



# 1<sup>st</sup> ANNUAL ALBERTA LIVESTOCK EXPO

## BEEF RIB BBQ COMPETITION

### **BEEF RIB COOK-OFF RULES AND REGULATIONS**

#### **Event Date:**

Wednesday, October 10, 2018 – Exhibition Park, Lethbridge

#### **Beef Rib Cook-off Schedule**

8:00am Check in/site set up (*Rib pick up between 6:00am-8:00am can be arranged by special request*)

8:30am Cook's Meeting/rib distribution

6:00pm Cooking ends/turn in

6:15pm Sharp Turn in time expires/Judging begins/ Awards

#### **Beef Rib Cook-off Overview:**

The Alberta Livestock Expo "Beef Rib BBQ Competition" will be held Wednesday, October 10th starting at 8:00am and ending at 6:00pm. (With 9 hours cook time). Cooking will end promptly at 6:00pm and contestants will have until 6:15pm sharp to turn in their entries to the officials table. Judging will begin and awards will immediately follow.

#### **Prizes:**

1st Prize – Trophy & bragging rights

#### **Entry Fee:**

\$99 per team, if you are providing your own BBQ **OR** an additional \$250 per team, for a rental BBQ to be provided, also includes 2 sets of BBQ tools. (Limited entries available) Please be aware that each team must abide by the guidelines and requirements set forth by Lethbridge Health and Food Safety Services and the Exhibition Park.

#### **Deadline to Enter:**

September 20, 2018. Entry forms and fee **MUST BE** submitted by 5:00pm. Team spots are limited and booked on a first come first serve basis. Due to the deadline requirements of Lethbridge Health and Food Safety Services and the Exhibition Park, no late entries will be allowed.

#### **Judging Criteria:**

1. Entries will be submitted in the approved containers provided to be judged by a panel of 3 judges. A minimum of 3 separate portions must be submitted.
2. Each entry will be scored by 3 judges in the areas of Appearance, Taste, Texture, Tenderness, Aroma and Overall Impression. Meat may be sauced or unsauced.
3. The scoring system consists of a maximum of 5 points per category. 1 (bad) to 5 (excellent). Any whole number between 0 and 5 can be used to score.
4. The team with the highest overall number will be awarded 1st place, 2nd place and 3rd place will be awarded by the second and third highest score, respectively.
5. A representative will pick up the ribs from each of the teams and bring them to the judges. Each entry will be checked for rules violations such as marking, etc. The judges will then score each entry. The representative makes sure that all scores for the entries are recorded in proper place. This procedure is repeated for all entries. The representative will then collect the judging slips and turn them over to the Expo Manager. The use of eating utensils is not allowed.



# 1<sup>st</sup> ANNUAL ALBERTA LIVESTOCK EXPO

## BEEF RIB BBQ COMPETITION

### Rib Cook-Off Rules:

1. A team is any individual or group that will prepare and cook an entry for the purpose of being judged. Each team will be comprised of a head cook and as many assistants as required.
2. Each team will bring their own BBQ or be provided with a rental that will be used exclusively by that team. Contestants may not dig pits, and fires are not allowed on the ground. Sharing of Wood Smoker BBQ's is not permitted in the competition.
3. A 10' x 20' space will be assigned to each team. Each team is required to keep all equipment including BBQ, contained within assigned space. All spaces are outdoors. (We will try to accommodate more space if needed.)
4. Each team is responsible to provide their own supplies; utensils, ingredients and supplies. The following items will be provided; table, chairs, plates, wash station, gloves, cleaning supplies, fire extinguisher.
5. Electricity is not provided for any reason, and generators are not allowed.
6. Racks of ribs will be provided by Alberta Livestock Expo and will be distributed at the cook's meeting at 8:30am. Only the ribs provided by Management are to be used. All ribs must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all ribs must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. The health and safety of contestants, judges and attendees should be a primary consideration at all times.
7. Cooking may begin immediately following the cooks meeting.
8. Only the provided ribs are to be cooked during the competition.
9. Ribs must be cooked and seasoned on site within the confines of your team's assigned cooking space.
10. Ribs may be seasoned, sauced or not, and cooked in a manner you feel will deliver a competitive product in the time allowed.
11. Each team will place 3 individually cut ribs in your "turn-in" box. The "turn-in" box will be provided by event staff. No marking, bending tabs, or any identifying marks of any kind are permitted on or in the "turn-in" boxes or they will be disqualified.
12. No marking or sculpting of the meat or "turn-in" box will be tolerated. No garnish, side sauce containers or any other foreign objects such as foil, toothpicks or skewers are allowed in the "turn-in" box. Failure to comply with this rule will result in disqualification.
13. No metal grill brushes are permitted. Wooden paddles will be provided for cleaning the BBQ.
14. Safe food handling guidelines must be followed.
15. The interpretation of the rules and regulations are those of the Alberta Livestock Expo Management and his or her decisions are final.
16. There will be no refund of entry fees unless approved by the Alberta Livestock Expo Management.

### Cleanliness and Safety Rules:

1. All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All local food safety rules and regulations must be adhered to at all times.
2. Cleanliness of the cooks, assistant cooks and work space is required.
3. Shirt and shoes must be worn.
4. No use of tobacco products while handling the meat.

### Disqualification:

An entry can be disqualified by the Expo Manager only. An entry can be disqualified for any of the following reasons: **a)** 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. **b)** There is anything foreign other than meat and garnish. **c)** There is not a minimum of 6 separate and identifiable pieces. **d)** There is evidence of blood such that the meat is uncooked. **e)** The entry is turned in after the officially designated time **f)** Gloves are not used while handling food products. **g)** Not cooking the meat that was provided.