



INAUGURAL RULES

Barbecue Competitors Alliance (BCA)

1. Definitions and Basics:

Barbecue

Barbecue is the preparation of meat that is usually done in an outdoor environment by smoking the meat over wood or charcoal. The word barbecue is derived from the old European word *barbacoa* that translates as “sacred fire pit”. Barbacoa in this sense means a smoker or grill for cooking meat, consisting of a raised platform resting on sticks. The Barbecue Competitors Alliance (BCA) is dedicated to bringing traditional *barbacoa* to the modern public in the form of being the sanctioning body of choice for low cost barbecue contests.

Participant/Contestant

A participant/contestant is any group or individual (hereafter known as a team) cooking in a BCA sanctioned contest with the intent of preparing and cooking barbecue and other items for judging in said contest. Each team will be comprised of a head cook and as many assistants as required. Promoters may restrict the number of assistants for logistical reasons. No team shall enter more than one turn-in box per meat category in a contest; BCA recognizes one head cook from each team. Except for children’s or junior cook-offs, all participants and judges must be 18 years of age if cash prizes are awarded.

Promoter/Organizer

A promoter/organizer is any group or individual (hereafter known as a promoter) who is putting together a BCA sanctioned barbecue contest. The promoters/organizers have the responsibility to select judges for their contest. The promoter/organizer may not cook in his or her own contest.

Sanctioning

Sanctioning implies a promoter agrees to follow all BCA rules during their contest. As part of a sanctioning agreement, each promoter promises to pay a predetermined yearly sanctioning fee as defined by BCA. In addition, the promoter also agrees to pay a per team fee (also defined by BCA) for use of the rules, and the usual and customary BCA official expenses to manage the judging area during the contest. A minimum of 15 teams is required for a contest to be sanctioned by BCA.

Contest Official(s)

BCA contest official(s) (hereafter known as an official) is/are the person/persons who are assigned to manage the judging area during a sanctioned contest. These officials enforce BCA rules and follow BCA procedures. BCA will train its officials

Ancillary

to fairly and consistently apply contest rules and procedures at its contests. BCA will assign a minimum of one contest official to a given contest for about every 30 registered teams. Any food item prepared for a contest category that is NOT one of the main barbecue meats of half chicken, pork spare ribs, pork (Boston butt or shoulder), or beef brisket. An ancillary category is also known as a jackpot category.

2. Cooking of Meats All meat will be cooked on site with no pre-marinating, injecting or pre-seasoning allowed. Pre-trimming of the meat, however, is allowed. All meat is subject to inspection by the promoter or their representative. No meat may leave the contest site after the conclusion of the cooks meeting or preparation for the contest has begun.

3. Equipment Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. For traditional contest barbecue meats, only wood and wood products are allowed as heat sources; however, a barbecue pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Cookers that use electricity to run augers, rotisseries, or similar non-heating devices are allowed. No team may share a cooker or grill with any other team.

In the case of non-traditional ancillary categories like hamburger patties or beef steak, the promoter can allow the use of gas or electric as a heat source. In this case, the promoter will make this intention clear in the contest registration forms and other related literature. Likewise, the BCA contest official will also make this allowance clear in the cooks meeting.

4. Sanitation Cooks are to prepare barbecue in as sanitary manner as possible. It is advised that promoters provide power and water connections at or near the individual cook sites to aid in the overall sanitary conditions present at the contest location. When applicable, local health department rules override these rules on sanitation and MUST be followed.

5. Categories Cookoff promoters shall advise teams in advance of applicable meat or ancillary categories and other local rules or conditions. BCA recommends the following meat categories be part of every sanctioned contest:

- Chicken,
- Pork Spare Ribs, and
- Beef Brisket.

Pork (Boston butt or shoulder) can be included as a fourth meat category, but is not required. Pork can be counted towards Grand Champion if desired. Participants will be notified at the Cook's meeting if Pork is counted towards Grand Champion.

BCA suggests that promoters/organizers are free to add the following ancillary categories to any contest:

- Dessert - This should be a separate category and the promoter/organizer should specify if it should be cooked on site, on the pit, or if it can be cooked at home to be entered.
- Sauce - The promoter/organizer should specify if it can be brought from home or cooked on site.
- Open - Any meat/item other than those listed above.

6. Double Tickets

BCA contests use a double blind ticket system. This system assures a fair and unbiased competition. The system requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging container or side of a cup in a manner that hides the number, and the other ticket easily removed by the head cook for retention after signing the head cook's name in front of an BCA contest official or their representative. Winning numbers will not be revealed until time to announce each place in each meat category. At that time, the secret numbers attached to the container will be removed and announced.

7. Product Containers

Entries will be submitted in Styrofoam containers without internal compartment dividers with hinged lids and only a single piece of aluminum foil lining the bottom. No other garnish of any kind is permitted in the container. All judging containers shall be clean and free of any markings. Marked containers are not permitted and will be disqualified by the BCA contest official. The Styrofoam containers will have a minimum bottom size of about 9 x 9 inches. Larger Styrofoam containers will be used for Chicken entries when the contest has 50 or more teams.

8. Turn-In Quantities

BCA requires that the promoter and/or the contest official advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will normally be accomplished at the mandatory head cook's meeting. The BCA contest official or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. Other than the single piece of aluminum foil, other garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray.

While sauce can be used during cooking, there can be no puddling of sauce or any other liquid in the judging container.

For contests of 49 or fewer teams, BCA requires the following amounts be submitted at turn-in:

- Chicken: One half (1/2) fully jointed chicken with skin on, including the skin, breast, wing, thigh and drumstick. A wingtip does NOT have to be present for an acceptable entry. Each chicken entry must fit into the container and its lid must close. The backbone can be cut out if necessary. No Cornish game hens are allowed.
- Pork Spare Ribs: Seven (7) ribs, bone in, meat side up, with all product stacked parallel to the container hinge, with three (3) ribs on top of four (4) ribs on the bottom, all in the same direction. St. Louis cut spare ribs are an acceptable entry. However, baby back ribs, loin ribs, or country style ribs are not acceptable entries.
- Beef Brisket: Seven (7) slices that fills the width of the container, about 3/8 inches thick or the approximate width of a #2 wooden school pencil. The fat cap of the brisket may be cut off after cooking. Likewise, the ends of the brisket can only cut off (blocked) before cooking.
- Pork: Containers should be filled with pieces of pork butt or shoulder that are approximately one-half inch in diameter and more than about one and one half inches long. Cooks should provide sufficient pork to fill the container.
- Dessert: In general, cooks should prepare sufficient product for the number of judges present at the event.
- Sauce: Fill a 12-16 ounce Styrofoam cup about three-quarters full with product. Each sauce entry can contain pieces of vegetables or other components smaller than the tip of your little finger.
- Other: Cooks should prepare sufficient product for the number of judges present at the event.

For contests with more than 50 or more teams, BCA requires that participants turn-in two half chickens (in a larger Styrofoam container), nine pork spare ribs, and nine slices of beef brisket. The quantity of pork can also be adjusted to guarantee sufficient product for judging.

9. Turn-In Times

Turn-in times for each category will be predetermined and will be announced at the mandatory meeting of head cooks (the head cook or

his/her representative must attend). Once this time is set and/or announced no changes will be made. A window of ten (10) minutes before and after the set turn-in times will be recognized, for a total of a 20 minutes. Judging containers received at any time before or after that time will not be accepted for judging. The BCA contest official is authorized to make changes to these times in the event of an emergency and with full notification of all teams in the contest. Turn-in times may be adjusted depending on the number of teams in the contest; for contests with 30 teams or fewer, it is recommended that turn-ins be every hour (60 minutes); with more than 30 teams and less than or equal to 60 teams, an hour and a half (90 minutes) between categories is suggested. Contests with more than 60 teams should have two hours (120 minutes) between categories.

10. Judging

BCA recommends that a computer application be used to score all of its barbecue contests. The contest official will train prospective judges on BCA rules and procedures before the start of each turn-in window. For chicken, judges will be advised to taste either white or dark meat for all samples, depending on their individual preference. Judges should bring any potential raw chicken samples to the attention of the BCA contest official. Chicken entries that are deemed to be raw by the BCA contest official will be disqualified.

If 17 teams or less are entered in the contest, there will be one round of judging. If there are more than 17 teams but less than or equal to 60 teams, there will be a preliminary and a final round (two rounds) of judging. Three or more rounds of judging will be used for contests with more than 60 teams. The number of containers in each round will be set to reduce the number of samples to about half the previous round. The BCA contest official will predetermine the number of top results from each preliminary judging table that will be sent on to subsequent levels of judging.

