

VetWealth's 5th Annual RaiderVet BBQ Cook-Off Official Rules

1. TEAM SIZE/COMPOSITION

Teams can range in size between one individual contestant up to, but no more than 4 team members. Teams are capped at four team members. To be eligible to win prizes all team members must be current TTU SVM students, faculty, or staff.

2. MULTIPLE ENTRIES PER TEAM

Contestants/Teams can enter in as many categories as they wish (full participation in multiple categories is encouraged, as Grand Champion status is determined by most total points across all four categories) but may not enter in a single category more than once (i.e., one team may not submit two different Rib recipes to be judged separately). Entry fees will be \$5 per category.

3. COOKED ON OR OFF SITE

All dishes that are entered into judging will be cooked by the participants. While cooking on campus is highly encouraged to facilitate comradery, competition, and festivity - cooking is allowed to be performed on or off campus (including a combination of the two). All cooking must be performed by the entered contestants – pre-made, pre-cooked (restaurant, prepped-in-store, etc.) food is prohibited and anyone found to be in violation will be immediately disqualified. **If competitors need a power source they are responsible for providing it.**

4. SANITATION

All cooks are to prepare and cook in a safe and sanitary manner. Hand Sanitizer will be provided for each team to have and use at their station. A pan to catch grease will be provided, but Contestants are responsible for preventing grease or oil from staining concrete. Cooking conditions are subject to inspection by the judging committee at any given time. If a contestant's area is deemed to be unfit for public/school grounds (uncontrolled flame, strewn trash, etc.) then they will be asked to correct the issue or be disqualified.

5. CATEGORIES DEFINED

PORK RIBS

St. Louis, Spare, or Baby Back pork ribs. Served and turned in on-the-bone

OPEN MEAT

Any type of meat as specified by promoter, other than pork ribs. Entry must consist of at least 90% meat, as determined by PROMOTER (i.e., no roast beef sandwich, no pepperoni pizza, etc.). If you have questions about eligibility of a dish, please contact Landon Evans at 979-221-6676 or landon@vetwealth.com

POTATO SIDE

Any dish where potato is the focus and primary ingredient. If you have questions about eligibility of a dish, please contact Landon Evans at 979-221-6676 or landon@vetwealth.com

DESSERT

Any home-made dessert.

PEOPLE'S CHOICE

Any contestant entered in one or more of the above categories has the option to participate in the People's Choice competition. People's Choice does not require its own entry fee. People's choice will not be judged by official competition judges, but instead be evaluated by general event attendees.

For \$3, Attendees will be given one ticket that they will award to their favorite team based on food sample and showmanship. Contestants participating in people's choice are free to give samples of any and all of their foods cooked for one of the four categories. (i.e., if you enter in one category, you can also provide samples of that one category for People's Choice. If you enter in four categories, you can provide samples of one, two, three, or four of your dishes for People's Choice) Contestants may choose what they provide to attendees for People's Choice, so long as the item qualifies for one of the four main categories. (i.e., you may not provide tomato soup for people's choice. Unless you think that's a dessert. In which case you'd be wrong.)

At the end of the competition, the team with the most attendee tickets will be awarded champion of People's Choice and take home all of the money collected from sampler ticket sales. Contestants are encouraged but not required to participate in People's Choice.

6. CRITERIA FOR TURN IN SAMPLES

For meats, turn in one showpiece for each category plus 5 bite size pieces. (Example: if turning in Brisket for Open Meat, contestant should include 1 full brisket slice for presentation/visual judging and 5 additional bite size pieces for judges to sample) Rib samples must have bone in it and can be any length as long as the lid will close. Each rib counts as a showpiece only turn in 5, NOT 6.

For sides and desserts – you determine. Judges WILL score based on ease of eating. If your dish can be easily served, divided and spooned/forked from one showpiece group (such as potato salad), you do not need to portion individual bites. If your dish will be difficult to for judges to portion with plasticware, you should portion before turn in and serve alongside showpiece.

7. JUDGING TRAYS

Teams will be provided a Styrofoam tray with a hinged lid and without dividers lined with foil bottom. All judging containers shall be clean and free of obvious marks. Marked containers may be disqualified at the Head Judges' discretion. Cooks are responsible for ensuring the containers they receive are clean and undamaged. Cooks are also required to sign the duplicate ticket on your turn in box. No prize will be awarded if the matching duplicate ticket is not signed.

8. GARNISHES

Garnishes may be included in your turn in box but will not be evaluated for taste.

9. TURN-IN TIMES

Turn-in time window will be 5 minutes before and 5 minutes after listed turn-in time. Judging trays received after this window time will not be judged. Four categories will have 15 minutes between turn in, in the order of:

- Ribs
- Open Meat
- Potato Side
- Dessert

Official Turn In Times and Windows

5:30 – Ribs

5:25-5:35 Turn in window

5:45 – Open Meat

5:40-5:50 Turn in window

6:00 – Potato Side

5:55-6:05 Turn in window

6:15 – Dessert

6:10-6:20 Turn in window

10. GRAND CHAMPION SCORING SYSTEM

Finalists in each category will receive points for their finish based on the following schedule:

1st Place: 10 Points

2nd Place: 9 Points

3rd Place: 8 Points

4th Place: 7 Points

5th Place: 6 Points

6th Place: 5 Points

7th Place: 4 Points

8th Place: 3 Points

9th Place: 2 Points

10th Place: 1 Point

Points will only be awarded to as many finalists as are awarded (i.e., if only four entries in dessert category, no points will be awarded beyond 4th Place).

The team/contestant with the most total points at the end of judging will be awarded the Grand Champion trophy and cash prize!

11. Modification

Rules are subject to amendment. If rules are amended then all competitors will be provided with an updated copy of the rules prior to Cook-Off commencing.

Copy of Judge's Score Sheet for Contestant Reference:

2ND Annual RaiderVet BBQ Cook-Off

Official Score Sheet

Team or Entry # 	Total Possible Points (50)	Poor	Fair	Good	Very Good	Excellent	Total
Appearance Does the prepared product have eye appeal? Appetizing color, proper moisture level, etc.	10	1 2	3 4	5 6	7 8	9 10	
Taste How does it taste? Do you like it or not? How does it compare to the best in its category you've ever had?	25	13 14	15 16 17	18 19 20	21 22 23	24 25	
Tenderness/Texture Is it tender enough? Too tender (mushy)? Does it have an appealing bite? Is the food easy to eat? Do differing textures (if applicable) blend well together?	10	1 2	3 4	5 6	7 8	9 10	
Overall Impression Creativity? X Factor?	5	1	2	3	4	5	
Judges will start scoring at the "Good" category and go up or down from there as they see fit. The lowest total score of the four judges will be thrown out. In case of a tie, the lowest thrown out score will be added back in. If still tied, the scores will be compared with all four judges for highest cumulative scores in taste, then tenderness, then appearance.							TOTAL SCORE: