

BARBECUE Contest

2022 GUIDELINES

June 11, 2022 · Rogers Convention Center · Rogers, AR

LOCATION

The cooking contest will be held in the northwest parking lot of the Rogers Convention Center at the Embassy Suites of Northwest, Arkansas. Each entry will be assigned a clearly marked space. Each single space is defined as 3 parking spaces wide by 2 parking spaces deep (approximately 27' wide by 30' deep).

We are expecting to have over 5,000 people in attendance at the 26th Annual Barbecue Contest.

COOKING TEAM

Each cooking team must represent a poultry company, complex, a combination of complexes, a university or an allied member company. One member of the cooking team is to be identified as the **"Chief Cook"**. Only the members of the cooking team listed on the registration form will be allowed to assist with food preparation and cooking. Each member of the cooking team must be employed by the company they are representing or be a student or faculty member of the university they are representing. The **Chief Cook** is responsible for the conduct of the team. All members of the cooking team are expected to be professional and responsible while they represent their company or university. Additional members of the team may take part in decorating, hospitality, theme presentation or other necessary functions. All team member should be in attire associated with their theme or some type of uniform that is clearly marked with a company logo/name and location of company.

COOKING TEAM LOAD IN

All equipment and supplies can be unloaded any time after **12:00 noon on Thursday, June 9, 2022**. If an earlier load-in time is necessary, arrangements must be made and approved by the Barbecue Contest Committee.

Mike Prpich, Barbecue Committee Chair

Mobile: (870) 654-0129

Email: mike.prpich@tyson.com

Teams can locate their assigned space by contacting the Barbecue Contest Chairman or through locating their team name on the available map at the front entrance of the barbecue contest. Each team can drive their vehicle to the cooking site to unpack. All teams should get their cookers in place as soon as possible, then unpack and move their vehicles outside the cooking area. **All vehicles are to be removed from the contest area by 6:00 p.m. on Friday, June 10, 2022.**

FIRE SAFETY

Each team must have a fire extinguisher on site before a fire can be started. Any tents or awnings 10'x10' or larger must be flame retardant. Fully enclosed tents are permitted as long as cooling units are available for the tent. Flammable decorations are not permitted. **No cooking will be allowed inside or under tents, awnings or near any decorations.** Each team may have two (2) bottles of propane for cooking purposes. If a spare unit is required, it must be stored a safe distance from the cooking area. Each booth and cooking area will be inspected by a safety person prior to a fire being started.

FIRST AID

A first aid station will be located at the entrance of the barbecue contest and will be clearly marked with signs stating "FIRST AID". A ambulance with EMT's will also be on sight should an emergency occur.

June 11, 2022 · Rogers Convention Center · Rogers, AR

TENTS | POWER | WATER

1. Tents are available to rent. Rental includes installation and removal. The option to rent a tent is on the Barbecue Contest Entry Form. **Tent rentals must be made in advance (no exceptions).**
2. Electricity will be provided by Hugg & Hall. All tents are equipped with one 20 amp drop with 4 plugs. Additional drops will be \$175 each. Requests for additional drops must be made on the Barbecue Contest Entry Form.
3. Malone Mechanical will install water lines to support all water needs.
4. Sunbelt Rentals will provide one cooling fan to each team. Additional cooling fans will be \$150 each. Requests for additional cooling fans must be made on the Barbecue Contest Entry Form.

