

THE WORLD BARBECUE ASSOCIATION



RULES & REGULATIONS

AND GENERAL INFORMATION

FOR BBQ COMPETITIONS ORGANISED AND SANCTIONED BY THE WBQA
2017



FIRE FOOD FRIENDSHIP AND FUN





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INTRODUCTION

The World BBQ Association (WBQA)'s mission is to create events of global challenge, bringing nations together through co-operative awareness, and uniting all in food and cooking. However, the integrity of true world and national competition should stimulate and enact pleasurable events of quality and skill. In doing so, these barbecue events are required to encourage teams to enhance and exhibit skills in controlling cooking through regulating fire and heat and with appreciation of ingredient quality and potential.

In order to find the best team overall, or the best in a particular category, competitions are a measurement of barbecue cooking skills. Competitions have within them Rules and Regulations which test the teams' abilities and skills under certain pre-determined challenges. A minimum use of automation should be encouraged so as to present the highest of skills from all these expert amateurs, to create a fun and high quality experience. All international, continental and world barbecue championships sanctioned by the WBQA require full adherence to the WBQA rules and regulations.

The WBQA promotes the culinary and cultural diversity and country practices that exist in each member country.

Any national and local competitions that are sanctioned by the WBQA require submission of that country's guidelines to the WBQA. An affiliated WBQA member country may design and implement their own set of guidelines for those specific events allowing them freedom in choice of categories, preparations and presentation.

The judging and scoring process must have a WBQA official present to supervise the judging and scoring process.

All WBQA health and safety rules and regulations must be fully adhered to in all competitions.



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RULES & REGULATIONS

TEAMS:

Any team registered with the WBQA, or with a national affiliated organisation, can enter the competition. Both the team and the national affiliated association must be in good standing.

The minimum members per team is 2 (two) and the maximum is 10 (ten). It is recommended there be no more than 6 (six) on a team.

Each team must have one appointed team captain. The team captain must be at least 18 years of age, and no team member may be less than 16 years old.

All team captains must attend a MANDATORY team captains' meeting prior to the start of the competition.

MANDATORY CATEGORIES

The team must compete in the following WBQA mandatory five categories in order to become WBQA Grand Champion and WBQA Reserve Grand Champion: exactly five categories must be included, to insure fairness and continuity across all WBQA-sanctioned events:

- Pork Ribs
- Beef Brisket
- Chicken + side dish
- Pork Shoulder
- Fish + side dish

Cumulative points from all five mandatory categories will determine the **WBQA Grand Champion** and the **WBQA Reserve Grand Champion**.

Each mandatory category will have a first, second and third prize.

Containers:

In the mandatory categories, teams must use only the containers supplied by the organisers. The container can be in the form of a Styrofoam box, aluminium container or a neutral looking plate.



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The organiser may choose to provide a secondary box in form of a neutral looking plate. This is for a presentation platter used for the judges.

If the secondary platter is provided, the teams will have to present their dish in the most creative way possible. The judges will use this to judge the team's creativity in the mandatory categories. Teams are allowed to use any garnish on the presentation platter as long as the primary ingredients is still the mandatory meat.

OPTIONAL CATEGORIES:

In order to encourage and promote local produce, country specific dishes, and team creativity, the WBQA recommends optional categories be included in competitions. Teams should be notified eight weeks in advance, advising which of the optional categories will be available as part of the overall event.

Containers:

In any optional categories, teams may use whatever containers for presentation they prefer, e.g. plates, wood platters, etc.

Prizes:

Optional categories will also have a first, second and third prize.

PRESENTATION PLATTER: (for optional categories only)

Immediately after the team has turned in their entry for the optional category (Home-style Cooking and Desert), they will be required to submit a presentation platter containing one presentation of that category for display to the public and media. Where appropriate, both the meat and side dish must be shown. This presentation does not count toward the World Championship.

TURN-IN:

NO presentations may be submitted that would indicate the origin of the team. Each turn-in container must include exactly six servings.

