



PRESENTED BY



BioBridge

GLOBAL

BARBECUE CONTEST



RULES & BBQ PROCESS

1. Contestants may check into their assigned tailgate space in zones 1 & 2 between 9 a.m. – 5p.m. on Friday, May 31, 2019.
2. Categories for the BBQ Competition are as follows:
 - Brisket
 - Ribs
 - Side Dishes
3. Cooking On-Site and Off-Site
 - a. **Off-Site** – Pre Cooking is allowed, but cooking must be finished on site.
 - b. **On-Site** – In respect of our venue host and partner, University of the Incarnate Word, there will be a QUIET TIME beginning at 9 p.m. Friday until 5 a.m. Saturday. There will be no excessive noise or music during this time. Violators will be disqualified from the BBQ contest.
4. Styrofoam shell containers, used to place your BBQ for judging, will be provided at the judging station located next to the UIW Convo Center. The station will be marked as BioBridge BBQ Contest. Shells will be numbered. A non-voting BBQ Chairman will oversee distribution of containers; a representative of your BBQ team must sign for the allotted container.
5. Cooks are to prepare and cook barbecue in a sanitary manner. Cooking conditions are subject to inspection by the BBQ Committee and/or County and State Health Inspector. Conditions found to be unsanitary will be grounds for disqualification from this contest.
6. Fires must be wood or wood substance or gas. No holes, open fires, or dug pits will be allowed. However, a safe and contained burn-down barrel will be allowed but MUST have some type of safety barrier placed across the top and around the sides of the barrel. Precautions MUST be made to prevent any fire threat. All teams must have at least ONE fire extinguisher on site.

JUDGING PROCESS

Contest entries will be judged on Saturday, June 1, 2019.

Contest entries must be delivered ON TIME, BY CATEGORY, to the designated judging location, BioBridge BBQ Contest judging station located next to UIW Convo Center.

- All judging for the BioBridge Global BBQ Contest will be done by a team of three (3) judges, selected by the organizing committee.
- Entries will be submitted in a pre-numbered 9 x 9 styrofoam container as provided at judging station. Each contestant MUST place each entry in one container, where the judges will then all taste a portion from that one tray/container.
- BBQ entries must be submitted on time and by category. You cannot be late or too early. Please follow the time table so all entries can be judged fairly. Late submissions will be disqualified.
- Tailgate fare may be submitted chopped, pulled, sliced or diced as the cook sees fit, as long as there is enough for three (3) judges.
- The scoring system criteria: appearance, tenderness/texture, and taste.
- The BBQ Chairman will call out the sample number. Judges shall write the numbers, in order, on their judging slip and judging plate.

SCORING

- The Scoring system criteria: appearance, tenderness/texture, and taste
- The scoring system is from 1 (inedible) to 5 (excellent) with a 3 being average.
- If there is a tie in one of the individual categories, the judging slips will be compared (counting all seven judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a coin toss will be used.
- Repeat the process for the remaining categories.

Please attend a BBQ contest meeting which will be held after the team captain packet pick-up on May 29, 2019 at The Backyard on Broadway. The BBQ meeting will address questions, explanation of the rules and provide additional instructions and confirmation of submission times for each category.

Tentative turn-in times and judging are as follows:

- **Side Dishes:** 9-9:30 am for judging at 9:45 am
- **Ribs:** 10-10:30 am for judging at 10:45 am
- **Brisket:** 11-11:30 am for Judging at 11:45 am

CATEGORY CHAMPIONS WILL BE ANNOUNCED AT CLOSING CEREMONY