



# Parkwood Fire Department

## 3<sup>rd</sup> Annual BBQ Cook-Off

### October 12<sup>th</sup>-13<sup>th</sup> 2012



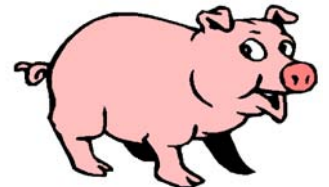
Parkwood Fire Department will hold their 33rd annual Pork BBQ and Brunswick Stew along with the 3<sup>rd</sup> annual BBQ Cook-Off at Parkwood Fire Department Station 1 at 1409 Seaton Rd. Durham NC. All contestants will come together to compete in Grand BBQ Cook-Off Style. We will be cooking Whole Hog. All meat will be provided; all you have to do is cook! Team entries will be served to the public during the BBQ fundraiser. Samples will be judged prior to the start of the BBQ fundraiser. The prizes have been increased this year!

Come enjoy the day-long camaraderie and show your support for Parkwood Fire Department.

**Entry Fee:**

There is a \$50.00 entry fee for each team. However, We strongly encourage you to get a sponsor for your team. If you provide your own sponsor, we will waive your entry fee. Sponsorship information is attached. We appreciate your help in securing sponsors.

**1<sup>ST</sup> PRIZE \$1000**



**Friday Oct 12<sup>th</sup>**

- 2:00pm – 7:00pm Move in and Set-up
- 7:00pm – 7:30pm Chief Cooks Meeting
- 8:00pm Meat distribution & Competition Starts
- 11:00pm Quiet Hours begin

**Saturday Oct 13<sup>th</sup>**

- 07:30am – 08:00am Preliminary meat temperature check and judging sample containers distributed.
- 08:30 Judging samples collected.
- 09:30-10:30 Begin collection of BBQ from individual teams and site clean-up can begin.
- 11:30 Competition results begin, and Sponsor Recognition



**Parkwood Fire Department**  
**3<sup>rd</sup> annual Bar-B-Q cook-off**  
**Rules and Regulations**  
**October 12<sup>th</sup>-13<sup>th</sup> 2012**

1. The decision and interpretations of these rules and regulations are at the discretion of PVFD representatives at the contest. Their decisions and interpretations are final.

2. PVFD has the authority to inspect meat and cooking site at any time as deemed necessary.

3. Each team shall consist of a Chief cook and a maximum of 2 assistant cooks.

4. Each team will be assigned a 15x15 cooking space, and must provide their own tent if desired. No foods may be precooked before the contest. All entries must be prepared by and cooked by the registered team. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.

***Depending on the number of entrants, some PVFD members may also be cooking, HOWEVER they will not be eligible for the competition.***

5. Contestants shall provide all needed equipment and supplies. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be located near all cooking areas, as provided by Parkwood Fire Department.

6. There is a no vehicle policy to avoid vehicle traffic moving in the competition area during spectator time. Contestants wishing to have large items delivered to their space should do

so before 6:00 pm. on Friday night.

7. Any vehicle in a designated site must be left at the site for the duration of the competition. They cannot be removed until the contest is over. Contestants will be allowed to park personal vehicles in the designated parking lot located south of the competition area.

8. The meat will be distributed at 20:00 hrs on Oct 12th, unless arrangements are made at time of check in, Following a Chief Cooks Meeting at 7:00 pm.

9. Meat shall not be sculpted, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored as a one



(1) on all criteria by all three judges. Meat being judged may not be accompanied by or stuffed with another product. ( i.e. Bacon).

10. Garnish is optional. If used, it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flat leaf parsley and/or cilantro. Kale, endive, red tipped lettuce, lettuce cores and other vegetation are prohibited. Improper garnish shall receive a score of one (1) on Appearance.

11. No side sauce containers will be permitted in the turn-in container. **\*\* Sauce shall ONLY be added to turn-in portion for judging\*\***

12. Judging samples will be collected at 08:30

am, with the awards ceremony beginning at 11:30 am. Trophies and cash prizes will be given out to the top three(3) teams.

13. After cooking, all meat must be held at 140 degrees or above until submitted for judging.

14. Entrants are required to provide their own grill, **Fire Barrels must be attended and covered at all times.** Entrants are required to provide all cooking, preparing and serving equipment, props and all other items needed. **\*\* Propane cannot be used under the tent.\*\***

15. Limited electrical outlets will be available. Portable generators are allowed. Fire codes will be strictly followed.

16. The Chief cook will sign a release form stating they have read and understand the rules of the contest and will abide by them. Failure to do so can result in disqualification.