If a secondary platter has been provided by the organiser, the team must turn this in with one serving plated the best and most creative way possible.

Turn-in times may vary at different events. Each event will issue official times eight weeks (8) weeks prior to the event.



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The amount of time allowed for turning-in containers is from five minutes before, until five minutes after the turn-in times stipulated by the organisers, e.g. turn-in time is 12pm: time tolerance is 11.55am – 12.05pm.

Each team will present one turn-in container per category, with identification number. Side dishes are required in the fish and chicken categories.

Side dishes are not allowed in the pork ribs, pork shoulder, beef brisket categories.

GARNISHES:

The only garnishes allowed in the categories of Ribs, Pork Shoulder and Beef Brisket are varieties of green lettuce and/or parsley.

Garnishes allowed in the categories Fish + Side dish and Chicken + Side dish may include any ingredients provided by the organiser or within the boundaries of the side dish defined by the organiser.

The team can use any garnish they may choose to on the presentation platter (if plate is provided by the organiser) for the judges.

HERBS:

Herbs can be used during the cooking process only, but must not be added afterwards. All herbs that are not cooked with the presentation are considered an illegal garnish.

BARDING:

Barding is allowed providing it has rendered away, and must be part of the ingredients supplied by competition organisers. However, if barding has not rendered away, it must be removed before presenting the turn-in container.

LARDING:

Larding is permissible only with the use of fat and must be part of ingredients supplied by competition organisers.

STUFFING:

Stuffing is allowed only for chicken and fish categories. The contents must originate from the basket of ingredients supplied by organisers.



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EN PAPILOTTE:

En Papilote is not permitted in the five mandatory categories, as this process is considered a steaming/stewing process. However it is allowed in the optional categories.

WRAPPING:

Edible wrapping is permitted during the cooking process. Any parts of wrapping must be removed before presenting the turn-in container.

FOOD PREPARATION:

All food must start out raw, and no processing, pre-seasoning treatment or preparation may begin until agreed by the competition organisers.

Frozen ingredients supplied to a team must be completely and safely defrosted prior to being issued to teams.

All food products must be in compliance with World Health Organisation (WHO) health, safety and hygiene regulations. (*Ref: WHO codex/ HACCP*).

Competition food will be inspected by the 'Food Safety Inspector' on duty at the contest.

STORING THE FOOD:

The following meat and fish holding conditions must be met according to international guidelines (WHO):

All meats and fish must be on ice, or refrigerated/chilled before being cooked.

Cold holding temperature must be at 5° Celsius (40° Fahrenheit) or less.

Holding temperature for cooked meat must be at 65° Celsius (149° Fahrenheit) or higher and it can be kept for a maximum of 2 hours.

Host countries environmental health laws should be adhered to.

ALLERGENS:

EU law stipulates 14 allergens which must be identified when providing food for public consumption (see appendix 2).



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TEAMS' AREA:

Each team will be assigned a defined area in the competition.

The site size allocation (a minimum of 20 m²) will be determined by the organiser.

All equipment including cooker, canopy and trailer must be contained within this defined space.

The sharing of any space or cooker is not allowed.

It is the on-site responsibility of the contestants to ensure that the contest area is kept clean and policed, during and following the competition.

No use of any tobacco products while handling or cooking foods is permitted. No pets are allowed in the cooking sites.

Equipment and knives should be used responsibly and safely.

All ingredients should be stored/chilled in the appropriate manner.

Sanitising of work area should be maintained at all times.

Waste is to be collected and deposited in designated areas.

Teams may provide their own music or musicians, providing it doesn't cause annoyance to the public or other teams.

SECURITY:

Security of the event site will be provided by the organiser. Teams are responsible for their own security and insurance, and should take out the appropriate policies.

SERVING TO THE PUBLIC:

If a team wishes to serve food to the public, they may use the remains of their food basket, or provide extra food themselves, subject to the organiser rules and guidelines.

CONDUCT (local laws, noise etc.)

1. Teams, including members and guests, are required to exhibit proper and courteous behaviour at all times. Failure to take instructions from the organiser may result in a team's ability to compete in future WBQA sanctioned contests.
2. Teams will be informed of and must comply with all local laws in relation to the consumption and serving of alcohol.



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3. Quiet time must be observed. It will be in effect from 23.00pm on the night prior to the contest (including the subsequent nights of the competition), until sunrise the following day. Noise levels, including music, must be kept at a volume not to be heard outside of a team's own site.
4. Attire is required to be respected within a regional dress code (e.g. shirts, shoes, etc.)
5. Complete compliance with all local protocols in relation to fire, health, electricity, waste disposal and recycling are required.

SOCIAL MEDIA:

Teams are not allowed to share any pictures or details of their dishes on social networks etc. during competition day(s) until such time as the judging process is completed.

BBQ'S:

- Fires must be of charcoal, briquettes, wood pellets, lump wood or gas.
- No other heating sources are allowed during the competition. This includes heating hubs, oven, fryers, sous vides.
- Teams can use any brand of grill/barbecue/smoker as long as it use one of above mentioned fuel-types.
- Manually fed and auger driven pellet smokers are allowed as long as its primary source of heat is from the burning pellets only
- Electric and gas ignition is allowed for the short period of time where the primary fuel is fired.

ELECTRICAL EQUIPMENT:

- Electrical coolers and refrigerators are allowed.
- Electric heating sources will not be permitted for preparation, cooking or holding.
- Electrical starters are allowed.
- Electrical pit-controllers are permitted.
- Fluid starters (like gasoline) are not permitted.

EQUIPMENT FOR COOKING:

Teams are expected to provide all equipment and supplies needed for the management, preparation and cooking within the event, except where these have been arranged by the contest organiser.



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JUDGING

The WBQA allows for blind judging only.

Entries will be scored from 1-10 in all criteria by a table of six judges.

Turn-in entries without side dish are judged according to the following criteria (values are without/with presentation platter):

Taste/Aroma (1)	45%
Texture/Tenderness	35% / 30%
Visual appearance of main component (Ribs, Pork & Brisket)	15%
Creativity (2)	5% / 10%

Turn-in entries with side dish are judged according to the following criteria (values are without/with presentation platter):

Taste/Aroma (1)	45%
Texture/Tenderness	30% / 25%
Visual Appearance of main component (Chicken & Fish)	10%
Side Dish	10%
Creativity (2)	5% / 10%

Alternative entries (Desserts, Homeland Cooking, etc.) will be judged according to the following criteria:

Taste/Aroma (1)	45%
Texture/Tenderness	35%
Visual Appearance of the Presentation	15%
Creativity (2)	5%

1. The “Taste” and “Aroma” elements are two distinctive, individual senses that significantly influence each other. This is why this criterion has the highest score so judges must be aware of the need to use both for their score.

2. The creativity scoring can be one of either:

- (Without presentation platter) Creativity is a subjective assessment on both the harmony and inventiveness of all parts of the entry.
- (With presentation platter) The judge will score only the presentation platter for creativity.



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PENALTIES

Judges will use fixed penalty points during the scoring process for the following infractions:

The penalty points given by the judges will be deducted from the total score for **that category only**).

CAUTION: If any judge fails to receive a serving due to incorrect cutting/carving (where it cannot easily be split by hand), they cannot then judge that category on Taste/Texture, but only on Appearance.

