



Pacific Northwest Barbecue Association

COOKS MEETING PROCEDURES

A. GENERAL RULES AND PROCEDURES

1. I am _____, the PNWBA Head Judge for this event. Please contact me if you have any questions about procedures or rules for this event. The following are the rules for this contest and, although you may know some of them, the PNWBA requires I read them aloud. (Introduce the event coordinator and any sponsors.)
2. Each team must have a Head Cook who will be responsible for their team's actions and adherence to the event's rules. The Head Cook may not competitively participate with other teams in the same event. Additionally, the Head Cook may not enter more than one team per event. Shirt, pants, kilts, etc., and shoes are required to be worn by all team members.
3. Competitive foods must be presented to the Food Inspector at the beginning of the event before food preparation work can commence. No competitive foods may be pre-cooked, marinated, cured, etc., prior to the food inspection, unless the event coordinator has stipulated otherwise. The Head Judge shall make the final decision as to whether any competitive food product shall not be allowed.
4. The heat source for cooking the competitive foods must be from charcoal, wood, and/or wood pellets. No gas or electric grills are permitted, unless the event coordinator has stipulated otherwise.
5. Each team must maintain a clean cooking area. Your entire assigned area must be cleaned at the end of the event. All materials and garbage must be disposed of by the team. A breach of this rule will mean disqualification. The Head Judge is responsible for deciding disqualifications.

B. MEATS

1. All teams must provide their own supply of meats unless otherwise specified.
2. The four usual competitive meat categories are pork ribs, pork butt, beef brisket, and chicken, unless the promoter has determined that other products be used.
3. Pork ribs include spare ribs and loin or baby back ribs, but not country style ribs.
4. Chicken includes Cornish hen and kosher chicken. It is acceptable to have manufacturer-enhanced or injected products as shown on the label, excluding teriyaki, lemon pepper and/or butter injected.
5. Pork is defined as Boston butt, picnic or whole shoulder weighting approximately five pounds or more. Pork must be cooked bone in or bone out in its entirety and may not be parted out during cooking.
6. Brisket may be whole or flats.
7. For "qualifier events," only the four basic meat categories – that is, Brisket, Pork Butt, Pork Ribs and Chicken – will be used to determine the Grand Champion.
8. Some events may feature other competitive foods; however, these food categories may or may not count in determining the Grand Champion. Check with Head Judge or event coordinator to determine which food categories will be included in the championship scoring for that event.

C. EQUIPMENT

1. Each team will provide a pit or pits to be used exclusively by that team within the team's assigned cooking space. No cooking of food entries from two or more teams are allowed in the same pit(s) at the same time.
2. Electric accessories – such as spits, augers, or forced draft – are permitted.
3. Each team must provide a washing station, using one capful (1 tsp.) of bleach to one gallon of water for general cleanup and washing of dishes, cutting boards, etc. The use of disposable gloves and any other similar protective items is strongly recommended to help maintain good hygiene and a germ-free work area.
4. An approved and current certified Fire Extinguisher will be required in each cook area.

D. FOOD PREPARATION

1. All seasoning and cooking of products shall be done within the confines of the team's assigned cooking space.
2. All meats must be held at safe temperatures. Meats must be on ice or refrigeration before being cooked at 40°F or less. After cooking, all meats must be maintained at a minimum temperature of 140°F.

E. TURN-IN TIMES

1. There will not be a public notification advising you of approaching entry turn-in times. It is the Head Cook's responsibility to meet all turn-in times correctly. Please coordinate your watches to the official timepiece at the turn-in table. The official time as of this minute is:_____.
2. Entries must be at the turn-in table between 5 minutes prior to the official turn-in time, and up to 5 minutes after the official turn-in time. If you are in line at the table prior to 5 minutes after the turn-in time, you are okay. If your turn-in is early or late, your entry will not be accepted. There will be no exceptions to this time rule.
3. Turn-in times for this contest, turn-in area and hot coal bin locations will be announced at the end of this presentation.

F. PRESENTATION

1. Your competitive food entries must be submitted in the event-supplied Styrofoam containers. The event coordinator may alter this requirement for special food categories. You will be handed all your containers with ample time prior to the start of judging. Each container will have a team identifier, either as a barcode or a team number.
2. A minimum of six separate, identifiable food portions MUST be submitted. (It is acceptable to include more than the minimum six portions which allows extra for table captains, volunteers, etc.) The competitive meats may be presented sliced, diced, pulled, or chopped. The PNWBA recognizes pulled and chopped meat in the Pork Butt and Brisket categories only; it will be judged for Appearance, Tenderness/Texture, and Taste. In the case of pulled or chopped meat, there needs to be enough for each judge to take a sample. Burnt ends of Brisket, if submitted, will be judged for Appearance only, and will not be judged for Tenderness/Texture or Taste.
3. Garnish is optional but, if used, is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce; common curly parsley or flat leaf parsley; or cilantro. Use of kale, cabbage, endive, or red-tipped lettuce is not permitted. Any entry not complying with this rule will be given a "1" on appearance.
4. No toothpicks, skewers, foil or foreign materials are allowed in the container.
5. Sculpting of the meat or pooling of sauce is not allowed. Containers of sauce are not allowed. There will be no marking of the container.

G. SCORING

1. Entries will be judged by a judging team, which is comprised of six judges who are at least 16 years of age.
2. Entries are judged in the areas of APPEARANCE, TENDERNESS/TEXTURE, and TASTE. The judge scoring system ranges from nine (excellent), to five (average), to two (bad). Whole numbers between nine and two may be used to score an entry. A score of 1 is a disqualification and requires confirmation/approval by the Head Judge.
3. Grand Champion and Reserve Champion will be determined by adding together each team's judging scores from all qualifying contest categories. The highest accumulated team score will be awarded Grand Champion, and the second highest accumulated team score will be Reserve Champion.

H. DISQUALIFICATIONS

1. Excessive use of alcohol by a team, its members and/or guests. Under no circumstances are alcohol beverages to be distributed to the general public by contestants and/or guests.
2. Use of controlled substances by a team, its members and/or guests.
3. The use of tobacco (smoking, dipping, chewing, etc.) products in the food preparation area is prohibited and can be reason for disqualification.
4. Foul, abusive or unacceptable language by a team, its members and/or guests.
5. Excessive noise generated from speakers or public address systems.
6. Use of gas or other auxiliary heat sources inside the pit. In addition to immediate disqualification from the event, the team and its members may be banned from competing in future PNWBA events;
7. Disqualification penalties/duration will be determined by the PNWBA Board within 30 days of the event in question; otherwise the disqualification shall not exceed 30 days from that event.

I. GENERAL INFORMATION

1. For those of you that have not been exposed to PNWBA judging before, it is a double-blind judging system. Your entry will be received and a number marked on the top of the box to be used for judging purposes only. Your team number remains unexposed to the judges.
2. If you have any questions about PNWBA rules or anything else about this event, please speak with the Head Judge after this meeting. If you are a first-time cook and would like a little one-on-one help, please feel free to stay after the meeting. Any team wishing to mentor a first-time cook, please stay after the meeting for assignment to a first-time cook. And last, but certainly not least, the most important rules at every PNWBA event is to HAVE FUN, promote friendly and skillful competition, and help the public learn more about true barbecue.