

# 2017 KSU Meat Science Association Student BBQ Contest

## Rules and Regulations

### Dates to Remember

March 17<sup>th</sup> – 5:00 pm – **Registration Deadline** – Weber 216

March 31<sup>st</sup> – 5:30-6:30 pm – **Food Safety Meeting** – Weber 111

April 1<sup>st</sup> – 5:30 am-3:00 pm – **BBQ Contest** – Weber Lawn

### Contest Structure

A team of four (4) students is recommended.

Teams must attend Food Safety Meeting on Friday, March 31<sup>st</sup>. At this meeting, teams will be given meat and the mystery category will be announced.

On Saturday, April 1<sup>st</sup>, contestants will prepare and present samples to be judged based on criteria outlined by the Kansas City Barbecue Society (KCBS).

Contestants may begin as early as 5:30 am Saturday morning. Contestants may start at a later time, but are responsible for meeting product turn-in deadlines.

Contestants will present chicken, pork, beef, and a mystery product (announced at a later date) for scoring at the assigned times + 5 minutes. **Example:** *Assigned turn in time for chicken is 10:00. Chicken samples may be turned in 9:55-10:05.*

### Turn-In Times

10:00 –Mystery

10:40 – Chicken

11:20 – Pork

12:00 – Beef

### Product Presentation

1. Contestants will be assigned a random three digit number and provided with Styrofoam containers for presentation.
2. Garnish is optional, but recommended. Garnish is limited to green leaf lettuce, parsley, and cilantro. Use of any other garnish is prohibited.
3. Sauce is optional. If used, sauce shall be applied directly to meat and not be pooled or puddled in the container.
4. Contestants must submit at least six (6) portions. Product may be pulled, chopped, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges.
5. Containers may not be marked in any way so as to make the container unique or identifiable. This includes use of toothpicks, unapproved garnish, sculpting of meat, or sauce patterns.

## **Product Scoring**

1. Samples will be scored by a table of six (6) judges.
2. Products are scored on Appearance, Taste, and Tenderness using a scale from 1 to 9.
3. Scoring categories are weighted as follows: Appearance (0.5600), Taste (2.2972), and Tenderness (1.1428).
  - a. Appearance is least important, it won't win you the contest, but may lose it.
  - b. Taste is the most important category. Try to find flavors that will make the best impression in a single bite.

## **Awards**

Awards will be given for the champion of each category (Chicken, Pork, Beef, and Mystery) in addition to Reserve and Grand Champion Overall.

Additional rewards will be announced at the food safety meeting.

Contestants competing in the Greek Division will also be eligible for overall rewards.

## **Grills/Smokers**

1. Gas Grills Not Allowed.
2. Pellet and electric smokers:
  - a. Contestants are responsible for finding power source.
  - b. Contestants are responsible for ensuring that use of power source is in compliance with Kansas State University Fire Code and Public Safety Policy.
  - c. No generators allowed.
  - d. Notify contest organizers ASAP if you are using an electric smoker. The organizers will do their best to assist, but the responsibility ultimately falls on the contestant.
3. Grills and smokers must be equipped to catch ash and embers. Contestant is responsible for any burn marks in Weber Lawn.
4. Charcoal barrels, fire extinguishers, and other fire safety equipment will be provided.

## **What is provided?**

With entry fee, the following will be provided to contestants:

1. Meat:
  - a. Chicken Thighs
  - b. Boneless Pork Loin
  - c. Boneless Beef Tri-Tip
  - d. Mystery Category
2. Charcoal
3. Wood Chips
4. Basic Spices (Salt, Pepper, Garlic, Onion)
5. Styrofoam Containers for Product Presentation
6. Plastic Gloves
7. Breakfast & Lunch
8. Food Preparation Tables
9. Washing & Sanitizing Lugs
10. BBQ Book Including Recipes and Tips
11. Contestants Receive Leftover Meat
12. A fun and exciting learning experience!

### **What do Contestants Need?**

1. Grill/Smoker\*
  - a. Meat Science Association has a small number of grills available for use on a first come, first serve basis. Entry fee must be paid in full to reserve a grill.
2. Additional spices, marinades, or sauces
3. Garnish for presentation box (Green Leaf Lettuce, Parsley, Cilantro)
4. Knives & Cutting Boards\*
  - a. Some available on a first come, first serve basis.
5. A positive, competitive attitude and willingness to learn!

### **Additional Information**

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**Return Registration forms to Weber 216**