17. There will be no refund of entry fees for any reason except at the election of the event organizers.

18. The following cleanliness and safety rules will apply:

A. No use of any tobacco products while handling meat.

B. Cleanliness of the cook, assistant cooks, cooking device (s) and the teams assigned cooking space is required.

C. Shirts and shoes shall be worn during the entire competition.

D. Sanitizing of work area should be implemented with the use of bleach/water rinse (**one cap/gallon of water**). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.

E. Fire and EMS services will be provided by PVFD during the entirety of the competition

F. Drip pans are required to collect grease.

G. Each cooking area will be inspected by PVFD prior to any cooking for safety.

H. Each team must comply with standard NC rules for Refrigeration: Thawing: And Preparation of Food (15A NCAC 18A .2609).

**BEHAVIOR** - Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. A quiet time will be in effect from 11:00 PM on the night prior to the contest judging, remaining in effect until sunrise on the following day. No alcoholic beverages will be allowed. Teams will be informed of all local laws and will adhere to same. Failure to abide by these rules of behavior may result in expulsion from the contest and repeat offenders will be barred from competing in this contest in the future.

### **Judging**

1. Judges may not fraternize with teams on turn-in day until conclusion of judging.

2. Judging will be done by a team of 4 persons, Contest Reps and necessary support staff are allowed in judging are during the judging process. No other activities are permitted in the judging area, during judging process.

3. Each judge will first score all the samples or appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each box on the judging mat. The judge will then score each entry for taste and tenderness, before moving on to the next entry.

4. The scoring system is from 9 to 2, all whole numbers between two and nine may be used to

score an entry. 9=excellent, 8=very good, 7=above average, 6=average, 5=below average, 4=poor, 3=bad, 2=inedible.

5. A score of one (1) is a disqualification and requires approval by a Contest Rep. Grounds for disqualification: All judges will give a one (1) in Appearance for unapproved garnish. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in box, foreign object in the container. All judges not receiving a sample will give a one (1) in all criteria.

6. The weighting factors for the point system are as follows: Appearance - 0.5714, Taste – 2.2858, Tenderness – 1.1428.

7. The low score will be thrown out. Results will be tallied. If there is a tie, it will be broken as follows: The score will be compared (counting all judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and higher of the low scores will break the tie. If still tied a coin toss will break the tie.

8. Total points per entry will determine the champion.





# Parkwood

## Fire Department

3<sup>rd</sup> Annual Pork BBQ Cook Off

October 12<sup>th</sup>-13<sup>th</sup> 2012



### Official Competitor Application

Team Name: \_\_\_\_\_

Head Cook: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City: \_\_\_\_\_

State: \_\_\_\_\_

Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

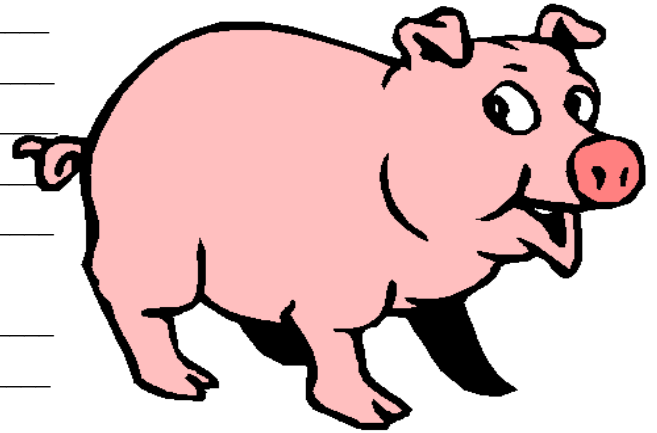
Team Members: \_\_\_\_\_

Type of Fuel You Use: \_\_\_\_\_

Special Requirements: \_\_\_\_\_

Comments:

\_\_\_\_\_  
\_\_\_\_\_



In consideration of acceptance of this entry, I the undersigned, intend to be legally bound, waive and release any and all rights and claims for damages I may have against Parkwood Fire Department and Contest organizers and sponsors. I hereby grant permission for Parkwood Fire Department to use any photographs from this event for any legitimate purpose. I agree to abide by the rules and regulations of the BBQ contest. **Application deadline September 30<sup>th</sup> 2012.**

Signature of Head Cook: \_\_\_\_\_

Date: \_\_\_\_\_

Additional information available by contacting Battalion Chief David Andrews by email at [p112@pvfd.com](mailto:p112@pvfd.com)

Return, along with your **\$50.00** entry fee or completed sponsorship form to: Parkwood Fire Department P.O. Box 12224 RTP NC 27709. Sponsorship Information will be coming soon.

Internal Use Only:

Application Received: \_\_\_\_\_

By: \_\_\_\_\_