



HIGH SCHOOL BARBECUE COOK OFF INFORMATION

DATE: May 4, 2019

TIME: 11:00am-7:00pm

LOCATION: Comanche Park #2 at 2600 Rigsby Ave San Antonio, Texas 78222

GATE ENTRY FEE: \$5.00 for adults, \$3.00 children 4-12 yrs, FREE 3yrs and under

HIGH SCHOOL PARTICIPANT ENTRY FEES:

\$75.00 for High School team to enter in one category

Early Bird Registration by February 1, 2019- is only \$50.00

ECHS STUDENT ORGANIZATION FOOD VENDOR ENTRY FEES:

\$100.00 for a spot (items to be sold must be pre-approved by contest host)

ECHS STUDENT ORGANIZATION CRAFT VENDOR ENTRY FEES:

\$25.00 for a spot (items to be sold must be pre-approved by contest host)

PRIZES:

1st place High School team winner- Team Trophy, medals for each participant

2nd place High School team winner- Team Trophy

3rd place High School team winner- Team Trophy

COOK OFF HOST : East Central Golden Hornet Band Boosters

EVENT ORGANIZERS: Becky Luna, Toi Butler, and Ramona Love

CONTACT INFO: fundraising@ecisdband.com or communications@ecisdband.com

EVENT WEBSITE: <http://www.ecisdband.com/bbq-cook-off.html> OR <https://www.facebook.com/GoldenHornetBBQCookOff/>



BARBECUE COOK OFF COMPETITION RULES

1. This is an amateur cooking contest and it is intended there be no further distinctions regarding entry classifications.
2. Barbecue, for the purpose of this contest, is defined as raw or uncured meat prepared over a wood or charcoal fire, basted or not, as the cook sees fit.
3. No pre-seasoning or pre-cooking of the meat is allowed until it has been inspected and approved for the cook-off use. **Any meat found not in compliance with this rule will be disqualified.**
4. Once meat has been inspected, stickered and approved it must not leave the contest area.
5. All fires used to prepare meat in this contest should be of wood, gas or charcoal. However, electric cooking equipment will be allowed. Electrical powered equipment and accessories may be permitted after receiving Judge Liaison approval. Each team must supply their own power source and cords.
6. All entries must be prepared in as sanitary manner as possible. The use of sanitary gloves is required at all times while handling food. All applicable local health department rules and regulations must be complied. Each team is to have 3 buckets labeled: 1 – warm water, 1- warm soap and 1-bleach water. Each is to have its own towel. The health department inspector is regarded as a member of the contest committee.
7. All applicable local fire department rules and regulations must be complied. The fire department inspector/fire marshal is regarded as a member of the contest committee.
8. Absolutely no firearms or explosives will be allowed.
9. There will be no refund of entry fees for any reason (including inclement weather); and the decision(s) of the contest host or liaison are final.

Cook Team Responsibilities:

1. Each cooking team will designate one person as head cook and one person as alternate. There may be up to 5 assistants to help.

2. **Each team is responsible for the maintenance and cleanup of its cooking area.** The head cook will be responsible for the conduct and behavior of team members and guests. Any team leaving its space in such a condition that requires additional clean-up will be disqualified from participation at future sanctioned events.
3. Each team should be equipped with a readily available and visible working fire extinguisher.
4. **Under NO circumstances are alcoholic beverages are to be sold or offered to anyone.** As well, not allowed to walk around with any type of alcoholic beverages. If you are found doing so you will be asked to leave the premises.
5. Competing cooks are not allowed to judge. Nor Judges are allowed to compete in this cook off event. Judges must not be associated with any cooking team or team member in any way that would cast suspicion upon the integrity of the judging process. These rules are intended to be fair and equitable to each and every contestant.

