BARBECUE COMMITTEE

Mike Prpich
Tyson Foods, Inc.
Chairman

Jenavee Barber
PSSI
Co-Chairman

2018 GUIDELINES
LOCATION

The cooking contest will be held in the northwest parking lot of the John Q. Hammons 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 4,000 people to attend the 24th 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”. One member of the cooking team is to be identified as “Sustainability”. 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 behave professionally and responsibly 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 members 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 Friday, June 15th. If an earlier load-in time is necessary, arrangements can be made with the Barbecue Contest Committee.

Mike Prpich      Jenavee Barber  
Chairman         Co-Chairman  
mobile: (870) 654-0129 mobile: (608) 391-0101  
Email: mike.prpich@tyson.com Email: jbarber@pssi.co

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 10:00 a.m. on Saturday, June 16.

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. 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. The area will be inspected by a safety person.

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.

TENTS I POWER I WATER

1. Tents are available to rent for $260. Rental includes installation and removal. Tent measures 20’ x 20’. The option to rent a tent is on the Barbecue Contest Entry Form. Tent rentals must be made in advance (no exceptions).
2. Hugg & Hall will provide the necessary equipment and supplies to support all electrical needs.
3. Malone Mechanical will install water lines to support all water needs.
4. Sunbelt Rentals will provide one cooling fan to each team.
SUSTAINABILITY

Teams will be provided with trash receptacles and recycling bins. Recyclables are aluminum and plastic only. NO GLASS. The sustainability team member is responsible for keeping all aluminum and plastic sorted into the recycling bins. All recycled materials are to be disposed of into the designated dumpsters for recycling.

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., Friday, June 15.
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
   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 cooking scorecard (See page 9 Cooking Scorecard)
5. The order of judging will be randomly assigned by the Barbecue Contest Committee, with the first entry to be ready at 11:00 a.m. and each one following in designated intervals. Each team’s exact time for judging will be provided at arrival and again at the 8:00 a.m. meeting of the Chief Cooks. All chief cooks are required to attend the cooking contest brief which will be held at 8:00 a.m. in the main entry way of the John Q Hammons Center. At that time, each chief cook must notify the barbecue contest chairman of the category they will compete in. No team can compete in both categories.
6. Judges will not know whose entry they are examining. 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 what has been 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 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.

CONTEST AWARDS

1. Trophies and/or plaques will be awarded to the poultry division contest winners for the following:
   Cooking Grand Champion: receives 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 2019 festival program.
Boneless Division
1st Place: receives plaque, recognition in festival recap, TPF news releases and 2019 festival program.
2nd Place: receives plaque, recognition in festival recap, TPF news releases and 2019 festival program.
3rd Place: receives plaque, recognition in festival recap, TPF news releases and 2019 festival program.

Bone-In Division
1st Place: receives plaque, recognition in festival recap, TPF news releases and 2019 festival program.
2nd Place: receives plaque, recognition in festival recap, TPF news releases and 2019 festival program.
3rd Place: receives plaque, recognition in festival recap, TPF news releases and 2019 festival program.

Booth
1st Place: receives 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 2019 festival program.
2nd Place: receives plaque, recognition in festival recap, TPF news releases and 2019 festival program.
3rd Place: receives plaque, recognition in festival recap, TPF news releases and 2019 festival program.

Skit
1st Place: receives 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 2019 festival program.
2nd Place: receives plaque, recognition in festival recap, TPF news releases and 2019 festival program.
3rd Place: receives plaque, recognition in festival recap, TPF news releases and 2019 festival program.

People’s Choice
1st Place: receives 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 2019 festival program.
2nd Place: receives plaque, recognition in festival recap, TPF news releases and 2019 festival program.
3rd Place: receives plaque, recognition in festival recap, TPF news releases and 2019 festival program.

Allied Division Cooking Champion: receives trophy, recognition in festival recap, TPF News Releases and 2019 Festival Program
Eric Shaver Award for Sportsmanship: receives trophy, recognition in festival recap, TPF News Releases and 2019 Festival Program

2. The following traveling trophies must be returned to the following year’s contest:
   a. Cooking Contest
   b. Booth Contest
   c. Skit Contest
   d. People’s Choice
   e. Allied Division

GUIDELINES FOR COOKED PRODUCTS

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.

A doneness certificate signed by chief cook and food technologist must be attached with the container going to the banquet. If doneness certificate is not attached, the container of food will not be served.
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.

**BOOTH AND SKIT CONTEST**

1. **This year’s theme is: Peace, Love and Poultry.** This year TPF is reinstating a festival theme. Barbecue Teams can use the festival theme for creating their decorations and skit or they can choose to draw inspiration from a different theme of their choice.
2. Allied Members will not be judged in the booth theme/decoration portion of the contest. Allied Members are encouraged to decorate cooking area or dress in conjunction with the festival theme.
3. Skit/Booth Team may include members of the cook team plus additional members needed to perform skit. 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 2)*
4. There will be two (2) theme contest categories as follows:
   a. Booth Decoration with skit
   b. Booth Decoration without skit
5. The booths will be judged by the order assigned by the contest committee. Booth Contest judging time will be announced at the Chief Cook meeting at 8:00 a.m. **All chief cooks are required to attend the cooking contest brief which will be held at 8:00 a.m. in the main entry way of the John Q Hammons Center.** During the meeting each team must notify the contest chairperson of the category they will compete in.
6. The theme contest will be judged by 3 independent judges according to the criteria on the judge’s scorecard *(see page 10 Theme & Skit Scorecard)*
7. Decorations will be judged according to the criteria on the judge’s scorecard *(see page 11 Decorations Scorecard)*
8. Each team in both categories will be subject to a **5 minute time limit.** A Barbecue Contest Committee member will keep the official time.
9. 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.
10. 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.
11. It is allowable for contestants to include food, handouts or any form of hospitality in both categories, after judging has taken place.
12. An area for the judges to view/judge the theme contest must be provided prior to the judges’ arrival.
13. No live animals may be used in theme contest or allowed in cooking area.