- a. **Foreign Objects – Edible and Inedible:** (i.e. toothpicks, skewers, tinfoil, “dough,” etc. are classified as foreign objects)
Penalty: 2 points deducted by all judges
- b. **Incorrect Garnish:** (i.e. fresh herbs, red lettuce, vegetables)
Penalty: 2 points deducted by all judges
- c. **Marking or Sculpting:** Marking is defined as any handwritten or mechanically-made mark inside or outside the turn-in container that may identify the submitting team to any judge. Sculpting is defined as carving, decorating, forming or shaping an entry that may identify the submitting team to any judge. The only identification on the container must be the issued identifier number given to the team when they checked in at the contest. This is the number issued prior to being changed to the “secret” number.
Penalty: Team will receive zero points on all criteria from all judges.
- d. **Pooling or Puddling of Sauce** is not permitted.
Penalty: 1 point deducted by all judges.
- e. **Ribs not cut completely through (and it is not easy to break apart)** so that one or more judges do not get a sample.
Penalty: Judges who do not get a serving can score on Appearance only.
- f. **Herbs** must not be added after the cooking process. All herbs not cooked with the entry are considered an illegal garnish.
Penalty: 1 point deducted by all judges.
- g. **Breading, Batters,** or other wrapping if on the meat or in the box in any way, will be considered a foreign object and will first be shown to the judges by the Table Manager. The Table Manager will then remove these foreign objects, thus significantly changing the appearance of the entry for the



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worst, and possibly the taste/aroma also. The Table Manager then presents the turn-in box to the Judges and further judgement takes place.

Penalty: 2 points deducted by all judges.

TIE BREAKER

1. In the event of a tie in the overall results for Grand Champion or Reserve Grand Champion, the following process will be applied based on the highest score in the following order:
 - Pork Ribs
 - Beef Brisket
 - Chicken + side dish
 - Pork Shoulder

2. Whoever has the highest score in the first category will be deemed winner, and if a tie shows at that stage, the second category will be assessed, and so on until a winner is found.

3. When this process is exhausted, and if there still remains a tie, the teams with the same highest score will share both the titles and prizes equally.

4. In the event of a tie in the individual categories, the following process will be applied based on the highest score in the following order:
 - Taste/Aroma
 - Texture/Tenderness
 - Visual appearance
 - Creativity

5. Final decisions and interpretations will be deliberated upon by the head judge, the president of the accredited organisation country, and the president of the WBQA or their nominee. Their decisions are final. Representations from a team may be accompanied by a captain of that team plus a president of that national country.

6. The interpretation of the WBQA rules and regulations are the responsibility of the WBQA Representative at the contest, and their decisions are final. The WBQA Representative may not deviate from, or change any WBQA rule, for any contest for any reason.



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GENERAL INFORMATION

1. **English is the official language of the WBQA.** Teams may require interpreters to understand the rules and regulations. Where this is required, teams must state this in their application form. The organisers will make every effort to assist the teams; however organisers may provide a charge for this service.
2. Teams who are *not* registered members of a WBQA national affiliated organisation, and come from a country where one exists, will be required to process their application through their country's national affiliated association.
3. Teams from countries who haven't got a WBQA affiliated national association in their country may enter the competition, by joining the WBQA directly.
4. Fees for joining the WBQA may be incorporated into the entry fee for the competition.
5. All teams are equal. A team is one that is engaged in the cooking of food in a barbecue contest. There will be no Professional or Amateur classifications; all will be referred to as a team.
6. All teams will be required to register upon arrival at the competition site, and the team's identification number for that specific competition will be allocated.
7. The minimum members per team is 2 (two) and the maximum is 10 (ten). The team member who is captain has to be a captain of all categories entered. Only 10 people can represent the team in the presentation of prizes. (Note: the application form for entering the competition should contain all information regarding the team members).
8. All team captains must attend a MANDATORY Team Captains' meeting prior to the start of the competition, where rules and regulations will be explained, and during which there will be an opportunity for questions and answers.
9. The time and location of the Team Captains' Meeting will be given prior to the commencement of the competition.
10. Teams who enter the optional, free-style categories (Home-style Cooking and Desert), will be asked to prepare and present an extra presentation platter containing one presentation of these



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categories for visual display only to the public and media. This presentation does not count toward the Grand Champion competition.

- 11.** The **entry fee** is set by the event organiser and is non-refundable, unless there are exceptional circumstances which are determined at the discretion of the competition organisers and the WBQA.

