



Central Florida Chapter  
Associated Builders and Contractors  
Bags & BBQ Bites  
May 9, 2019

Central Florida Chapter

## BBQ Competitors Package

*Please read this package thoroughly, as guidelines and schedules have changed due to a new location.*

### **Competition Date & Location**

May 9, 2019  
Pines of Windermere  
3409 Maguire Rd., Windermere FL 34786

### **Schedule**

7:00 a.m. Competitors may begin cooking **ON-SITE ONLY** at this time  
12:00 p.m. Booth set-up begins  
4:00 p.m. Head Cooks meeting  
Distribution of turn-in containers for judging  
5:00 p.m. Competitor booth set-up complete  
Event open to public  
Voting booth opens  
Judging begins  
6:45 p.m. Last call for votes  
7:00 p.m. Voting booth closes  
Votes tabulated  
7:30 p.m. Winners announced  
8:00 p.m. Event ends  
Cleanup

### **1. Qualifications for Teams**

All teams entered in the BBQ Competition will prepare and cook one or more entries (you must register for an additional entry if you want more than one to be judged) according to ABC contest rules. Teams do not have to be made up of members from the same company but must be led by an ABC member company. Number of teams is limited due to space limitations.

### **2. Entry Process**

Bags & BBQ Bites is free for all CFC ABC members to attend. Competitors should encourage members from their company and clients to attend as tasters, to vote and to network.

#### **Booth Selection**

Competitors booth selection is determined on a first come, first serve basis based on the time and date registration is received by CFC ABC staff. ABC staff will reach out to the primary contact to select the booth of choice based on availability. Competitors will have a limited amount of time to make a booth selection and will be skipped if a response is not received by the given date to ensure that there is time for every competition team to pick.

#### **Team Name Badges**

CFC ABC will provide pre-printed name badges for the team members working in the booth from 5:00 – 7:30 p.m. All badge names must be submitted by **April 26, 2019**, via email to Cami Coupland, [ccoupland@abccentralflorida.org](mailto:ccoupland@abccentralflorida.org).

#### **Team Name**

A team name must be submitted to ABC **no later than 12:00 p.m., April 26, 2019** to be printed on voting cards and team name badges. If not submitted by this time, your company name will be printed as the team name. It's encouraged to be creative and relate your team name to booth theme as well as the BBQ that will be served.

### 3. Rules for Competition

CFC ABC staff and members of the Programs & Events Committee have final interpretation of the rules. The ABC representative may not deviate from nor change any ABC rule for any contest for any reason.

#### Behavior

Every team, including members and guests, are expected to exhibit proper and courteous behavior. **No alcoholic beverages are permitted to be distributed to the general public by BBQ teams.** At 5:00 p.m. the bar will open for draft beer which will be served by a licensed bartender.

#### Equipment

Each team will supply all equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets, etc. Sharing of equipment is allowed but not monitored by CFC ABC staff. Teams must also provide their own tents. CFC ABC staff will provide (2) tables and chairs as needed.

#### Food Preparation

- Sanitary gloves must be worn at all times
- All meat that is resting in preparation for cooking must be covered
- All meat must be USDA or State DA inspected and passed. *Raw meat will not be inspected prior to cooking*
- Teams may prep/marinate their meats prior to the day of the competition however, the meat must be cooked the day of the competition
- Each team **MUST HAVE A LIST OF ALL INGREDIENTS** readily available to guests with food allergy concerns
- Extras, sides or toppings can be distributed to guests but may NOT be included in the turn-in box submitted to judges
- Cooking sites must be maintained in an orderly and safe manner, using good sanitary practices
- Meat may be sauced or un-sauced when turned into judges

#### Disqualification

Teams will be disqualified if:

- There is evidence of marking or sculpting (carving, decorating, forming, or shaping of meat) of the food that identifies the submitting team to the judges.
- There is not a minimum of three (3) separate and identifiable pieces
- There is evidence of blood such that the meat is uncooked
- The entry is turned in after the officially designated time
- **Alcoholic beverages are being served to attendees from competitor's booth**
- Team members escort voters to voting area, bribe voters, buy votes, or submit more than one vote

### 4. BBQ Entries

#### Meat Cooking Temperatures

All meats must be cooked to a minimum internal temperature of 145 °F (62.8 °C) as measured with a food thermometer before removing meat from the heat source. After cooking, all meat must be maintained at a minimum temperature of 140 °F in a covered container until turned in for judging.

#### Meat Entry

Competitors may enter one of the following meats or pay the additional entry fee for each additional type of meat they wish to be judged.

Chicken: The team may cook chicken whole, halved, or individual pieces.

Pork Ribs: Lion back (baby back), or spare ribs only, meat on bone. No country style ribs or chopped, pulled, or sliced rib meat loose in the box.

Pork: Whole shoulder, Boston butt or Picnic only. Sliced, pulled or chopped.

Beef Brisket: Packer trimmed flats or points.

**Each entry will be judged separately (1 team may win 1<sup>st</sup> and 2<sup>nd</sup> place).**

## 5. Booth

Each team will receive the following provided by ABC:

- (1) 10' x 10' Booth space
- (2) 6' folding tables without linen or cover
- (2) chairs (as needed)
- (1) Styrofoam turn-in container and 2 oz. ramekins (plastic/disposable) for samples to be judged
- Napkins, forks, 2 oz. ramekins (plastic/disposable) for sample distribution

Each team should provide:

- Company signage
- Cooker
- Sanitary gloves
- Cooking utensils, equipment, food thermometer, wood, charcoal, wood pellets, disinfectant, etc.
- Extension cords/surge protectors (if needed)
- Tents for shade while cooking
- Tables and chairs to be utilized while cooking
- Table decorations, including tablecloth, etc. to provide theming of booth

It is recommended that team members who will be cooking during the day bring the following:

- Sunscreen
- Sunglasses
- Snacks, Water/Gatorade

### Electrical

Electric will be provided but competitors **should not** rely on electricity to power electrical devices. If the electric goes out due to over usage, competitors must have an alternative way to run power to cook. **Electrical outlets are not out on the lawn where booths are located – they are located at the pavilion (you will see the floorplan when it's your turn to pick your booth space).**

## 6. Judging

### Judging Procedure

Turn-in in box with sample ramekins will be distributed at the Head Cook's meeting at 4:00 p.m. Teams will submit their samples to the gate keeper (where it will be inspected for marking or sculpting and then delivered to the judge's booth) at the allotted time. Judges are placed away from the main event to eliminate any team bias with the entry. Judges will taste each sample and rate it according to the criteria. All scores will be added together and a winner for each category will be declared. Judges are encouraged to write feedback to be distributed to the primary contact of each team following the event.

### Judging Criteria

- Presentation
- Tenderness/texture
- Taste/Flavor

### Turn-in Times

Each team will be informed of their turn-in time prior to the event after booth selections have been finalized. Each team will be assigned a number and time based on the order of registration.

### People's Choice

Each attendee will receive one voting card and may vote for Best BBQ and Best Booth. All votes must be submitted by 7:00 p.m. No votes are accepted after voting closes.

## 7. Winners and Awards

### Competition and Awards

- People's Choice Best BBQ – Determined by attendees' votes. Aprons awarded to 1<sup>st</sup> place. Trophies awarded to 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place.
- Judges' Best BBQ – Determined by judges scores. Aprons awarded to 1<sup>st</sup> place. Trophies awarded to 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place.
- Best Themed Booth Award – Determined by attendees' votes. Ribbons awarded to 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> place.

## 8. Day of Contacts

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