**CLEAN UP**

1. Each team is responsible for cleaning up their designated area. The rule is, if you bring it to the festival, you must take it home.
2. Trash dumpsters are not to be used to dispose of your booth. **If you use the dumpster in violation of this rule you will be billed for the dumpster.**
3. Dumpsters are for trash only and not for booths, stages, or materials used in your skit.
4. Each team is responsible for taking home all supplies, including oil or coals. Coals cannot be placed into the dumpsters. This is a fire hazard and we are not responsible for any damage you may cause.
5. Chief Cooks and/or a designated member of the cook team must do a walk-through of your designated area and make sure everything is removed and the area is properly cleaned prior to the team’s departure. **The Poultry Federation is not responsible for clean-up or any damage caused by you or your cook team.**
6. Trash dumpsters are provide for **trash only** and any violation of this rule will cause a deduction from your score prior to the announcement of the winners. Frying oil and coals are **NOT** designated as trash and you MUST take them home with you.
7. In the event you violate the clean-up rules, you will be responsible for the dumpster cost and any additional damage caused by the violation.
8. No team is allowed to start tearing down their area until after ALL judging is completed.

**GIFTS FOR JUDGES**
In an effort to keep the contest fair we are asking that you spend no more than $50 per judge’s gift.

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 John Q Hammons 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.
RULES AND REGULATIONS AGREEMENT

I have read and understand the Barbecue Guidelines of the 24th Annual Poultry Festival Barbecue Contest, to be held at the John Q. Hammons Convention Center in Rogers, Arkansas on Saturday, June 16, 2018.

Note: All rules/guidelines in the contest are subject to interpretation and enforcement at the discretion of the Barbecue Contest chairperson and/or designee.

______________________________
Signature, Chief Cook/Designee

______________________________
Date

______________________________
Printed Name, Chief Cook/Designee

______________________________
Company Name & Complex
**CONTEST SCHEDULE 2018**

**FRIDAY - JUNE 15**

- **9:00 a.m.** Refrigerated Trailer In Place
  JQH Convention Center Parking Lot

- **12:00 p.m.** Barbecue Contest Load In
  JQH Convention Center Parking Lot
  Cookers in place, vehicles unloaded and moved out, setup of booths begins. Assignment of cooking times available.

**SATURDAY - JUNE 16**

- **8:00 a.m.** Chief Cooks Meeting
  JQH Convention Center Main Entrance

- **8:00 a.m.** State 4-H Barbecue Contest
  JQH Convention Center Parking Lot

- **10:00 a.m.** All vehicles out of contest area
  JQH Convention Center Parking Lot

- **11:00 a.m. - 2:00 p.m.** Barbecue Contest/Judging
  JQH Convention Center Parking Lot
  Judging begins, 10-minute intervals.
  *Please Note: Time of judging for each team based on time given to Chief Cook at Chief Cooks Meeting.*

- **12:00 p.m. - 2:00 p.m.** Barbecue Skits & Booth/Judging
  JQH Convention Center Parking Lot
  Theme contest begins, 5-minute intervals.
  *Please Note: Time of judging for each team based on time given to Chief Cook at Chief Cooks Meeting.*

- **4:00 p.m.** Pick-Up of Cooked Product
  JQH Convention Center Parking Lot

- **4:30 p.m.** Delivery of Cooked Product
  Grand Ballroom, JQH Convention Center

- **5:00 p.m.** Barbecue Buffet Dinner
  Grand Ballroom, JQH Convention Center

- **6:00 p.m.** Presentation of Festival Awards
  Grand Ballroom, JQH Convention Center
<table>
<thead>
<tr>
<th>Contestant No.</th>
<th>Doneness</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
<th>6</th>
<th>7</th>
<th>8</th>
<th>9</th>
<th>10</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Appearance</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>Tenderness</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>Texture</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>Taste</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td>TOTAL</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Remarks: ____________________________________________________________

_____________________________________________________________

_____________________________________________________________

_____________________________________________________________

_____________________________________________________________

_____________________________________________________________

Judge (Print Name) ___________ Judge (Signature) ___________________
<table>
<thead>
<tr>
<th>Category</th>
<th>Scores</th>
<th>Scores</th>
<th>Scores</th>
<th>Scores</th>
<th>Scores</th>
<th>Scores</th>
<th>Scores</th>
<th>Scores</th>
<th>Scores</th>
<th>Scores</th>
</tr>
</thead>
<tbody>
<tr>
<td>Decorations</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td>Originality</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td>Theme</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td>Hospitality</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td>Costumes</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
</tbody>
</table>

**TOTAL**

Remarks:

___________________________________________________________________________________

___________________________________________________________________________________

___________________________________________________________________________________

___________________________________________________________________________________

___________________________________________________________________________________

Judge (Print Name) ___________________________ Judge (Signature) ___________________________
### Decorations Scorecard

<table>
<thead>
<tr>
<th>Contestant No.</th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Decorations</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
<th>6</th>
<th>7</th>
<th>8</th>
<th>9</th>
<th>10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Originality</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td>Theme</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td>Hospitality</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
<tr>
<td>Attire/Dress</td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
</tr>
</tbody>
</table>

**TOTAL**

<p>| | | | | | | | | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
</table>

**Remarks:**

- 
- 
- 
- 

---

**Judge (Print Name)**  
**Judge (Signature)**