FOOD PREPARATION

1. Each team must provide their own meat and equipment necessary for preparation for 100 servings in addition to that required for judging, sampling, and hospitality. The 100 servings will be served at the banquet that evening.
2. A refrigerated trailer will be provided to hold product until cooking time. **The refrigerated trailer will be available for storage at 9:00 a.m., Thursday, June 9.**
3. Poultry (chicken or turkey) prepared for judging and meals must be grilled or smoked on site.
4. All cooking areas will be subject to inspection for sanitation and cleanliness. *(See Guidelines for Cooked Products for more details)*
5. As food is prepared for serving, it will be inspected for doneness by a food technologist. The food will be certified by the technologist as to doneness with the certification slip accompanying the product to be judged. No food will be set aside for serving at the evening meal until it has first been certified for doneness. The Contest Committee members will help cooking teams locate technologists as needed.
6. There will be storage containers furnished for cooked product until time for serving. Teams need to bring plenty of foil to line the containers, and packaging tape to seal containers. Containers must have team name clearly marked on all four sides of the container.

COOKING CONTEST

1. There will be two (2) divisions in the cooking contest. They are as follows: (a) Poultry companies and (b) Allied companies
2. There will be four (4) categories in the poultry division cooking contest. They are as follows:
 - a. Chicken - Boneless
 - b. Chicken - Bone-in
 - c. Turkey - Boneless
 - d. Turkey - Bone-in
3. The allied division will be exempt from the categories competition. Best judged chicken/turkey wins Allied Division contest.
4. Four independent judges will determine the winners of the cooking contest according to the criteria on the cooking scorecard *(See Cooking Scorecard)*
5. The order of judging will be randomly assigned by the Barbecue Contest Committee, with the **first entry to be ready at 10:30 a.m.** and each one following in designated intervals. Each team's exact time for judging will be provided at load-in and again at the **Pre-Contest/Chief Cooks Meeting at 8:00 a.m. on Saturday, June 11 in Ambassador Ballroom A in the Rogers Convention Center. All chief cooks are required to attend the Pre-Contest/Chief Cooks Meeting.**
6. Judges will not know whose entry they are examining. Samples will be delivered to the judging area by a

June 11, 2022 · Rogers Convention Center · Rogers, AR

Contest Committee member. **Cooking contestants should stay clear of the judging area during the judging.**

7. The doneness certification will be given to the committee member when the entry is picked up. Please make yourself familiar with the doneness guidelines.
8. For judging, **one serving** for each judge will be placed in a covered plate for transporting to the judging area.
9. A serving is **one** of what has been prepared to be judged. There is one serving per judge or a total of 4 servings. Example: if leg quarters were prepared there would be 4 covered plates with one leg quarter for each judge.
10. If there is a sauce to accompany the entry, it will need to be in a small container inside the covered plate.

GUIDELINES FOR COOKED PRODUCTS

Temperature Check

Temperature checks must be performed on ALL individual pieces going to the judges. For example, if serving leg quarters, each leg quarter must be temperature checked prior to being plated for the judges. One Doneness Certificate will be issued for the entire set of judge's plates.

Temperature checks will be performed on every batch of product prepared for the banquet. One batch refers to a single styrofoam container of product. A Doneness Certificate must accompany every container of product to be served at the banquet. All Doneness Certificates must be signed by the chief cook and food technologist. If the Doneness Certificate is not attached, the container of product will not be served.

Thermometer Calibration

Fill cup with crushed ice and add water to cover ice; place thermometer in cup. Readout should be 32° - 34°. If thermometer does not read in this temperature range, adjust thermometer to correct temp of 32°.

Boneless Product

Boneless product should be cooked to an internal temperature of 170°. Probe the product from the side, placing tip of probe in the center of the thickest part of the meat. Do not squeeze meat onto probe.

Bone-in Product

Bone-in product should be cooked to an internal temperature of 180°. Probe the product parallel to the bone. Make sure the probe is located at the thickest part of the meat next to the bone. Do not squeeze meat onto probe.

Sanitation

All utensils are to be kept in a solution of 8oz. Bleach/5gal. water when not being used. Pre-operation & routine sanitation & food safety inspections will be documented & performed at random during the contest. Sanitary conditions must be maintained at all times.