Judges will be drawn from the general public attending the contest. Judges for meat categories MUST be at least 18 years of age. No team/family members will be allowed to judge on the final table. Head cooks are prohibited to participate as judges. The BCA official can disqualify any judge for just cause.

BCA recommends that a minimum of five (5) judges per table be utilized during the initial round of judging. Subsequent rounds of judging should utilize a minimum of seven (7) and a maximum of nine (9) judges per table. BCA requires that no smoking should take place in the judging area. At turn-in, if a container found to be in violation of the rules, it will be disqualified at the sole discretion of the BCA official.

Judges will score each entry on a scale of 1-10, in integer increments. A score of 10 is the highest score any product can achieve. Conversely, a score of 1 is the lowest score any product entry can achieve. Usually a score of 1 means a judge wants to spit out and not swallow the entry. Whole number scores of 1 to 10 are allowed. Scores of zero or any decimals/fractions are not allowed. Judges will score each entry immediately after it is tasted. Judges will not compare entries to assign scores. All scores will be entered on official BCA judging sheets provided by the contest official.

BCA recommends that a maximum of twenty (20) containers be assigned to each judging table. It is recommended that a predetermined number of top scoring results from each preliminary table be sent to subsequent levels of judging.

11. **Winners and Prizes** BCA recommends that announcement of winners be based on the number of competitors in each category. A contest with ten (10) or more teams should announce places 10 to 1 (reverse order) in each category. More places can be announced, especially if prizes are awarded to those finishers. In the interest of recognizing winners, these places will be announced regardless of prizes or trophies being awarded.

The BCA official will announce if any disqualifications took place during the event. Cooks can check with the BCA official after the conclusion of the awards ceremony to verify ticket numbers that were disqualified. It is recommended that at least one unbiased person verify ticket numbers at the awards ceremony. It is also recommended that the BCA contest official do the announcing of the ticket numbers and head cook's name for each place at the awards ceremony. The ticket numbers of the entries that made it to the final table (finalists) will be read after the winners are announced.

A Grand Champion (overall winner) and a Reserve Grand Champion (overall second place) must be named at every contest. Usually, results from only the meat categories are used to calculate Grand Champion and Reserve Grand Champion. However, other categories can be used at the discretion of the promoter. In this case, the promoter would make this known to the cooks when they register. Also, the BCA official will announce that categories count towards Grand Champion at the cook's meeting. These winners as well as the top ten or more finishers in each of the meat categories will be posted on the BCA website.

BCA uses a cumulative point system for each meat; A total of 10 points will be awarded for a 1st place finish to 1 point being awarded for a 10th place finish. The team and head cook with the highest cumulative number of points will be named Grand Champion. Likewise, the team and head cook with the second highest cumulative number of points will be named Reserve Grand Champion. Large contests with sufficient prize money can pay down to 15 or 20 places. In those cases, the points scale for Grand Champion and Reserve Grand Champion will be adjusted to take this into account.

Scores for all contestants by ticket number will be posted in the judging area after the awards ceremony. Participants will be given sufficient time to taste the top ten entries in each contested category after the conclusion of the awards ceremony.

12. Tie Breakers

In the event of a tie for first place in any meat category in the final round, the sample products will be re-evaluated by a panel of persons who have already judged in the final round. The BCA contest official will select the persons who comprise the tie panel in such a way there always is an odd number of judges and it represents the logistical demographics for all the final round judges. After tasting the tied entries a second time, judges will be polled by paper ballot as to which of the tied entries is best. A judge that believes an entry is the best will give it 10 points. Likewise, the judge will give the second and third best (if applicable) tied entries scores of 9, and 8 points respectively. Judges will assign all tied entries descending scores from 10 (best) until each entry is scored. The entry with the largest cumulative score in this poll in the tie panel is the winner of the category. The entry with the second highest cumulative score finishes second, and so forth until all the places are finalized. The decision of this tie panel is final. Ties for places other than first in each category in the final round, as read during the awards ceremony, will be broken by a consistent computer-based method as approved by BCA.

In the event of a tie for Grand Champion or Reserve Grand Champion, brisket shall be the first tiebreaker, then ribs, followed by chicken, followed by pork or any other meat category judged in the contest. The promoter/organizer must notify all teams in advance of any change in the tiebreaker decision.

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