



BBQ COOK-OFF MANUAL

BBQ COOK-OFF RULES & INFORMATION

In order to qualify as an entrant to the 2016 JCC BBQ Cook-off, full payment of \$275 MUST be submitted online by Monday, September 26th.

KOSHER INGREDIENTS

Shelf Stable Ingredients: All unopened, pareve, KOSHER stamped food ingredients (minus the Kosher meat, Bush's Vegetarian Baked Beans and fresh produce) must be sourced and purchased by your team. When buying ingredients, it will be your responsibility to confirm that each item has an acceptable Kosher Pareve Hechsher (symbol). Approved Kosher symbols are noted on the "BBQ Team Registration" page on www.JCCBBQ.com. Please drop off your bag of shelf stable groceries to the JCC by Thursday, October 6th. There are ABSOLUTELY NO late exceptions.

Specialty Ingredients: You are encouraged to purchase only items on the approved ingredient list featured on the "BBQ Team Registration" page on the JCCBBQ.com website. If your recipe includes ingredients not featured on this list, please save your receipts in case the item is found unacceptable by the supervising Mashgiach. There will be no time to repurchase ingredients that did not pass inspection so please be mindful of the Kosher labels on the ingredients being purchased.

Fresh Produce & Grill Chips: If your recipe includes fresh produce and/or grill chips, please submit an online fresh produce & grill chip request form, via the JCCBBQ website, by Thursday, October 6th. The BBQ Committee will purchase these items for you.

BOOTH SITES

Booth sites for the BBQ will measure approximately 13'x17' on asphalt and will be numbered. Please make sure that your booth will fit within these parameters. Please be a good and considerate neighbor to the adjoining booths.

Vehicles will not be allowed on the contest grounds from 10:00 am on Sunday until after the event ends at 4pm.

Each team is responsible for removing their trash. Trash receptacles will be available to each team. Dumpsters will be available on the grounds. NO CHARCOAL, litter, ashes or grease should be left behind by any team. Prior to leaving, please clean up your entire space and ONLY leave the two grills and grilling utensils behind.

Electricity will not be provided.

Teams may NOT sell any food, drink, or other items during the event.

The JCC will have Kosher lunch (BBQ fare, hot dogs, hamburgers and veggie burgers) available for purchase.

The JCC reserves the right to make additional rules and regulations as the situation warrants.

BBQ COOK-OFF CONTEST LOGISTICS

MARINATE MEAT: Thursday, October 27th - Temple Beth Sholom (TBS)

There will be a quick BBQ Cook-off meeting on Thursday October 27th at 6p at TBS. Please make sure your Pit Boss or a team representative is able to attend this meeting.

You will then have from roughly 6:15-9p to prep your food entries. When you arrive to prepare your meat, all of your approved Kosher ingredients that you purchased plus the produce that you ordered, will be on your table and labeled with your name. There will be a community table of briskets, ribs, and two cans of Bush's Vegetarian Baked Beans that will be available to marinate. These beans will be the base of your bean recipe.

After you have finished for the evening, please clean up your work area. Please do not remove any cooking utensils from TBS. The BBQ committee will collect all cooking utensils and provide a clean set of BBQ utensils on Sunday morning.

Your sauce, marinated/rubbed meats, and beans must be carefully and completely sealed in either a Ziploc bag or bowl with lid and labeled with your team name before placing in the TBS refrigerator. All bags, bowls, aluminum foil and plastic wrap will be provided. After the mashgiach has wrapped a kosher designated label around your food, you may place your items in the refrigerator.

BOOTH SET UP: Saturday, October 30th after sundown at TBS or on Sunday after 5a.

The BBQ Committee will begin set up outside on Saturday evening (weather and TBS permitting). On Sunday, each team will be allocated with the following items:

- | | |
|--------------------------------|--------------------------------------|
| - 2 BBQ charcoal grills | - mixing spoon |
| - Charcoal briquettes | - roll of tin foil |
| - 1 set of BBQ utensils | - disposable food handling gloves |
| - 2 cutting boards | - judging tins |
| - 2 grill gloves | - 10 cooking tins for beans and meat |
| - 1 nearby garbage can | - wood chips based upon request |
| - non-serrated knife and fork | - 1 internal meat thermometer |
| - paper towels | - 1 grill thermometer |
| - taster serving cups & spoons | |

Please advise the BBQ Committee if you need any additional items by Friday, October 7th. Please plan to provide table, chairs and canopy for your team.