12. Pork Ribs Category

- a. The organisers can provide any cut of ribs.
- b. Injections, brining or marinating are allowed.
- c. Boiling, steaming or deep-frying is **not** allowed (wrapping in aluminium foil is allowed).
- d. Meat can be turned-in as either one-bone or two-bone pieces, but they must include at least one bone.
- e. If the use of pork is forbidden on religious grounds, it is acceptable for a team to request the organisers to supply an alternative meat from a different animal of similar cut and texture, such as lamb. A team's request must be made to the organiser a minimum of eight weeks in advance. Any alternative approved by the WBQA must be notified to all teams six weeks in advance of the competition. And, where it is required for food to be prepared or handled in a kosher method, the organisers will make every effort to comply with the teams' requests. Where this is not available, teams will be notified six weeks in advance. Where teams do not specify an alternative type of ribs, pork ribs will be supplied. This choice is made available to all teams.

13. Beef Brisket Category

- a. In some countries, where the brisket cut is impossible to get, the organiser can choose one of the following cuts as alternative such as: top Rump, thick flank or a boneless fore quarter being closer to the original desired brisket. If an alternative cut is selected, it must be approved by the WBQA.
- b. Injections, brining or marinating are allowed.
- c. Boiling, steaming or deep-frying is **not** allowed.
- d. Beef brisket must be cooked in one piece.
- e. Beef brisket can be turned in pulled, cubed, chopped or sliced of preferably ¼" (6mm) and charred ends are acceptable.



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- f. If the use of beef is forbidden on religious grounds, it is acceptable for a team to request the organisers to supply an alternative meat from a different animal of similar cut and texture, such as venison. A team's request must be made to the organiser a minimum of eight weeks in advance. Any alternative approved by the WBQA must be notified to all teams six weeks in advance of the competition and, where it is required for food to be prepared or handled in a kosher method, the organisers will make every effort to comply with the teams' requests. Where this is not available, teams will be notified six weeks in advance. Where teams do not specify an alternative meat, beef brisket will be supplied. This choice is made available to all teams.

14. Chicken + Side Dish Category

- a. Whole chickens will be provided to the teams.
- b. Chicken may be cooked whole or in parts.
- c. Injections, brining or marinating are allowed.
- d. Boiling, steaming or deep-frying is **not** allowed.
- e. Stuffing is allowed. However the contents must originate from the basket of ingredients supplied by organisers.
- f. Teams must turn in a serving of both white meat and dark meat for each judge.
- g. Side dish will be decided by the organisers. The organisers will provide the ingredients. It must be prepared only from the basket of ingredients given for each team. The list of ingredients must be notified to the teams a minimum of eight weeks prior to the competition.

15. Pork Shoulder Category

- a. The organisers may provide either a whole shoulder or shoulder roast. Shoulder roast may be whole or half shoulder, bone-in or bone-out.
- b. Injections, brining or marinating are allowed.
- c. Boiling, steaming or deep-frying is **not** allowed.
- d. Pork can be cooked bone-in or bone-out.
- e. Pork shoulder can be turned in pulled, cubed, chopped or sliced.
- f. A bit of sauce can be mixed with the meat during preparation for turn-in.
- g. If the use of pork is forbidden on religious grounds, it is acceptable for a team to request the organisers to supply an alternative meat from a different animal of similar cut and texture, such as lamb. A team's request must be made to the organiser a minimum of eight weeks in advance. Any alternative approved by the WBQA must be notified to all teams six weeks in advance of the competition and,



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where it is required for food to be prepared or handled in a kosher method, the organisers will make every effort to comply with the teams' requests. Where this is not available, teams will be notified six weeks in advance. Where teams do not specify an alternative meat, pork shoulder will be supplied. This choice is made available to all teams.

