

National Grilling Society Rules: • The head cook must be a member of KCBS (NGS).

- The head cook of a team must be 18 years old.
- Contest will provide the type and size of the steaks (Generally Beef rib eye or Kansas City Strip steaks). Organizer must designate cut of steak being provided on team entry forms. Teams are to provide ice chests for steak storage; and keep steaks at 40° degrees F or lower.
- Organizer can choose time of turn ins but must be run By KCBS (NGS) standards (5 minute before and 5 minutes after) and must be communicated to all teams a minimum of 14 days prior to the event. For larger events the KCBS/NGS Reps in agreement with event organizer can run turn ins in flights to enable team's product to not sit for an extended period before judging. This must be announced in a minimum of 7 days prior to the event.
- Teams may turn-in at their designated time only.
- Team turn-in times will be assigned before the competition and are not flexible and may not be changed.
- Teams are responsible for delivering their own clamshells to the judges' tent.
- All steaks must be 1-1/8"-1-3/8" and all the same cut. The organizer can provide any cut they choose, as long as it is advertised prior and all teams get the same cut and within the thickness guidelines.
- The steaks must be picked by the teams in a random, numbered draw in a lottery type system. The Contest rep shall roll call the teams and randomly (number out of a hat, bingo balls or similar random assignment) and assign the order to pick steaks. The #1 team will have up to 20 seconds to pick their steak and they will be chosen in order, #2, #3 and so on, once every teams has chosen their first steak, the second round of choices begins in backwards order, ending with the #1 team being the last in round 2.
- Generally, speaking, no other Steak is to be present if the contest provides the steaks. If any other steak is found, your team will be disqualified from the steak judging.

- All steaks are to be handled in a sanitary manner. Plastic, nitrile or latex gloves are always to be used in handling the steaks.
- Steaks may be lightly trimmed before, but not after cooking.
- Steaks may not be removed from your cooking area once inspected or you have returned from cooks meeting and picking your steaks. Any violation of this may result in immediate team disqualification from the competition.
- Grills may be inspected for cleanliness before cooking. Unclean grills may be rejected.
- Teams are subject to random ice chest inspections by any KCBS (NGS) Representative.
- A fire extinguishing device appropriate for the fuel source utilized should be readily available to each cooker.
- Cooking teams are responsible for providing tables and chairs they might need at their cooking area.
- All entries must be prepared on-site.
- Cooking teams may use the heat source of their choice. Except for “No open pits or holes are permitted”, except at the election of the contest organizer. Fires shall not be built on the ground. Heat source CANNOT be shared with another team.
- If a seasoning is provided by an organizer or sponsor, it must be used. Otherwise, the cooking teams have the freedom to provide their own seasonings and “secret ingredients.” If seasoning is provided, it must be advertised as a mandatory ingredient on entry forms.
- Head cooks may only enter 1 entry into the steak category.
- Steaks may not be marked or branded in any way. (Grill marks are not considered marking).

- Steaks must be cooked to a minimum temperature of 145°F. (USDA guidelines for Beef).
- Garnish is NOT allowed, only the event provided foil disc and Steak is to be in turn in container.
- Steaks must be turned in whole and uncut on top of the provided foil disk. The provided foil disks must be placed in the box, silver side up and not folded in any way.
- Turn ins will be re numbered using KCBS standards. The minimum number to be sent to a table is 4 and the maximum is 18.
- Once steak is turned in, it will be re-numbered and cut (at a 45-degree angle) to visually show judges the correct doneness (145 degrees/Medium, is the target).

Scoring: • Judging will be performed by six (6) judges per table, with lowest score dropped. • The standard KCBS weighted scoring system will be used for Appearance, Taste and Tenderness/Texture.

Appearance: .5600 (14.00% of total score)

Taste: 2.2972 (57.43% of total score)

Tenderness/Texture: 1.1428 (28.57% of total score) • Tie Breakers will be broken by KCBS standards.

Reasons for DQ: • Steaks other than the ones provided for the event found in team area. • A folded foil disk or any foreign object found in the turn in box. • Issued steaks are not to be removed from the teams cooking area.