

## **13-0 BURN RULES AND REGULATIONS**

The 13-0 BURN BBQ Committee welcomes you to the 1st Annual 13-0 BURN BBQ Cook-off. All entry forms will be submitted online with the fee for the cook-off space at a rate of \$100 per student team and \$250 per community team.

### **ENTRY FEE**

The fee will be due upon confirmation of sign-up. There will be 10 spaces allotted for student organizations and 10 spaces allotted for community participants for a total of 20 teams. Spaces are on a first come, first served basis and no space will be held without the timely submission of the application and timely payment of the entry fee. The application can be submitted once registration opens on October 28, 2024 at 1:00 pm and the entry fee is due by 5:00 pm on November 1, 2024 (or until all spaces are filled). Any other entries received after the application submission deadline will only be accepted if space allows.

### **TEAM COMPOSITION**

Each BBQ team should consist of one head cook and no more than four team members. Each team must have and cook on their pit and cooking team members may not cook for more than one team in the competition. Each BBQ team is required to have the head cook attend the rules and regulation meeting which will be held on Friday, November 29, 2024, at 1:00 pm. The head cook is responsible for the actions of their cooking team and space. The head cook must be onsite and available during the cook-off competition.

Excessive use of alcoholic beverages may be grounds for disqualification. Security officer(s) will be permitted to all areas of the cook-off, including team spaces, and will have authority to handle matters in accordance with the law. Each team must monitor its own area when it pertains to minors and alcohol. Excessive noise will be determined by security.

### **COOKING RULES AND REGULATIONS/CATEGORIES**

Cooking categories to be judged include: brisket, chicken, and pork spareribs. Quantities for turn-in are as follows: One (1) half chicken complete with breast, thigh, leg and wing, eight (8) pork spareribs, and eight (8) brisket slices.

There will be a head cooks meeting on Friday, November 29, 2024 @ 1:00 pm where all rules/regulations and quantities will be reviewed. All meat must be raw. There should be no pre-marinating prior to the start of the cook-off. No garnish or sauce may be present at turn-in. You may cook with sauce, but it may not be ladled/spooned or otherwise placed on the meat at turn-in. Any questions or concerns should be address at this meeting.

All measures will be taken to ensure judges do not know whose entry is being judged. Decisions will be final, and awards will be presented prior to kick-off on November 30, 2024. Cooking teams are required to have a representative present.

### **SETUP INFORMATION**

Setup will begin on Friday, November 29, 2024, at 9:00 am and end at 12:00 pm. Vehicles and pits will be staged in a predetermined location and brought to the setup area one at a time. Once a vehicle is called to the competition location, the pit will be disconnected and placed in the designated spot at the competition site by a university provided vehicle. Personal vehicles will not be permitted in the competition cook site area. After your pit is placed, you may drop off material as needed at your cook site. Any vehicle parked outside your cook-off team's boundaries after the designated time may be towed at the owner's expense.

Cook-off sites will be approximately 20' x 20' or as otherwise marked. Any equipment and decorations must fit within the area assigned to the team. Electricity will not be supplied by the 13-0 BBQ Cook-off Committee.

Each team will be responsible for cleanup within their assigned space. Load out will begin Sunday morning at 7:00 am. All participants should be at the predetermined staging location prior to 12:00 pm. You **MUST BE OUT BY 12:00 pm Sunday, December 1, 2024**. Garbage cans will be provided, and appropriate containers will be provided for hot ashes. Any equipment or supplies left after 12:00 pm on Sunday, December 1<sup>st</sup> will become the property of the 13-0 BBQ Committee. Any space left in disarray can disqualify the team from participation in other University sanctioned events.

## **EQUIPMENT**

Cooking teams must supply all necessary meat, equipment, and supplies. Each team must provide drip pans or diaper the pit being used. All teams are required to have a fire extinguisher present during times of cooking with a current date tag. Committee personnel will randomly inspect for extinguishers. Any equipment or supplies used are the sole responsibility of the cooking team and must be contained in their designation area. Fire holes or open pits are not permitted. Propane heaters are permitted for heating purposes but will be used at the discretion and responsibility of the team. Pit fires must be wood or wood substance (charcoal). BBQ pits may include gas or electricity to start natural fiber substances to complete cooking.

## **SCHEDULE**

Friday, November 29, 2024

**9:00 am - 12:00 pm Team arrival and Set-up** (teams not in place by 12:00 pm will not be allowed to participate and no refunds will be given)

**1:00 pm – BBQ Team Meeting** (onsite)

Saturday, November 30, 2024

**4 Hours Prior to Kick-off – Judging of Meat with Awards to Follow**

Sunday, December 1, 2024

**12:00 pm – All spaces must be cleaned and cleared.**

## **AWARDS**

Trophies will be given as awards. Entries will be based on student and community categories with the following given for each. There will be an overall Grand Champion and overall Reserve Champion.

Brisket – 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> Place

Chicken- 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> Place

Pork Spareribs – 1<sup>st</sup>, 2<sup>nd</sup>, and 3<sup>rd</sup> Place

Overall Grand Champion and Overall Reserve Champion

Please contact Trudy Bennett @ (979) 224-0589 if you have any questions.

***\*The 13-0 BURN BBQ COMMITTEE or any other 13-0 BURN BBQ Cook-off volunteers will not be held responsible for accidents, theft, or damage to persons and/or equipment.***