided by NSBA.

Trash: Two dumpsters will be designated for the event and will be located on the property. Each team is responsible for cleanup and trash disposal of their area after the event is over. Please place your trash in the dumpsters provided for the event. Trash barrels are not to be used by the teams. **DO NOT PLACE HOT COALS/ASHES IN THE DUMPSTER!** A metal barrel will be provided for the disposal of hot coals/ashes. It is the responsibility of each team to ensure that the cooking area is kept clean and that the area is cleaned and policed following the contest. It is imperative that cleanup be thorough. **Any area left in disarray or with loose or bundled trash WILL DISQUALIFY THE TEAM FROM FUTURE PARTICIPATION.**

Recreational Vehicles: All recreational vehicles must be preassigned a designated parking space by a NSBA representative and must remain until all tents, tables, and chairs have been removed at the end of the event. Please register ahead of time for a spot inside the event area. Designated parking is limited. Any recreational vehicle parked in general parking must be removed from the premises by 8:00 A.M. on the day of the event to the secondary recreational vehicle parking area.

Wristbands: Ticket holders will receive a wristband that allows access to the event. Only those wearing wristbands are to be served. “To Go” containers will not be allowed.

Paper Products: Judging containers, plastic cutlery, and small plates will be distributed the morning of the event. Teams may only use the plates provided by NSBA for serving. Only sample portions are to be given, and only to those wearing wristbands.

Judging: Barbeque judging will be performed as a “Blind Taste Test.” The secret, double number system will be used to ensure confidentiality. The system requires that two (2) tickets bearing the same number be utilized, one firmly attached to the judging tray in a manner which hides the number and the other ticket easily removed by the Chief Cook for retention.

Judges will critique each entry on Aroma, Color, Texture, Taste, and Overall. Please review the attached Judge’s Sheet.

Judging Quantities: The following amounts shall be turned in for judging:

- Beef Brisket – Submit the entry in the container provided by NSBA. Need to submit seven (7) identifiable portions (1/4” – 3/8” thick) which must fit into the single container supplied by NSBA.
- Ribs – Submit the entry in the container provided by NSBA. Need to submit seven (7) identifiable cut portions on the bone which must fit into the single container supplied by NSBA.
- Chicken – Submit the entry in the container provided by NSBA. Need to submit seven (7) identifiable portions. May submit a mixture of white and dark meat, on or off the bone, as long as the seven (7) portions submitted fit into the single container supplied by NSBA.

Containers will be inspected at the Receiving Area to check for compliance with the rules.

Meats which are not fully cooked (bloody) will be disqualified and receive no points from any judge.

Garnishes are not allowed in the turn-in containers for judging. No aluminum foil allowed in the container. No toothpicks, skewers, foreign material or stuffing permitted. No identifying marks or brands on the meat or container allowed.

Sauce is optional. If used for judging, it shall be applied directly to the meat and not be pooled or puddled in the turn-in container. No side sauce containers will be permitted in the turn-in container.

Marked containers may be disqualified at the NSBA Representative’s discretion. Cooks are responsible for ensuring that the containers they receive remain clean and undamaged.

Best Side Dish will be judged by a secret panel of judges who will sample during the official event hours.

Turn-In Times: Entries shall be brought to the Receiving Area to be provided to the judges. No markings of any kind (toothpicks, wrappings, etc.) will be allowed in the turn-in containers. Do not remove any tickets from a container until you are asked to do so in the Receiving Area by the NSBA Official.

Chicken:	9:30 A.M.
Ribs:	10:00 A.M.
Brisket:	10:30 A.M.

A turn-in window of five (5) minutes before and five (5) minutes after the above set times will be recognized. An official time clock will be displayed at the check-in table and will be the official time for determining check in.

Post Event: The end of the event will be at 1:00 P.M. on Friday, October 26, 2018. Each team is responsible for leaving their cooking area clean and orderly following the event. All trash is to be removed to the centrally located dumpsters provided by NSBA. All items shall be removed and areas cleaned by 5:00 P.M. Friday, October 26, 2018.

The North Shreveport Business Association (NSBA) reserves the right to disqualify an entire team or an individual team member for any activity or action that is determined by NSBA to be deceitful, dangerous, illegal, or in violation of any rules as listed. Some examples are as follows:

1. Foul, abusive or unacceptable language or behavior by a team member or guest.
2. Excessive noise from a radio or generator.
3. Consistent excessive number of people in the Team's competition space that could cause a safety problem.
4. Having more than four team members in the cooking area once the event opens to the public. Each team member must wear the designated wristband on the day of the event.

Violation of Rules and Regulations of the Contest may result in disqualification, expulsion from the grounds and/or disqualification from future participation. Be sure to READ and KEEP these rules for future reference. If you have questions, please contact us by e-mail at info@shreveportnorth.org.



2018 OFFICIAL JUDGING SHEET

CATEGORY: _____

JUDGE'S NAME: _____

Each and every cook here has worked hard in the elements to put together the very best barbeque that they could. Keep that in mind as you judge today. Be as fair and impartial with each of the entries as you can.

CRITERIA

Each plate of barbeque is to be judged on the five criteria to arrive at a single score of 1 to 10, 10 being the highest. Only whole numbers are to be used.

The five criteria are:

- AROMA** In your opinion, does it smell like barbeque?
- COLOR** Overall appearance: is it appealing to the eye?
- TEXTURE** Is it moist or dry, tender or tough?
- TASTE** How is the smoke taste, spice taste, the overall palate appeal of the meat/spice combination?
- OVERALL** The final criteria, overall effect: what is your total impression?

Take all five criteria into consideration and score from 1 to 10, 10 being the highest. Line letters match container letters.

Make your decision the first time because each judge is given only one piece from which to sample. You are judging each barbeque on its own merit. Do not compare one against another. Scores from the judges will determine the winners.

Please do not talk to your fellow judges or compare notes and scores. If you have a question, please ask your judge assistant. All of the cooks and officials appreciate your interest in judging for this cook-off.

- A _____
- B _____
- C _____
- D _____
- E _____
- F _____
- G _____
- H _____
- I _____
- J _____
- K _____
- L _____
- M _____
- N _____
- O _____
- P _____
- Q _____
- R _____
- S _____
- T _____