



2024 BBQ Competition Rules

Chicken:

- Each team will have to submit its best piece of meat (chicken thigh) for judging.
- Scoring will be based on (1) Appearance (2) Tenderness/Texture (3) Taste.
- All chicken for judging must be ready for submission at 12:00 pm SHARP.
- Judging will be done by a team of 4 people, as a judging team.
- Each team will place One (1) piece of chicken in a (Styrofoam) container to turn into each judge for a total of 4 containers.
- The scoring system is from 1 to 5, 5 being the highest (whole numbers only).
- Results of the judge's scores for each contestant will be added together and the team with the highest score wins.

Ribs:

- Each team will have to submit its best Baby Back Pork Ribs for judging.
- Scoring will be based on (1) Appearance (2) Tenderness/Texture (3) Taste.
- All Ribs for judging must be ready for submission at 1:00 PM SHARP.
- Judging will be done by a team of 4 people as a judging team
- Each team will place Five (5) individual cut ribs (bone-in) in a (Styrofoam) container to turn into each judge for a total of 4 containers.
- The scoring system is from 1 to 5, 5 being the highest (whole numbers only)
- Results of the judge's scores for each contestant will be added together and the team with the highest score wins.

Contestant:

NOTE: You must Bring Your Own Grill, Charcoal, or Wood.

- Pick your best samples for judging.
- Place meat in a Styrofoam Container (we will provide the container, and marked with the Team # only). A Cook-off representative will then present the sample to the Judges for scoring.
- Remaining samples can be placed on a presentation platter, you provide, for guests to sample.
- We will not be responsible for tents or other equipment left unattended before, during, or after the contest.
- Crescent City Pitmasters reserves the right to implement additional rules/regulations as needed. The decisions of the Judges are FINAL.

Contestant Rules:

- You must provide all grills for cooking, cooking utensils, cups, bowls, towels, paper, and any decor for your tent if desired.
- Towels and extension cords (50ft.) for small current devices (no Roaster Pans, Crock Pots, Electric Fryer).
- Smokers are allowed, you must bring your own 100 ft. Extension Cords. to make it to the building outlets.
- A Cooler with Ice for Raw chicken to keep below 40 degrees.
- Clean cloths and hats suitable for cooking are your responsibility.
- Keep your area clean and neat at all times; people are watching you cook; it is a family event.
- In order to avoid any accidents, only team members should be in your designated team area. Please ask others to step outside of your marked area or ask a Cook-off staff member for assistance.
- You will be provided with 2 tables; Bring your own chairs and/or additional tables. If you require tablecloths or any decor you must provide
- Leave the grounds clean after the contest.
- All food preparation and cooking are done in your designated team area (not at Home)
- We can only provide Cold Tap Water for washing.
- Each team will have Two (2) designated parking spaces. Additional vehicles will **NOT** be allowed in the cooking areas after the contest starts. If items need to be loaded for departure, please bring wagons/handcarts to "load-out".
- Violations of rules and regulations of the contest will result in disqualification, expulsion, and/or disqualification from future participation in the event.

TERMS FOR DISQUALIFICATION – Upon turn-in of your entry in each category, any tray found to be marked or not have the minimum number of samples required may be in violation of the rules and will be subject to disqualification at the discretion of the "Head Judge". Disqualified tray numbers will be called out before the category judging announcements.

******Rules, categories, and competition times are subject to change before the event dates. All participating vendors will be informed of any changes or alterations before the start.***