June 11, 2022 · Rogers Convention Center · Rogers, AR

BOOTH CONTEST

1. This year's theme is: **Let's Get Back To The Future - 80's Rock'n Roll.** We can't wait to see all the big hair, neon lights, members only jackets, walkmans, shoulder pads and hammer pants!
2. Booth Teams may include members of the cook team plus additional members needed. Each member must be employed by the company they are representing or a student or faculty member of the university they are representing. (See "Cooking Team" requirements on page 1)
3. The booths will be judged by the order assigned by the contest committee. Booth Contest judging time will be announced at the **Pre-Contest/Chief Cooks Meeting at 8:00 a.m. on Saturday, June 11 in Ambassador Ballroom A in the Rogers Covention Center. All chief cooks are required to attend the Pre-Contest/Chief Cooks Meeting.**
4. The Booth contest will be judged by 3 independent judges according to the criteria on the judge's scorecard (See *Decorations & Theme Scorecard* on page 9)
5. Each booth can have a designated team contestant act as narrator/host to highlight and explain the booth decorations and theme to the judges.
6. It is allowable for contestants to include food, handouts or any form of hospitality after judging has taken place.
7. An area for the judges to view/judge the decorations and theme must be provided prior to the judges' arrival.
8. No live animals may be used in theme contest or allowed in cooking area.

CONTEST AWARDS

Commemorative trophies and/or plaques will be awarded to the chicken division (boneless & bone-in), turkey division (boneless/bone-in), cooking grand champion (poultry & allied), booth, people's choice and Eric Shaver Sportsmanship Award.

CHICKEN DIVISION

Boneless Division: recognition will be given to 1st Place, 2nd Place, 3rd Place. Each winner will receive a commemorative plaque and recognition in festival recap, TPF news releases and the 2023 festival program.

Bone-In Division: recognition will be given to 1st Place, 2nd Place, 3rd Place. Each winner will receive a commemorative plaque and recognition in festival recap, TPF news releases and the 2023 festival program.

TURKEY DIVISION

Boneless Division: recognition will be given to 1st Place, 2nd Place, 3rd Place. Each winner will receive a commemorative plaque and recognition in festival recap, TPF news releases and the 2023 festival program.

Bone-In Division: recognition will be given to 1st Place, 2nd Place, 3rd Place. Each winner will receive a commemorative plaque and recognition in festival recap, TPF news releases and the 2023 festival program.

June 11, 2022 · Rogers Convention Center · Rogers, AR

POULTRY & ALLIED DIVISION

Poultry Division Cooking Grand Champion: receives commemorative trophy, \$1,000 from The Poultry Federation to be donated to the team's charity of choice, recognition in festival recap, TPF news releases and the 2023 festival program.

Allied Division Cooking Grand Champion: receives commemorative trophy, recognition in festival recap, TPF news releases and the 2023 festival program.

Booth

1st Place receives commemorative trophy, \$1,000 from The Poultry Federation to be donated to the team's charity of choice, recognition in festival recap, TPF news releases and the 2023 festival program.

2nd Place receives commemorative plaque, recognition in festival recap, TPF news releases and the 2023 festival program.

3rd Place receives commemorative plaque, recognition in festival recap, TPF news releases and the 2023 festival program. Allied Division Booth Champion: receives commemorative trophy, recognition in festival recap, TPF news releases and the 2023 festival program.

People's Choice

1st Place receives commemorative trophy, \$1,000 from The Poultry Federation to be donated to the team's charity of choice, recognition in festival recap, TPF news releases and the 2023 festival program.

2nd Place: receives commemorative plaque, recognition in festival recap, TPF news releases and the 2023 festival program.

3rd Place receives commemorative plaque, recognition in festival recap, TPF news releases and the 2023 festival program.

Eric Shaver Award for Sportsmanship: receives commemorative trophy, recognition in festival recap, TPF news releases and the 2023 festival program.

