

“Q at the Zoo” Backyard Barbeque Contest

Official Rules & Information



REGISTRATION & CHECK IN

Participants must be 18 years of age or older to be eligible for participation in the cooking contest.

Team entry fee is \$400.00. This can be paid in advance by Wednesday, May 6, 2009 or at the mandatory Team Registration Meeting. Please make all checks payable to: Holy Family Cristo Rey High School

Early registration and individual tickets are available via www.hfcristorey.org or www.holy-family-cristo-rey.ticketleap.com/bbq09 as well as the “Q at the Zoo” Facebook event page, which is available for all contest participants through Wednesday, May 6, 2009.

There will be a mandatory Team Registration Meeting (at least one representative from each team must attend), Wednesday, May 6, 2009 at 7:00 p.m. at the offices of Sirote & Permutt, located at 2311 Highland Avenue South Birmingham, AL 35205.

Each team must submit a team name at the Team Registration Meeting. PLEASE keep in mind that this is a family friendly event and names should be appropriate for announcement (Event coordinator reserves the right to require a name change if the submission is deemed inappropriate).

Each team will be assigned a cooking space, the size designated by the Event Coordinator. Tents will be provided by the Event Coordinators to use within the space. Each team's equipment and supplies will not exceed the assigned boundaries.

Teams will have access to the Birmingham Zoo parking lot and the designated Event Area after 6:00 p.m., Friday, May 8, 2009 and may begin set-up and submission preparation at that time, if they so desire.

Vehicles and/or trailers are allowed within the Event Area for equipment and supply drop off only as of 6:00 p.m. on Friday, May 9, 2009. All vehicles must be moved away from cooking areas immediately following drop off. No vehicles are allowed in this area after 9:00 a.m. on Saturday, May 9, 2009. The Birmingham Zoo parking lot will be available for day parking.

COOKING & SUPPLIES

Food categories will be segmented as noted below:

- CHICKEN - chicken, any cut, feet and internal parts are not permitted.
- PORK - Any cut except ribs, feet and internal parts are not permitted.
- BEEF - Any cut, except ribs, internal parts are not permitted.
- RIBS - Ribs, no country style ribs
- SAUCE - BBQ sauces including white sauces

General access to water will be supplied thru a hose in the common cooking area.

Bottled water and ice will be available for a fee.

Electrical outlets will be available to contestants on an as-needed basis, but teams will have to supply their own power cord with adequate length to reach their designated cooking area.

Contestants will provide all equipment, supplies and cooking utensils. Your checklist may include items such as: grill, meat, charcoal or wood for fire, pots and utensils, cutting boards, electrical cords if needed, cooler, seasonings, sauce ingredients, trash bags, paper towels, beverages, cups, etc..

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COOKING & SUPPLIES cont.

Fires will be of wood, wood pellets or charcoal. Gas and electric grills are not permitted. Deep fryers are permitted, but contestants must get approval for placement in cooking areas by an Event Coordinator.



No OPEN FIRES are permitted anywhere; all fires must be contained in a grill.

All teams must dispose of hot ash and coals in designated metal containers provided by the Event Coordinator.

Do not cook meat prior to event. ALL meats must be raw at the beginning of the event. Teams may begin preparing submissions in the Birmingham Zoo lot designated Event Area after 6:00 p.m. on Friday, May 8, 2009.

ALL meat must be USDA approved. No Wild Game allowed.

There will not be a formal meat inspection by the Event Coordinator. Please Do Not get anyone sick! Make sure your meat is stored at the proper temperatures and is edible.

There will not be "clean up" work stations provided on site. General access to water will be supplied thru a hose in the common cooking area. Please plan to accommodate for this lack of facility.

All contestants are expected to wash their hands and any cooking utensils before handling or preparation of any food items.

EVENT TIME LINE

All contestants will synchronize with cell phone time at the mandatory Team Registration Meeting, Wednesday, May 6, 2009.

Food Entries will be submitted in the following order: 1) Chicken 2) Ribs 3) Pork 4) Beef 5) Sauce

Teams must turn in samples for judging on-time. Submission within 5 minutes before or 5 minutes after published deadlines is acceptable; all submissions outside of these timeframes will be excluded from judging.

TENTATIVE submissions deadlines are scheduled for Saturday May 9, 2009:

3:30 Chicken
4:00 Ribs
4:30 Pork
5:00 Beef
5:30 Sauce

CONFIRMED times will be announced at the Team Registration Meeting, Wednesday, May 6, 2009.

Awards will be announced on stage inside the zoo event between 7:00-7:30 pm (TBD).

Standard containers for submission of entries for judging will be provided by the Event Coordinator.

All submissions must be made in the provided containers without alteration. Do not mark or make the container identifiable in any way or your food item will not be scored. (toothpicks, foil, skewers or other foreign items are prohibited)

Meat shall not be sculptured, branded or presented in any way to make it identifiable.

6 "pieces" of each food item will be submitted for individual judging.

Teams are only allowed to submit one entry in each category. Teams must leave the judging area immediately following their submission.

FOOD SUBMISSION RULES

Garnish is discouraged and should be used sparingly if needed.

Sauce is optional and must be applied directly to meat if used. Do not drown the meat or leave a pool of sauce in the container. No side sauce dishes will be provided or allowed for judging except in the Sauce category.



JUDGING RULES

Items in each of the four categories will be judged separately. There will be a 1st, 2nd, and 3rd place ranking for each. Overall scores will be calculated based on the scores in the meat categories only, the scoring in the sauce category will not contribute to the overall winner score calculations.

Tie breakers will be decided by the head judge.

Each item will be scored on:

Presentation/Appearance

Taste

Texture / Tenderness

Judges will not have knowledge of the preparing team's identity.

Judges will be assigned to a food category with an expected maximum number of tasting at 8 servings, so all of one food category may or may not be scored by the same panel of judges.

GENERAL INFORMATION

Interpretation of the "Q at the Zoo" Backyard Barbeque Contest Guidelines are at the discretion of the Event Coordinator(s). Any questions should be directed to an Event Coordinator Representative.

NO Pets are allowed at the event, but friends and family are welcome.

Teams may not sell food or drink to the public. Alcoholic beverages are allowed in the "Q at the Zoo" Backyard Barbeque Event areas only. Canned beverages are encouraged over glass bottles, but either way, beverages should be poured into a cup for consumption. Do not bring any beverages into the Birmingham Zoo or outside of the barbeque event area boundaries.

Access to fire extinguishers will be provided for emergency purposes, each team is expected to take reasonable care in preparation of food/fire and bring personal extinguishers or spray bottles for minor incidents.

Contestants must adhere to all electrical, fire and other relevant municipal codes.

First Aid kits are not required, but recommended. The Event Coordinator will have a kit on site, but please bring your own if possible.

It is the responsibility of the contestants to clean up after their teams and leave assigned cooking space and the event area reasonably clean and free of trash. Again, clearly marked designated, metal, hot ash and coal disposal containers will be provided, do not use event or Birmingham Zoo trash containers to dump your ash and coals.

Have fun & Thank you for supporting Holy Family Cristo Rey!