

**Poultry Cooking Contest Guidelines**  
for the  
**16<sup>th</sup> ANNUAL**  
**POULTRY FESTIVAL BARBECUE CONTEST & FAIR**  
at the  
**51st Annual**  
**Poultry Festival**



**June 12, 2010**  
**John Q Hammons Convention Center**  
**Rogers, AR**

# Annual Poultry Festival Poultry Cooking Contest

## **Location: John Q. Hammons Convention Center, Rogers, AR**

The cooking contest will be held in the northwest parking lot of the John Q. Hammons Convention Center. Each entry will be assigned a clearly marked 30'x 30' parking space. We are expecting to have 4,000 people at this year's festival.

**Cooking Team** Each cooking team must represent a poultry company, complex, a combination of complexes, a university, or an allied member company. A maximum of nine-(9) members make up a team with one member designated to be identified to the judges as the "Chief Cook." Only the nine members of the cooking team will be allowed to assist with food preparation and cooking. Each member of the cooking team must be employed by their respective company or be a student or faculty member of their respective university. The Chief Cook is responsible for the conduct of the team. All members of the cooking team are expected to behave professionally and responsibly while they represent their company or university. Any and all members of the team may take part in food preparation, hospitality, theme presentation, or other necessary functions. All team members should be in attire connected to their theme or some sort of uniform with company logo, preferable having all uniforms matching and identifying the team's location or origin.

**Cooking Team Load In** All equipment and supplies can be unloaded any time after 12:00 noon on Friday, June 11<sup>th</sup>. The assigned areas will be marked, and Contest Committee Members can assist the teams in finding their location. 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.

**Fire Safety** Each team must have a fire extinguisher on site before a fire can be started. Any tents or awnings 10'x 10' or longer must be flame retardant. Flammable decorations are not permitted. No open flame will be allowed in the tents or 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.

### **Food Preparation**

- 1) Each team must provide their own meat and equipment necessary for preparation for judging, sampling, and hospitality. Each team will be provided an additional 200 pieces of bone-in chicken quarters for the banquet serving that evening.
- 2) A refrigerated trailer will be provided to hold product until cooking time.
- 3) Poultry prepared for judging and meals must be grilled or smoked on site.
- 4) Product prepared for the contest must be chicken or turkey only.
- 5) All cooking areas will be subject to inspection for sanitation and cleanliness. (See Cooking Guideline for more details.)

- 6) 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.
- 7) There will be storage containers furnished for cooked product until time for serving. 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
  - b) Allied Companies
- 2) There will be two (2) categories in the Poultry Division cooking contest. They are as follows:
  - a) Boneless
  - b) Bone-In
- 3) The Allied Division will be exempt from the categories competition. Best judged chicken wins Allied Division contest.
- 4) Five independent judges will determine the winners of the cooking contest according to the criteria on the following sample JUDGES' SCORECARD.
- 5) The order of judging will be randomly assigned by the Contest Committee, with the first entry to be ready at 12:00 and each one following in 10 minute intervals. Each team's exact time for the cooking judging will be passed along to them at the 8 a.m. and again at the 9 a.m. meeting of the Chief Cooks, which all teams MUST attend. Each team must notify the contest chairperson of the category they will compete in. No team can compete in both categories.
- 6) Judges will not know whose entry they are examining; there must be no decoration or any identifying marks on or with any samples. Samples will be delivered to the judging area by a 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 whatever is prepared to be judged. There is one serving per judge or a total of 5 servings. Example: If leg quarters were prepared there would be 5 covered plates with one leg quarter each sent to the judges.
- 10) If there is a sauce to accompany the entry, it will need to be in a small container inside the covered plate.

- 11) Trophies and/or plaques will be awarded for the Poultry Division contest winners in each category:
  - a) 1<sup>st</sup> Place
  - b) 2<sup>nd</sup> Place
  - c) 3<sup>rd</sup> Place
- 12) No prize money will be awarded in the Allied Division. A traveling trophy will be awarded to the winner of the Allied Division.
- 13) All traveling trophies must be returned to the following year's contest.

### **Booth Decoration and Theme Contest**

*This year the festival has a western theme and teams are encouraged to decorate cooking area or dress in conjunction with the festival theme. Five (5) points will be added for those teams participating in a western theme. Allied Members will not be judged in this contest but are encouraged to decorate cooking area or dress in conjunction with the festival theme.*

- 1) There will be two (2) theme contest categories as follows:
  - a) Booth Decoration with skit
  - b) Booth Decoration without skit
- 2) The booths will be judged by the order assigned by the contest committee. Contest judging time will be announced at the Chief Cook meeting at 9 a.m. During the meeting each team must notify the contest chairperson of the category they will compete in. **All Poultry Division booths will be judged.**
- 3) The theme contest will be judged by 5 independent judges according to the criteria on the [JUDGE'S SCORECARD], which is attached.
- 4) Trophies and/or plaques will be awarded for the contest winners in each category:
  - a) 1<sup>st</sup> Place
  - b) 2<sup>nd</sup> Place
  - c) 3<sup>rd</sup> Place
- 5) Each team in both categories will be subject to a 5 minute time limit. A contest committee member will keep the official time.
- 6) Booth decoration without skit can have a designated team contestant act as narrator/host to highlight and explain the booth decoration theme to the judges.
- 7) Any team with a skit or narration going over 5 minutes 59 seconds will have a 15-point deduction made from the judge's official score.
- 8) It is allowable for contestants to include food, handouts or any form of hospitality in both categories.