Judging Turn-in Requirements:

1. **No sauces, garnishes will be allowed in the judging container.** Sauces may be used during the cooking process but cannot be applied for entry presentation or judging.
2. Each contestant should submit sufficient product, sliced for judging of the entry by the judges. Pork roast, stews, or other dishes should be submitted in 3 pound increments- if sliced, it should be sliced into 12 slices. If pork steaks, ribs, or chops are submitted, at least 8 pieces should be provided.
3. A blind judging system is based on a duplicate numbered ticket which will be utilized in all judging categories. Blind judging consists of one-half of the double ticket being enclosed in a small envelope and being secured (usually by duct tape) to the bottom of the turn in container. The second half of the ticket is placed inside the judging container. When receiving the judging containers, the head cook prints his/her name on the half of the ticket in the presences of Participant or Judge Liaison. Any container that appears to have been deliberately marked or altered will be referred to the Participant or Judge Liaison who will rule on disqualification. Damage containers will be replaced by the Participant or Judge Liaison. Damage containers and all tickets must be turned in to the Participant or Judge Liaison at this time in order to receive a new container.
4. All entries will be scored on a scale of 1 through 5 in each of the judging criteria: Appearance, Taste, Texture, Tenderness, Aroma, Moisture, Creativity, and Overall Impression. With 5 being the best.
5. Until announcements are made, the taped envelope should remain attached to the top three category winners' judging containers. At the time winners are announced, the tape envelope will be removed from the container (on stage) and opened by one the contest officials. A, second official will announce the number. The head cook or team member must present the

corresponding half of the ticket to the head judge who will confirm that numbers match, and announce the head cook's name and team name

Disqualification:

1. There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
2. There is anything foreign other than meat.
3. There is evidence of blood such that the meat is uncooked.
4. The entry is turned in after the officially designated time.
5. Gloves are not used while handling food products.
6. Not cooking the meat that was inspected.

TURN IN TIMES

Each item category turn in time will allow for a 10 minute window, that is 5 minutes before and 5 minutes after the times below:

1. Beans – 2pm
2. Pork – 3pm



CRAFT VENDOR RULES

1. Each CRAFT VENDOR is to provide their own tables, chairs, canopy, and electric extension cord- if needed.
2. Each CRAFT VENDOR is responsible for the maintenance and cleanup of its area. The head cook will be responsible for the conduct and behavior of each member. Any CRAFT VENDOR leaving its space in such a condition that requires additional clean-up will be disqualified from participation at future sanctioned events.
3. Absolutely no use of alcoholic beverages. Under NO circumstances are alcoholic beverages are to be found in your designated area. If you are found doing so you will be asked to leave the premises.
4. You are **NOT** allowed in the BBQ Cook Off participation area or Judge's area. These rules are intended to be fair and equitable to each and every contestant
5. Absolutely no firearms or explosives will be allowed.
6. There will be no refund of entry fees for any reason (including inclement weather); and the decision(s) of the contest host or liaison are final.



FOOD VENDOR RULES

1. Each FOOD VENDOR must have a food handler license from the city. However, all ECHS school organizations should fall under the host's (ECHS Hornet Band) license.
2. Each FOOD VENDOR is to provide their own tables, chairs, tent, and electric extension cord, if needed. And may only serve items that have been pre-approved by host during registration.
3. All FOOD must be prepared in as sanitary manner. The use of sanitary gloves is required at all times while handling food. All applicable local health department rules and regulations must be complied with. Each team is to have 3 labeled bucket: 1 for RINSE WATER, 1 for SOAP/WASH WATER, and 1 for SANITIZE/BLEACH WATER. Each is to have its own towel; and the required mixture per San Antonio Health Department codes. Each Vendor must also have a temporary hand wash area (see contest host for specifications required by Health Department). The health department inspector is regarded as a member of the contest committee.
4. All applicable local fire department rules and regulations must be complied with. The fire department inspector/fire marshal is regarded as a member of the contest committee Each FOOD VENDOR should be equipped with a readily available and visible working fire extinguisher.
5. Each FOOD VENDOR is responsible for the maintenance and cleanup of its cooking area. The head cook will be responsible for the conduct and behavior of each member. Any FOOD VENDOR leaving its space in such a condition that requires additional clean-up will be disqualified from participation at future sanctioned events.
6. **Absolutely no use of alcoholic beverages. Under NO circumstances are alcoholic beverages are to be in your designated area.** If you are found doing so you will be asked to leave the premises; and not allowed to participate in future events.
7. You are **NOT** allowed in the BBQ Cook Off participation area or in the Judges' area. These rules are intended to be fair and equitable to each and every contestant.
8. Absolutely no firearms or explosives will be allowed.
9. There will be no refund of entry fees for any reason (including inclement weather); and the decision(s) of the contest host or liaison are final.