



BBQ Cook-Off Rules

1. **SUPPLIES** – Teams must provide all of their own supplies. Huston-Tillotson University will provide space, trash bags, and the containers for judging. NO ELECTRICITY OR WATER WILL BE PROVIDED. Props, trailers, vehicles, tent coverings, or any other part of the contestants' equipment **MUST NOT EXCEED** the boundaries of the assigned cooking space unless approved by the special events coordinator. Holes or dug pits are not permitted. Any equipment or devices that may damage the surface area of the contest site in any way are prohibited.
2. **PREPARATION** –All meats will be cooked on-site. The preparation and completion of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter.
3. **SANITATION** – Cooks are to prepare and cook in a sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. Teams must provide their own cleaning area for wash, rinse, and sanitization.
4. **ENTRIES PER PIT** – **HT** recognizes that a contestant or team consists of one chief cook and no more than four assistants (only one entry (one chief cook) will cook on a given pit). It will be the responsibility of the promoter to monitor entries. Notwithstanding multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed. Contestants may check into the designated Barbecue Cook-off area beginning at 8:00 A.M Friday, Saturday 7, 2015, and must have all equipment packed away by 10pm.
5. **The following categories are recognized by HT:**
Traditional
Beef Brisket
Pork Spare Ribs
Chicken – one half (1/2) fully jointed domestic chicken that includes a breast, wing, thigh, and drumstick. **(NO Cornish Game Hens)**
Sausage
6. **JUDGING TRAYS** – A single sheet of aluminum foil should be supplied in each tray. All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean.
7. **JUDGING TRAYS CONTENTS** – HT requires that all cooks obtain equal quantities and cuts of meats to be placed in each judging tray. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All

garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Judging of meat is based upon: appearance, color, aroma, tenderness, taste and aftertaste.

8. **TURN-IN TIME** – Turn-in times for each category shall be pre-set. Once this time is set and/or announced no changes will be made. A turn-in window often (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging.
9. **TERMS FOR DISQUALIFICATION** – After the tray has been turned in, any tray found to be in violation of **HT** rules, will be disqualified at the discretion of the “Head Judge”. Disqualified tray numbers will be called out immediately following the category announcements.
10. **SAMPLES** – HT recommends that each entrant provide small samples of barbeque for the audience. This is something new to involve others in the cook-off experience.

ANY AMENDMENTS TO THESE RULES WILL BE PROVIDED TO ALL ENTRANTS AT THE TIME OF CHECK-IN.

MAIL OR DELIVER COMPLETED FORMS TO:

**Huston-Tillotson University
First Homecoming Barbeque Cook-Off
900 Chicon Street
Austin, Texas 78702**

For more information call the Director of Alumni Affairs, Bridgett C. Lee at 512.505.3074, via email at bclee@htu.edu, or events@htu.edu.