The following traveling trophies must be returned to the following year's contest: **Cooking Contest, Booth Contest, People's Choice and Allied Division.**

PEOPLES CHOICE AWARD

1. The People's Choice Award is designed as an opportunity for festival attendees to directly participate and vote on the best barbecue smoked poultry they tasted during the contest.
2. A booth will be setup in the main entry way of the Rogers Convention Center. Voting will be computer based and a Barbecue Staff Member will be stationed at the booth to assist in the voting process.
3. Each festival ticket holder will be allowed 1 (one) vote. After voting, the name badge will be marked by a Barbecue Staff Member to ensure the 1 (one) ticket-1(one) vote process.
4. The cook team that receives the most votes from the festival ticket holders will be declared the winner of the People's Choice Award.

ERIC SHAVER MEMORIAL AWARD

The Eric Shaver Memorial Award is given to a barbecue team who exemplifies good sportsmanship, helpfulness, and a positive attitude during the Barbecue Contest. This award is given in memory of a long-time cook team member of the Poultry Festival Barbecue Contest, who died at an early age. Award will be voted on by the barbecue staff.

June 11, 2022 · Rogers Convention Center · Rogers, AR

CLEAN UP & TRASH DISPOSAL

1. The following items are **not** to be disposed of in the dumpsters: booth decorations, materials used to construct and/or build booth, stages, coals or frying oils.

IMPORTANT NOTICE: *Coals and frying oils are a fire hazard. The Poultry Federation (TPF) will not be held responsible for any damages caused by coals and/or frying oils being disposed of in dumpsters by teams and/or participants in the barbecue contest. If you violate the rules of trash disposal, you will be billed for the dumpster and your team will incur a deduction from your overall score.*

2. Chief Cooks and/or a designated team member must do a walk-through of your designated area and make sure everything is removed and the area is clear of all items prior to the team's departure. **The Poultry Federation (TPF) is not responsible for clean-up or any damages caused by teams and/or participants in the barbecue contest.**
3. Teams and/or participants in the barbecue contest who violate the clean-up rules will also be held responsible for any additional fees associated with damages and/or clean-up.

GIFTS FOR JUDGES

In an effort to keep the contest fair we are asking that teams spend no more than \$50 per judge's gift.

June 11, 2022 · Rogers Convention Center · Rogers, AR

CONTEST GUIDELINES AGREEMENT

I have read and understand the Barbecue Guidelines of the 26th Annual Poultry Festival Barbecue Contest, to be held at the Rogers Convention Center in Rogers, Arkansas on Saturday, June 11, 2022.

All rules/guidelines in the contest are subject to interpretation and enforcement at the discretion of the Barbecue Contest Committee and The Poultry Federation president and Board Chairman.

Signature, Chief Cook/Designee

Date

Printed Name, Chief Cook/Designee

Company Name

BARBECUE *Contest*

COOKING SCORECARD

June 11, 2022 · Rogers Convention Center · Rogers, AR

Contestant _____ Poultry Allied

Division Chicken/Boneless Chicken/Bone-In Turkey/Boneless Turkey/Bone-In

Doneness 1 2 3 4 5 6 7 8 9 10

Appearance 1 2 3 4 5 6 7 8 9 10

Tenderness 1 2 3 4 5 6 7 8 9 10
Texture

Taste 1 2 3 4 5 6 7 8 9 10

TOTAL _____

Remarks: _____

Judge (Print Name)

Judge (Signature)

BARBECUE *Contest*

DECORATIONS & BOOTH SCORECARD

June 11, 2022 · Rogers Convention Center · Rogers, AR

Contestant _____ Poultry Allied

Decorations 1 2 3 4 5 6 7 8 9 10

Originality 1 2 3 4 5 6 7 8 9 10

Theme 1 2 3 4 5 6 7 8 9 10

Hospitality 1 2 3 4 5 6 7 8 9 10

Costumes 1 2 3 4 5 6 7 8 9 10

TOTAL _____

Remarks: _____

Judge (Print Name)

Judge (Signature)