

CONTEST RULES AND LOGISTICS

TEAMS

Each team will consist of one chief cook, "Pit Boss" and as many assistants as necessary. To register each team must pay \$500 by November 30, 2018. Each team will be assigned a cooking space. All seasoning and cooking of the product should be done within the cooking space. Teams cannot share assigned cooking spaces or cooking devices. Teams can only use the grills provided by the organizer. Teams must cook all the proteins provided. Fires shall not be built on the ground. Each team will receive: Brisket , beef ribs, turkey breast and chicken thighs.

Teams will also be provided with:

- 2 22.5 inch grills – with an option to use a third for \$75.
- Tongs, brush, 12 inch carving knife, 8 inch carving knife
- Large fork
- Measuring cup
- Measuring spoons
- Disposable cutting board
- 2 aluminum full pans
- 4 aluminum half pan

There will be a community table with utensils, aluminum foil, kitchen shears, whisks, plastic gloves, plastic wrap, and other items. If you do not find everything you need in your stock or on the community table, please ask for help. Please do not borrow from other teams unless they are present and give permission to use some of their ingredients.

BOOTHS

Every team will have their own site, measuring approximately 10 x 15 (2 parking spaces) on concrete and will be numbered. Drilling into the concrete is not permitted. Each booth will consist of 1 tables and 2 chairs. Teams are expected to decorate their booth according to a theme/Team name that shows originality, Jewish relevance as well as tied into a BBQ theme. Check out the website www.FiredUpFlorida.com to get ideas of booths and team names. Get creative!

CHARCOAL/WOOD

Teams need to bring their own wood. Fired Up Florida will provide charcoal for the teams. Bags need to be unopened. Wood cannot have any additional flavor added.

WATER

Water will be available at one central outside location. Please bring sufficient water containers to transport water to your site. Hoses will not be allowed.

RESTROOMS & WASH STATIONS

Bathroom facilities and wash stations are available at the park.

TRASH

Each team is responsible for removing their own trash. Trash receptacles will be available to each team. No liter, ashes or grease should be left behind by any team. It is extremely important to keep your booth clean and clear of any obstructions.

ELECTRICITY

Electricity will not be provided. Contestants must adhere to all electrical, fire and other codes. Fire extinguishers will be present throughout the location.

FOOD

Teams may not sell any food, drink or other items during the event.

COOK'S MEETING

There will be a mandatory cook's meeting on **Sunday night, December 30 from 6:30 p.m. in Hadar High School, in the Boca Raton Synagogue Campus, 7902 Montoya Circle Boca Raton FL 33433**. Meat selection will take place at this time. All meats will be purchased by the Fired Up committee and supplied at the mandatory cook's meeting. All spices, ingredients for marinades and injected fluids will be inspected by the mashgiach at the meeting. You will not be allowed to bring any prepared sauces or broth from your kitchen, even if you keep strictly kosher. The mashgiach will have the final approval of all the ingredients. Everything you bring must be kosher certified, new and unopened. The sauce, marinated meat, and all other items must be carefully and completely wrapped and secured with masking tape and inspected by the mashgiach before being put into the refrigerator. There will be aluminum foil available and plastic bags to store cooking utensils or other items needed for Tuesday morning.

BOOTH SETUP

Teams can start setting up their booths **Monday afternoon, December 31, 2018**. Each team will be given two grills (or three if purchased), one table and two chairs. You may not stake anything into the parking lot concrete when setting up the booth. At the end of the BBQ please clean off your table and surrounding areas.

Once a team's grill has been lit, a team member must remain onsite. Unattended lit grills, may result in team disqualification.

GRILLING

Grills can be lit as early as **4 a.m. Tuesday January 1, 2019**. A mashgiach will be on site to light all the grills. After all meats have been handed in to judges, the grills must be cleaned by each team. **DO NOT POUR WATER ON THE GRILL TO DOUSE THE FIRE. Please close the vents on the top and bottom and allow the fire to extinguish in a safe manner.** Once the coals are cooler they must be disposed in a garbage bag that is provided for each team. Teams will be disqualified and not be allowed to participate in future Fired Up Florida competitions if these instructions are not heeded.