16. Fish + Side Dish Category

- a. Variety of fish is selected by the organiser and should be announced prior to the contest, a minimum of eight weeks before the competition.
- b. Crustaceans, molluscs and cephalopods are not considered as being a "fish".
- c. Fish can be served either warm or cold (i.e. cold smoked).
- d. Injections, brining or marinating are allowed.
- e. Boiling, steaming or deep-frying is **not** allowed.
- f. Stuffing is allowed. However the contents must originate from the basket of ingredients supplied by organisers.
- g. Side dish will be decided by the organisers. The organisers will provide the ingredients. It must be prepared only from the basket of ingredients given to each team. The list of the ingredients must be notified to the teams a minimum of eight weeks before the competition.

17. Spices and flavourings must be sourced by the team and are only permitted in the cooking process and cannot be used as a garnish.

18. Sauces, glazes, marinades and injections are allowed during the cooking process. A light final glazing with sauce/glaze may be applied just prior to arranging the meat in the turn-in box.

19. In order to encourage and promote local produce, country specific dishes and team creativity, the WBQA recommends one or more of the following **optional categories** be included in competitions:

- a. Freestyle dessert – to show off food styling and alternative cooking.
- b. Vegetarian dish – to promote local produce and have an alternative to meats and fish.
- c. Homeland cooking/chefs' choice – to promote international culture and cuisine from teams' homelands.
- d. Sauce category.
- e. Whole hog.
- f. Blind/mystery basket – give teams a box of local products which are unknown to the teams until competition day (shows how creative the teams are).



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- g. Entertainment – fun, best dressed tent, interaction with the public.
 - h. Hygiene category is awarded to the team with the highest standard of hygiene during the competition.
20. The categories a – f above are classified as free-style cooking without any restrictions regarding ingredients, but they must be completely prepared on-site (sauces and spice-rubs can be prepared beforehand).
 21. The organiser is allowed to add additional WBQA approved categories to the competition.
 22. **The optional categories are not mandatory**, and are not part of the WBQA World Championship. They will be judged as separate categories, with their own individual title and prizes to be determined by the organisers.
 23. Teams should be notified eight weeks in advance, advising which of the optional categories will be available as part of the overall event.
 24. Teams may **begin prepping** (trimming, injecting, rubbing, marinating, etc.) their meats as soon as permission is officially issued. All the ingredients will be of the same quantity and quality for each team.
 25. Teams are allowed to bring the ingredients necessary for them to make sauces, glazes, marinades, injections and rubs.
 26. The WBQA (Year) World Champion title will be awarded to the team which comes first, with the best overall score in the five mandatory categories.
 27. The WBQA (Year) Reserve World Champion will be awarded to the team which comes second, with the second best overall score in the five mandatory categories.
 28. For each of the five mandatory categories, there will be a first, second and third award title.
 29. The winners of each category will be titled the Champion of that category, i.e.
 WBQA (Year) Barbecue Chicken Champion winner (1st place)
 WBQA (Year) Barbecue chicken category 2nd place
 WBQA (Year) Barbecue chicken category 3rd place
 30. For competitions such as national competitions, the word/title 'World' will be substituted for the name of the country in which the competition will be held.



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31. For continental competitions i.e. European, Asian the word “World” will be substituted by the continental name or region.
32. The winners of each optional category will be titled the Winner of that category, e.g.
 WBQA (Year) BBQ Winner 1st place in dessert
 WBQA (Year) BBQ Winner 2nd place in dessert
 WBQA (Year) BBQ Winner 3rd place in dessert
33. For optional categories such as the entertainment or hygiene category, awards may be given in a first place category only:
 WBQA (Year) Entertainment Award
 WBQA (Year) Hygiene Award
34. **Prizes** may be in the form of certificates, trophies, cash, goods, equipment, or a combination of the above.
35. The size/type of the **turn-in containers** is to be announced by the organiser.
36. The competition container needs to be sufficient for 6 separate servings and side dish where applicable (chicken and fish).
37. The Team Captain, or designated team member, will bring their turn-in container at the designated time to the receiving station at the judges’ area. They should also bring the registration number as advised by the organisers.
38. Each turn-in container is identified by the team’s registration number established by the organiser. This is a substitute for the name of the team, which cannot appear on the container. At the time of container turn-in, the team number will be replaced by a secret identifier number.
39. Only the head-judge and his assistants will be able to identify the secret identifier number.
40. If a **digital judging system** is used, then stickers with unique, unidentifiable IDs are created for each box so that it is not possible to see if a box is from a specific team.
41. **Wrong label** by team on container (i.e. box for other category) - Re-labelling may be allowed only within the turn-in time. This should be identified at the receiving station.