The \$275 fee entitles up to eight (8) people on your team free entry to the festival. If your team has MORE than 8 people, please purchase tickets for those who will be staying on premise to enjoy the festival after the gates open at 12p.

Please be considerate of your neighbors and do not remove items from other booth areas.

At the end of the BBQ, please clean your tables and surrounding area. Toss all disposable items in the trash bin and the BBQ committee will pick up all BBQ utensils and supplies. The BBQ Committee will advise how best to dispose of charcoal.

BBQ COOK-OFF KOSHER RULES

KOSHER UTENSILS

You can only use the utensils provided by the BBQ Committee as they have been certified kosher by the supervising Mashgiach. You cannot bring your favorite (fill in the blank), even if your home is considered Kosher.

Remember: “There is absolutely no crying in BBQ.”

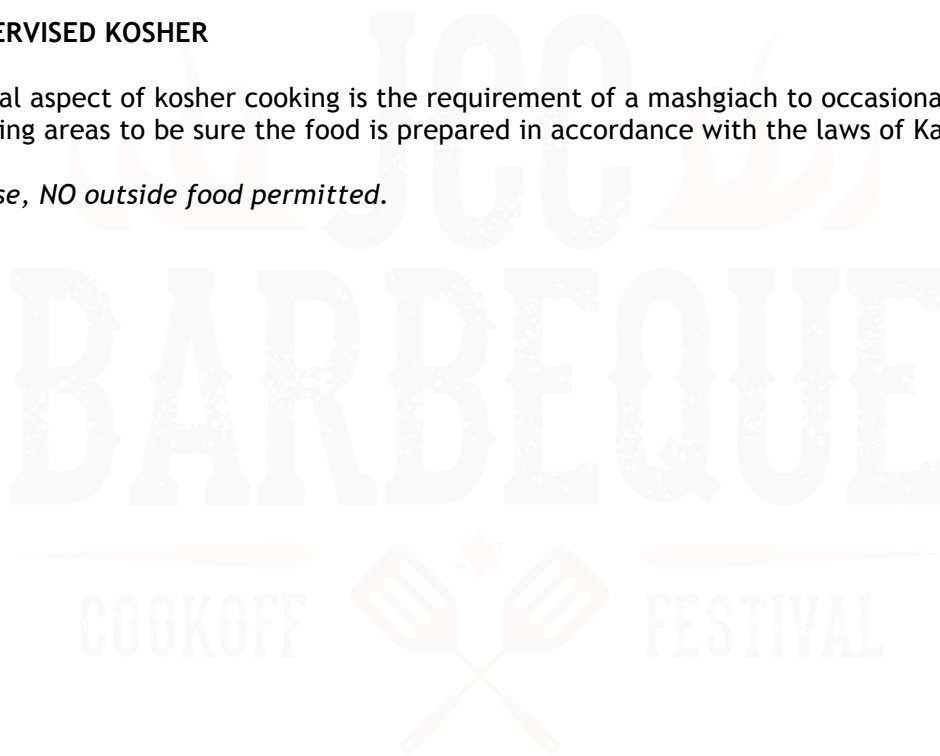
JEWISH COOKING

In order for most foods to be kosher, they need to be partially cooked by someone Jewish. For this event, we require that the Rabbi/Mashgiach light the fire on the grill for you. This standardized method of cooking will alleviate any questions from the observant guests tasting your delicacies.

SUPERVISED KOSHER

A final aspect of kosher cooking is the requirement of a mashgiach to occasionally check cooking areas to be sure the food is prepared in accordance with the laws of Kashrut.

Please, NO outside food permitted.



BBQ COOK-OFF JUDGING PROCEDURES & AWARDS

FOOD JUDGING: Judging for brisket, ribs, and beans will be performed by "blind judging." Judges will not know the identity of the team being judged. Judging will be done by a 3rd party panel who are at least 18 years of age and who can objectively award points based upon taste, tenderness, and appearance of the meat and the beans. Only judges and necessary BBQ support staff will be allowed in the judging area during the judging process.

