

Kids' Que Competition Rules and Regulations

Commissioner's Cup BBQ Cook-off

Rules:

1. The entry fee to participate in the Kids' Que is \$15 per contestant.
2. No refunds will be made once the entry form and entry fee have been accepted.
3. The deadline is March 8, 2019.
4. The contest is open to children ages 5-10 for the Junior Division and 11-16 for the Senior Division.
5. A parent or guardian must be present at all times to assist with the grill. Please let the children take lead on how they want to cook and prepare their hamburger or pork tenderloin.
6. Each contestant and their parent or guardian must be present for a meeting at 4:00 pm. Contestants must cook and turn-in the meat supplied by the contest.
7. Turn-in time for both groups is 6 pm at the designated location (will be announced at the Friday meeting) with a 10 minutes window of 5 minutes before and 5 minutes after. No late entries will be accepted.
8. Teams are responsible for the clean-up of their assigned cooking area. Trash, ash and grease must be placed in the designated disposal areas.
9. Team members are responsible for abiding by all rules and regulations. Failure to do so will be cause for disqualification.

Senior Division (ages 11-16)- Meat: Pork

1. Each contestant will receive two pork tenderloins following the 4 pm meeting.
2. Meat must be cooked to an internal temperature of no less than 145°.
3. Contestants can use any accompaniments or garnishes, but the meat must be the main focus.
4. No foreign matter (foil, toothpicks, sauce cups, etc.) will be allowed. All items must be edible.
5. Contestants may use the product in any manner but must be turned in complete. Judges should not be expected to cut, dip, or sauce the entry after turn-in.
6. No less than eight individual samples will be turned in. More can be submitted.
7. Entries will be presented in a pre-numbered 9 x 9 foam box.

Junior Division (ages 5-10)- Meat: Hamburger

1. Each contestant will receive two pounds of ground beef following the 4 pm meeting.
2. Meat must be cooked to an internal temperature of 130°.
3. Contestants can use any component, dressing, lettuce, tomato, ketchup, mustard, etc. Garnishing is permitted, but the meat must be the main focus.
4. No foreign matter (foil, plastic, toothpicks, etc.) Skewers will be allowed. All items submitted must be edible except for the skewers.
5. Contestants may use the product in any manner but must be turned in complete. Judges should not be expected to cut or assemble the entry after turn-in.

Judging:

1. Judging will be based on the following criteria: appearance, aroma/ taste, and texture/ tenderness.
2. Scoring will be on the same scale as the BBQ judging 1- 10 with 10 being the highest.
3. Award will be presented during the awards ceremony on Saturday at 3 pm.

Any questions, please contact event coordinator Kate Daly at kdaly@scda.sc.gov.