- 9) An area for the judges to view/judge the theme contest must be provided prior to the judges' arrival. A video will be made of each theme/skit. Each team should provide a location for the video photographer to set up for the video.
- 10) No live animals may be used in theme contest or allowed in cooking area.

### **PEOPLE'S CHOICE AWARDS**

- 1) The People's Choice Award is designed as an opportunity for festival attendees to directly participate and vote on the best BBQ/smoked poultry they tasted during the contest.
- 2) A booth will be setup near the BBQ contest for voting. Voting will be computer based and a BBQ 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 BBQ staff members to ensure the 1 (one) ticket-1 (one) vote process.
- 4) Whichever cook team receives the most votes from the people (festival ticket holders) will be declared the winner of the People's Choice Award. A trophy /plaque will be awarded during the Saturday night awards presentation ceremony.

***Note: All rule/guidelines in the contest are subject to interpretation and enforcement at the discretion of the BBQ Contest chairperson or his designee.***

## **Annual Poultry Festival Poultry Cooking Contest**

### **CRITICAL TIMELINE FOR EVENTS**

#### **FRIDAY:**

9:00 a.m. Refrigerated trailer in place to hold product for cooking

12:00 noon Cookers in place, vehicles unloaded and moved out, setup of booths begins

#### **SATURDAY:**

8:00 a.m. Cooking Times Posted

9:00 a.m. Chief Cooks Meeting – assignment of cooking and theme contest times. Recipe/ingredient list to be turned in.

12:00 noon Cooking contest judging begins, 10 minute intervals

3:00 p.m. Theme contest begins, 5 minute intervals

5:00 p.m. All cooked product delivered to serving area, buffet begins

5:30 p.m. Buffet Begins

OFFICIAL JUDGES SCORECARD

**COOKING CONTEST**

Contestant No. \_\_\_\_\_

Doneness            1   2   3   4   5   6   7   8   9   10

Appearance        1   2   3   4   5   6   7   8   9   10

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

Taste                2   4   6   8   10   12   14   16   18   20

Total \_\_\_\_\_

Remarks: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Judge's Signature \_\_\_\_\_

**THEME/SKIT CONTEST**

Contestant No. \_\_\_\_\_

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's Signature \_\_\_\_\_

**BOOTH DECORATION CONTEST**

Contestant No. \_\_\_\_\_

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

Attire/Dress            1   2   3   4   5   6   7   8   9   10

Total \_\_\_\_\_

Remarks: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Judge's Signature \_\_\_\_\_

**Annual Poultry Festival Poultry Cooking Contest**

**GENERAL GUIDELINES – COOKED PRODUCT**

### 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.

**Temperature checks will be performed on every batch of product prepared.**

**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.**

**Annual Poultry Festival Poultry Cooking Contest**

I CERTIFY THAT THIS POULTRY PRODUCT IS DONE  
ACCORDING TO U.S.D.A. GUIDELINES.

SIGNED: \_\_\_\_\_  
Dr. Casey Owens, University of Arkansas

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I CERTIFY THAT THIS POULTRY PRODUCT IS DONE  
ACCORDING TO U.S.D.A. GUIDELINES.

SIGNED: \_\_\_\_\_  
Dr. Casey Owens, University of Arkansas

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I CERTIFY THAT THIS POULTRY PRODUCT IS DONE  
ACCORDING TO U.S.D.A. GUIDELINES.

SIGNED: \_\_\_\_\_  
Dr. Casey Owens, University of Arkansas

**Barbecue Contest Winners**  
**15<sup>th</sup> Annual Poultry Barbecue Contest**  
**(2009 Poultry Festival)**

**Grand Champion Cooking**

Tyson Dardanelle

**Bone-In**

- 1<sup>st</sup> Tyson Dardanelle
- 2<sup>nd</sup> Tyson Pine Bluff
- 3<sup>rd</sup> Tyson Grannis/Broken Bow

**Boneless**

- 1<sup>st</sup> Tyson Waldron
- 2<sup>nd</sup> Tyson Noel
- 3<sup>rd</sup> Tyson Nashville

**Allied**

Balchem Corp.

**Grand Champion Theme/Booth**

Chick'N Quick

**Skit**

- 1<sup>st</sup> Tyson Waldron
- 2<sup>nd</sup> Wayne Farms Danville
- 3<sup>rd</sup> Tyson Noel

**Booth**

- 1<sup>st</sup> Chick'N Quick
- 2<sup>nd</sup> Tyson Van Buren
- 3<sup>rd</sup> Tyson Nashville

**Eric Shaver Award**

Tyson Clarksville

**Peoples' Choice Award**

Cargill