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42. Each team will be required to submit one presentation plate/platter, containing one serving of each optional category (Home-style Cooking and Desert), for public and media display. This can be served on a team's platter/plate of choice. Where appropriate, both the meat and side dish must be shown. This entry will not be judged, and will be displayed immediately after the teams have turned in their entry for the category at a place to be determined by the organiser, but not visible to the judges.
43. The presentation plate/platter entry will not be subject to the garnish restrictions that apply to the blind judging containers.
44. The teams are not allowed to place identification marks of origin, including country, team and description of dish on each turn-in container.
45. **All fires** must be very carefully policed during the competition, and safely extinguished at the end of the event, when all equipment must be removed from site. It is imperative that clean-up be thorough. No space may be left in disarray or with loose trash.
46. **Wash hands** before touching foods and after handling raw meat, fish and poultry. The use of food handling/surgical gloves is highly recommended.
47. Make sure all cooking and eating utensils and work surfaces are clean before use.
48. **Defrost** frozen meats and poultry fully before cooking, unless the cooking instructions state otherwise.
49. **Wash salads and raw vegetables** well to remove all traces of soil and any insects.
50. **Beware of cross contamination.** Raw foods must always be kept separate from cooked foods. Keep meats, salads and other perishable foods refrigerated/chilled until they are ready for preparation. Do not prepare cooked foods with utensils that have touched raw meats; thoroughly clean all cooking and eating utensils and work surfaces after every use.
51. Cook poultry, sausages, burgers and chopped or minced meats completely through, until the juices run clear.
52. **Dispose of any perishable products** that have been allowed to come to air temperature for more than 90 minutes.



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53. **Leftovers** should be stored in clean, covered containers and refrigerated.
54. Any **waste material** such as aluminium, glass, etc. should be recycled where possible.
55. **No pure bleach** is to be used for sanitation purposes.
56. The WBQA or event organisers will not be responsible for any damages, or for the loss of any equipment during any competition or associated events.
57. Teams may provide their own **music or musicians**, providing it doesn't cause annoyance to the public or other teams. Music and/or other entertainment such as national dress, etc. is subject to organiser's guidelines at each individual contest.
58. Some participating teams may have an opportunity to present themselves actively to the public with finger foods and BBQ delicacies in order to enhance the BBQ scene, which may vary from contest to contest. Also, the event organisers may supply specific food for this purpose.
59. Teams, including members and guests, are expected and required to exhibit **proper and courteous behaviour** at all times. Teams must take instructions from the organisers if so required. Failure to do so may result in disqualification from the competition and/or expulsion from the site. Repeat offenders will be barred from competing in future WBQA sanctioned contests.
60. Organisers can choose to disallow or limit the amount of **electrical appliances**, if the electrical power at the competition is limited. Prior to the contest, organisers must state the amount of electricity available per team.
61. **First aid kit**, fire extinguisher, generator, hot ash container, water container, hygiene products, etc. are required.
62. The competition organisers may supply some or all of the above. The organisers are expected to supply the full list of what a team gets, and what they are required to bring. For each individual competition the teams' info pack will contain all of this information.
63. Teams must be notified by the organisers six weeks in advance of what *is* provided, in order to allow them to pack their equipment efficiently.