JUDGING PROCEDURES



JUDGES

TROPHIES

Trophies will be awarded for the Overall Grand Champion and 1st - 3rd place in the following categories:

- * Best Kosher Beef Brisket
- * Best Kosher Beef Ribs
- * Best Kosher Chicken
- * Best Kosher Turkey
- * Best Team Name
- * Best Team Booth

JUDGING PROCEDURES

Trophies will be awarded for Overall Grand Champion and 1st-3rd place for Kosher Beef Brisker, Kosher Beef Ribs, Kosher Chicken, Kosher Turkey. Trophies for best Team Name and Team Booth will be awarded as well. Contest Judges are briefed on criteria prior to judging. Total Grand Score is based upon weighted scoring of each category.

To protect the integrity of this competition, all Fired Up BBQ Judges will be KCBS certified, and screened for competence to ensure the team's entries will be judged upon their merits, objectively. Judges may not fraternize with teams on contest day after the Judging Orientation. Judging other than for booth and name will be "Blind Judging." Judges will not know the identity of the teams being judged.

The Fired Up BBQ Committee reserves all right to make additional rules and regulations

as the situation may warrant.

FOOD CATEGORIES

CHICKEN: Prepared any way

RIBS: Beef ribs shall include the bone

BEEF BRISKET: May be presented as pulled, chopped, sliced, or diced, as the cook sees fit, as long as there is enough for all of the judges. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge, then the resulting score will be a 1 for all criteria for the shorted judge and the remaining judges will score a 1 for Appearance as a penalty.

TURKEY: Prepared any way

FOOD SUBMISSION

Presentation containers: All food must be delivered in the labeled presentation containers given to the contestants by the committee.

There cannot be any garnish, aluminum foil, toothpicks, skewers or other foreign materials in the containers.

One person from each team is required to deliver their food samples at the specified time to the "Team Food Drop Off Table" located near the judges' tent. Each team will supply enough product for each judge.

Meat must be fully cooked. Meats have to be heated to 140 degrees F or above. If cooked and cooled, it should not be below 70 degrees F for more than 2 hours.

Parboiling, sous-vide and/or deep frying competition meat is not allowed. If any of these processes are discovered before the team turns in their entries, the team will receive a score of 0. If discovered after turn-ins, the team will receive a score of 1 in all criteria for that entry.

Meats shall not be 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 1 on all criteria by all judges.

FOOD JUDGING CRITERIA

Entries are scored in whole numbers from 9 (Excellent) to 2 (Poor) with 1 being inedible. All whole numbers between 1 and 9 may be used to score an entry with 5 as the starting point. The lowest score for each entry will be thrown out and results will then be tallied. Total points per entry will determine the winners in each category.

Grounds for a score of 1:

All judges will give a score of 1 for unapproved garnish, pooled sauce or not enough meat for all judges. All judges will give a score of 1 for sculptured meat, a marked turn-in container, or a foreign object in the container.

Cumulative points for all categories, with greater weight given to the meat cooking contest points as compared with the team name and team booth, will determine the Overall Grand Champion.

Each sample will be judged on the following:

Appearance: 10%

Taste: 45%

Tenderness: 45%

BOOTH JUDGING CRITERIA (1-9)

Judges will equally weigh originality, theme and presentation of the booth.

TEAM NAME JUDGING CRITERIA (1-9)

Judges will equally weigh originality, Jewish relevance, and BBQ Theme presentation

TIME LINE OF JUDGING

Kosher Chicken drop off: 2:30 p.m.

Kosher Ribs drop off: 3 p.m.

Kosher Turkey drop off: 3:30 p.m.

Kosher Brisket drop off: 4:00 p.m.

Awards Ceremony will take place at 5:00 p.m.

KASHRUS RULES

The entire festival will be under the supervision of the ORB. All food items are provided for the teams. All Glatt Kosher meat is purchased by the competition and given to the teams. Any ingredients, spices, marinades, sauces, must be properly certified and brought to the synagogue unopened and checked by the mashgiach. Only utensils provided by the competition must be used for the event. Once prepared, the meat is sealed, labeled and returned to the refrigerators until the teams are ready to begin cooking. Nothing is permitted to leave the premises. Failure to maintain these standards will result in disqualification of the entire team.

GUIDELINES FOR TEAM SNACKS AND BEVERAGES

Any snacks or beverages that the teams want at their booths (not for sale) must be approved. All food items must be in the original package, unopened, with the seal intact. The mashgiach will be available to check any food items Monday morning. Please do not bring any food prepared outside the event. There will be food available for purchase from the food concessions at the event. Any closed and sealed packages must have proper certification, and should be parve, not dairy or dairy equipment.