

INTERNATIONAL BBQ Fest

@ the Baltimore City International Festival

August 1, 2009

ENTRY FORM

ENTRY FEE - \$50/category
Pork • Beef • Chicken
— Grand Prize of \$100/category champion —
— Award Ribbons —

Team Name _____

Chief Cook _____

Address _____

Phone _____ Cell _____

Email _____

Check category(ies) entering for: Pork Beef Chicken

Number of category(ies) _____ x \$50 = _____ TOTAL

Make checks payable to: **Baltimore City Foundation**

Return to: International Festival
c/o Alvin Gillard, Co-Chair
10 N. Calvert Street, Suite 915
Baltimore, Maryland 21202
alvin.gillard@baltimorecity.gov

Entry Deadline: July 22, 2009

RELEASE: Waiver of liability. In consideration of accepting this entry, I, the undersigned, intended to be legally bound, hereby for myself, my heirs, executors and administrators, waive and release any and all rights and claims for the damages I may have against the Baltimore City government, International Festival organizers, International BBQ Fest organizers, their agents, successors and assigns for any and all injuries suffered by me and/or my teams for this event. Further, I hereby grant the Baltimore City International Festival organizers, International BBQ Fest organizers, and/or agents authorized by them, to use any photographs, videotapes, motion pictures or any other record of this event for any legitimate purpose.

Signature of Chief Cook _____



August 1 & 2, 2009
Poly/Western High School Complex Fields
1400 W. Coldspring Lane @ Falls Road
www.baltimorecity.gov/ifest/
410-396-3141

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RULES AND REGULATIONS

1. The decision and interpretations of the rules and regulations are at the discretion of the Baltimore City International Festival Contest Representatives at the contest. Their decisions and interpretations are final.
2. 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. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
3. Each team will be assigned a cooking space. Pits, cookers, props, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All cooking of product shall be done within the assigned cooking space. Team shall not share an assigned cooking space or cooking device.
4. Contestants shall provide all needed equipment and supplies. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
5. It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be extinguished and all equipment removed from the site.
6. Fires shall be of wood, wood pellets, charcoal or gas. Electric heat sources are not permitted for cooking or holding. Electric is permitted as a fire starter, provided the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground.
7. All competition meat shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. Competition meat not meeting these qualifications shall be disqualified; given a one (1) in all criteria by all six judges.
8. Parboiling and/or deep-frying competition meat is not allowed.
9. Meat shall not be sculpted, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all six judges.
10. **The Three Meat Categories:**
 - a. **Chicken (Caribbean style)**
 - b. **Pork (Skewered Philippine style** – use only pork butt, pork shoulder or pork picnic)
 - c. **Beef (Korean kalbi style** – use only short ribs cut across bone not to exceed 1/2" thickness)Turn-in times will be: Chicken – 12 noon; Pork – 12:30 pm; Beef – 1:00 pm.
An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A later turn-in will receive a one (1) in all criteria.
11. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro. Kale, endive, red tipped lettuce, lettuce cores or other vegetation are prohibited. Improper garnish shall receive a score of one (1) on Appearance.
12. Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a score of one (1) on Appearance.
13. Entries will be submitted in a contest approved and numbered container provided by the contest organizer. The number must be on top of the container at turn-in. The container shall not be marked in any way to as to make the container unique or identifiable. Aluminum foil, toothpicks, foreign material, and/or stuffing are prohibited in the container. Marked entries will receive a one (1) in all criteria from all Judges.
14. Each contestant must submit at least six (6) separate samples per entry. Judges may not remove meat to separate entry. If there is not one dish for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1).
15. The following cleanliness and safety rules will apply:
 - a. No use of any tobacco products while handling meat.
 - b. Cleanliness of the cook, assistant cooks, cooking device(s) and the teams assigned cooking space is required.
 - c. Shirt and shoes are required to be worn.
 - d. Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
 - e. Prior to cooking, meat must be maintained at 40F or less.
 - f. After cooking, all meat must be held at 140F.

CAUSES OF DISQUALIFICATION AND EVICTION of a team, its members and/or guests:

A cook team is responsible jointly and severally for its head cook, its members and its guests.

- a. Excessive use of alcoholic beverages or public intoxication with disturbance.
- b. Serving alcoholic beverages to the general public.
- c. Use of illegal, controlled substances.
- d. Foul, abusive or unacceptable language, or any language causing a disturbance.
- e. Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, PA systems or amplifying equipment, will not be allowed.
- f. Fighting or disorderly conduct.
- g. Theft, dishonesty, cheating, use of prohibited meats or/and act involving moral turpitude.
- h. Use of other auxiliary heat sources inside the cooking device.
- i. Violation of any of the Cook's Rules above.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by event representatives, organizers and/or security.

CLARIFICATION: If product is turned in and is disqualified, it receives a one (1) in all criteria. If the team does not turn in a product or is disqualified and not allowed to turn in, that team's category is not judged and receives no score. If a product is turned in and then disqualified for late turn in, etc., it is not judged and will receive a one (1) in all criteria.

JUDGING PROCEDURES

Contest regulations allow for blind judging only. Entries will be submitted in an event approved numbered container provided by the contest organizer. The container may be re-numbered by the contest representative or authorized personnel before being presented to the judges.

1. Judges may not fraternize with teams on turn-in day until conclusion of judging.
2. Judging will be done by a team of six (6) persons, who are at least sixteen (16) years of age. Only judges, contest reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area during the judging process.
3. Each judge will first score all samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging mat. The judge will then score each entry for taste and tenderness, before moving on to the next entry.
4. The scoring system is from nine (9) to two (2), all whole numbers between two and nine may be used to score an entry on a scale as follows: 9 Excellent, 8 Very Good, 7 Above Average, 6 Average, 5 Below Average, 4 Poor, 3 Bad, and 2 Inedible.
5. A score of one (1) is a disqualification and requires approval by a Contest Representative. Grounds for disqualification: All judges will give a one (1) in Appearance for unapproved garnish, pooled sauce or less than six samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked-in container, foreign object in container, incorrect meat. All judges not receiving a sample will give one (1) in all criteria.
6. The weighing factors for the point system are as follows: Appearance – 0.05714, Taste – 2.2858, and Tenderness – 1.1428.
7. The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the following criteria. The scores will be compared (counting all six 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 toss coin will be used.
8. Total points per entry will determine the champion within each meat category.
9. Cumulative points for only the three (3) categories will determine the Contest Champion.

IMPORTANT: All rules, regulations and procedures mentioned are subject to change at the discretion of the event organizer.