



# 2024 BBQ Cook-off Competition July 14, 2024

*Everything You Need To Know!*

## Event Schedule Overview

### Friday (July 12)

- Arrival & setup for Identified teams 2:00 pm

### Saturday (July 13)

- Arrival & Setup (remaining teams) 8:00 am
- Pre-Competition Meeting (mandatory for all teams) 2:00 pm
- Official Meat Inspection 2:30 pm

### Sunday (July 14)

- Culinary Judging Begins 11:00 am
- BBQ Event Opens to Conference Attendees 12:00 pm
- Announcement of Winners 5:00 pm (at WFP Information Tent)

## Frequently Asked Questions

### What makes up a Team?

- Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary.
- A team shall not compete in more than one contest under the same team name, on the same date.
- Each team competing shall supply all of their own meat, cooking ingredients, cooking devices, to-go boxes, **SERVING PLATES, utensils**, tables, and extension cords.
- GA Committee is providing ground covering, security, electricity, water, and hand-washing station.
- Teams may enter one or all categories and must be stated in advance.

### **Where will we cook/prepare our BBQ?**

- a. Each team will be assigned a cooking space in Bryan Square (this is the turnaround area between the convention center and the Westin).
- b. Pits, cookers, props, trailers, vehicles, tents, or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space.
- c. All seasoning and cooking of product shall be done within the assigned cooking space.
- d. Teams shall not share an assigned cooking space or cooking device.
- e. **Teams must provide some type of protection for grease spills in the cooking area.**

**Teams must adhere to all electrical, fire and other codes/rules.**

**Teams must have a fire extinguisher near cooking devices.**

### **What type of BBQ Pit(s) can I use?**

- a. BYC (Backyard Cooker) – Any cooking device by design or nature that is inherently portable and designed is intended for recreational cooking.
- b. BBQ pit may only use wood or charcoal. Teams that use other forms of heat will be disqualified!
- c. **BBQ Pits with any additional accessories such as electric temperature/humidity control, mechanical feed systems, pellet cookers, etc. are not allowed.**

### **What are the competition categories?**

- |             |                |
|-------------|----------------|
| ▪ Chicken   | ▪ Butts        |
| ▪ Pork Ribs | ▪ Beef Brisket |

### **How much meat do we need to cook? How many people do we prepare for?**

- a. As a general rule, prepare for 50 guests to sample plus enough for competition judging.
- b. It is suggested to prepare:

▪ (1) Cases of Chicken	▪ 4 Boston butts
▪ (1) Case of Ribs	▪ (2) Whole Brisket

### **Meat Inspection Information:**

- a. All competition meat shall be inspected by the Official Meat Inspector on Saturday, @ 2:30 PM at your designated area. (No meat inspections will take place before 2:30PM)
- b. Once the meat has been inspected, it shall not leave the contest site.
- c. Cooking shall not begin before 3 pm.
- d. All competition meat shall start out raw. No pre-seasoned meat is allowed. (Competition meat not meeting these qualifications shall be disqualified; given a one (1) in all criteria by all judges).

### **Garnish:**

- a. It is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley, and/or cilantro.
- b. Any other vegetation is prohibited. (Improper garnish shall receive a score of one (1) on Appearance)
- c. Glazes and marinades used during the cooking process is allowed but should not be pooled on the meat when it is turned in for judging.

### **How do I number my meat entries?**

- a. Teams will receive a letter on Sunday morning.
- b. The letter must be on top of the container at turn-in.
- c. The container shall not be marked in any way to make the container unique or identifiable.
- d. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container.
- e. The use of warmer bags is permitted, however the submission container will be removed from the bag prior to entering the judging room.
- f. Meat shall not be sculptured, branded, or presented in a way to make it identifiable.
- g. Rosettes of meat slices are not allowed.
- h. Marked entries will receive a one (1) in all criteria from all judges.

### **How much meat is needed for judging each category?**

- a. Each team must submit five (5) separated and identifiable (visible) portions of meat in a container.
- b. *Chicken, pork, and brisket may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for five (5) judges.*
- c. *Ribs shall be turned in bone-in.*
- d. Judges may not cut, slice, or shake apart to separate pieces.

### **What time does the meat(s) have to be ready?**

- a. The allowable turn-in time will be ten (10) minutes before to ten (10) minutes after the posted time with no tolerance.
- b. Late entries will not be accepted.
- c. The judging will start at 11:30 am on Sunday. Times are as follows:
  - a. Chicken (11:00 am)
  - b. Pork Ribs (11:30 pm)
  - c. Boston Butt (12:00 pm)
  - d. Brisket (12:30 pm)

### **How many Judges there and what do they judge?**

- a. Five (5) different judges will judge each barbeque category. There will be separate judge panels for each meat category.
- b. Judges will assign a score from 5 to 10 for each tray sampled.
- c. Each judge will rate the sample for APPEARANCE OF ENTRY, TENDERNESS, TASTE, and OVERALL IMPRESSION.

### **Award Categories for 2024 Competition**

- a. Chicken, Pork Ribs, Boston Butts, Brisket (1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup>)
- b. Overall BBQ Champion
- c. People's Choice Award for Sportsmanship, Best Name and Decorations

**NO MORE BBQ People's Choice Award or Best Apron Design Award**

**Please note several items of key information:**

1. Only "ONLINE" registrations will be accepted. No paper registrations.
2. All Registration Fees must be paid in full by July 1, 2024, or you will not be permitted to participate.
3. BBQ Registration Fees INCLUDES your entry and your GROUND COVERING.
4. We will not provide rental tables, chairs, or fans. Suggested rental list is available upon request.
5. Teams will need to provide their own tents. You may have 4- 10x10s; 2-10x20s; or 1- 20x20 tent. Sandbags will be available to weigh down the tents.
6. Teams are encouraged to bring a side (Sides will not be provided for guests).
7. There is NO REQUIRED TICKET PURCHASE; however, we request a DONATION (\$20 +) towards Water For People. Attendees will receive a Water For People wrist band when they donate.
8. All food service and festivities will be outside in Bryan Square, *Festival Style*.
9. Each team is responsible for providing paper plates, silverware and napkins to serve guests.
10. At the conclusion of the event, it's important to leave your space as clean as you found it to avoid trash haul off penalties.
11. Bryan Square and surrounding areas are City of Savannah property and we MUST abide by their rules.
12. Alcoholic beverages are NOT allowed in bottles or cans. Beverages must be in solo style/reusable cups.
13. A Pre-Competition meeting will be held on Saturday at 2:00 pm before the meat inspection.  
ALL TEAMS MUST HAVE A REPRESENTATIVE PRESENT IN ORDER TO PARTICIPATE!
14. Team cooking areas MUST be properly maintained throughout the entire event to ensure sanitary conditions for food preparation and consumption.
15. Team cooking areas also need to be straightened up Sunday night to ensure all team cooking spaces are clear by 8:00 am on Monday morning. Teams who do not adhere to these rules may be prevented from future participation.
16. Teams need to collect their own grease and take it with them when they leave. No onsite disposal permitted. Teams in violation of sanitation codes (grease disposal, etc) may be subject to fines.

Special Thank You to Ride With Purpose (Water Buffalos) for being our Organizing Sponsor and to AWWA for their continued support of the Georgia BBQ Committee!

Proceeds this year will be divided between Water For People (80%) and Community Corps Engineers (20%). Both organizations work to provide life saving water and wastewater services to communities in need, one focuses on international efforts and the other focuses on needs inside the United States.



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