FOOD SAMPLE REQUIREMENTS:

- Entries must be delivered in the presentation container provided by the BBQ committee.
- Meat must be fully cooked and heated to 160 degrees F or above before submitting.
- Teams must use the serving forks and/or gloves provided.
- Plating food in the presentation containers without gloves will result in disqualification.
- Please do not include: raw vegetable garnish or any other foreign materials. Cooked vegetables that are a part of your recipe are acceptable.
- 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, about 1/8 inch cubed. Sauce violations shall receive a score of one (1) on Appearance
- No bones in containers! Each contestant must only submit three (3) small portions of meat in the approved container. Meat can be presented sliced, diced, chopped, or pulled as long as the pieces are separated and enough provided for three (3) different judges. Judges will not pull, cut, slice or separate product samples. Remember, the judges are tasting multiple teams' brisket, ribs and beans. The goal is not to feed them lunch, but instead, to qualify and judge your SAMPLES.
- The JCC is selling BBQ Cook-off tasting tickets again this year. After you submit your entries to the judges, please set aside the remaining meat and beans (for Fundraising purposes) and cut/spoon the rest into Costco-size samples. These samples will be served to those attendees who have purchased tasting tickets. Each ticket will buy *one* sample size serving. Both the meat and the beans will be served in the serving cups provided by the BBQ Committee.

NON-FOOD JUDGING: Best Booth and Best Team Name will be judged by the official judges, not the festival attendees. This scoring will count towards the official Grand Champion title.

Festival attendees will also have a chance to get in on the fun by voting for best team name and best booth design. This vote will NOT count towards the official Grand Champion title but instead, will be promoted as a "People's Choice Award" and will include one (1) \$100 cash prize for each of the two categories.

JUDGING TIMES: Food containers will be delivered to each team during set-up Sunday morning. Teams will PROMPTLY deliver their entries to the judging area at:

Beans 11:45p Ribs 12:45p Brisket 1:45p

Entries delivered 5 minutes past the due-in time will be disqualified.

Judges will review team names and décor starting at 11a.

POINT ALLOCATION: Each entry will be judged on the categories of appearance, taste, and tenderness. The scoring system is from 2 (Poor) to 9 (Excellent). All whole numbers between two and nine may be used to score an entry as: 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, 2 inedible.

All judges will give a (1) in appearance for unapproved garnish, pooled sauce, bone-in rib submission, or less than 3 samples of meat. All judges will give a one (1) in all criteria for a marked turn-in container, foreign object in the container, or submitting incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.

Judges will then apply an “overall” score to the entry using a scale of 8.0 to 10.0; and only issuing that overall score one time. (i.e. only one entry the judge tastes in the entire category can be given 10.0, or 9.9, or 8.2, etc...) Results will then be tallied and total points in each category will determine the ranked winners.

The BBQ Grand Champion will have the most points across all categories awarded as:

RIBS	BRISKET	BEANS	BOOTH	TEAM NAME
1 st Place 13	1 st Place 12	1 st Place 8	1 st Place 10	1 st Place 7
2 nd Place 12	2 nd Place 10	2 nd Place 6	2 nd Place 8	2 nd Place 6
3 rd Place 10	3 rd Place 8	3 rd Place 3	3 rd Place 6	3 rd Place 3

PRIZES:

- Cash prizes and trophies will be given to the 1st, 2nd, & 3rd place overall winners:

1st place: \$1,000

2nd place: \$350

3rd place: \$250

- Ribbons will be given for 4th and 5th place overall winners

- Cash prizes will also be given for People’s Choice Awards:

Best Team Name: \$100

Best Booth Design: \$100

- TOTAL CASH PRIZES AWARDED: \$1,800

BBQ COOK-OFF SAMPLE IDEAS

SAMPLE TEAM NAMES:

- * Beef Prepared
- * MargaMEATaville
- * LeBron James and the Miami MEAT
- * Que's Brothers
- * Bernie Rib-off's Big House
- * Love Me Tender Loin
- * Empire Steak Building

SAMPLE BOOTH IDEAS:



The Garden of Eatin'



Mad Hatter's BBQ



Barbie Que



Bris Kids: A Cut Above The Rest



JewManji



Jew Man Group