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- 64. BBQ cookers** may be made available by the organisers for each team. However, it is allowed to bring your own BBQ equipment providing if it will fit safely into the allocated site space.
- 65. Safety** is a very important issue, and the organisers will make the final decision of what equipment is and isn't safe.
- 66. Equipment provided** by event organiser to teams
- a. Charcoal (optional)
 - b. Barbecues (optional)
 - c. Tent
 - d. Site space
 - e. Tables
 - f. Chair
 - g. Signage
 - h. Meats and fish
 - i. Ingredients basket (each team will receive the same quantity and quality of ingredients)
 - j. Access to clean water
 - k. Toilet facilities
 - l. Refrigeration container (central location)
 - m. First aid centre
 - n. Turn-in containers
- 67. Optional equipment** your team may require (charges may apply)
- a. Electricity may be supplied in two ways:
 - Electrical point/socket at site
 - Generator
 - b. Individual chilling/refrigeration equipment.



WBQA Rules, Regulations & General Information, 2017

PENALTIES & DISQUALIFICATION

Teams can be disqualified from the event for the actions of any of its members or guests for infractions relating to:

Competing on more than one team - any member of a team, including the captain, may not compete on or with more than one team during the period of the competition.

Penalty: disqualification of a team member.

This member may not be replaced.

Sale of any goods, food products or equipment is not permitted without approval from the WBQA or organisers.

Penalty: disqualification of a team member or entire team. The member may not be replaced.

Electric heating sources will not be permitted for preparation, cooking or holding.

Penalty: disqualification of team.

Food preparation: food prepared for the competition may not leave the competition site at any time.

Penalty: disqualification of team.

Contact with the judges during competition time is not allowed by social media or by direct or indirect representation.

Penalty: disqualification of team.

All foods must be cooked from raw.

Penalty: disqualification of team.

Food – only food provided by the organisers can be used in the WBQA mandatory categories, other than those items permitted for the preparation of sauces, marinades, glazes, injections and rubs.

Penalty: disqualification of team.

Abusive use of alcoholic beverages.

Use of illegal substances.

Any language that is foul, abusive, coarse, or unacceptable.



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Excessive noise generated, including from speakers or public address systems. Fighting and/or disorderly conduct.

Use of unapproved heat sources for cooking will be regarded as a cheating offence, resulting in the team being disqualified and being banned from competing in any future WBQA sanctioned event.

Discourteous, abusive or discriminatory conduct. Harassing or sabotaging other teams.

All signage or printed matter that is regarded by the organisers as offensive or racist will be removed from the site and, failure to do so will result in disqualification.

**DISQUALIFICATION OF A JUDGE OR MEMBER OF THE JUDGING
ADMINISTRATION:**

A Judge, or a member of the judging administration, may be disqualified for the following breaches of regulations:

1. Failing to comply with instructions issued by the head Judge.
2. Failing to comply with instructions issued by the Table Manager.
3. Judges will be informed of all local laws in relation to the consumption and serving of alcohol by the contest organiser, and will adhere to same.
4. Direct or indirect contact with the teams during the judging process.
5. Direct or indirect contact with the teams during the preparation and cooking of food.
6. Direct or indirect contact with the teams through Social Media.
7. Use of photos, texts, phones during the judging process.



WBQA Rules, Regulations & General Information, 2017

General Information regarding

JUDGING:

The organisers may consider using celebrities as judges from many areas such as sports, entertainment, political and famous personalities. The celebrity judge position should not exceed more than one per judging table and should preferably only be in the optional categories.

Celebrity judges and uncertified judges will require training prior to the commencement of the competition in order to make sure that they understand the rules and scoring process.

Judges are not permitted to accept invitations or visit the team sites during the active competition time.

Communication between team competitors and judges is forbidden during the hours of the competition.

The table manager brings all the containers to the table. They open that container and checks for rules' violations such as marking, insufficient number of samples, etc.

All judges initially score this container for presentation (visual appearance).

Each judge then takes a sample and scores this box for taste and tenderness, etc.

The table manager makes sure that all scores for that container are recorded before moving on to the next container. This procedure will be repeated for all entries. The table manager will then collect the judging slips and turn them over to the WBQA representative where manual judging takes place.

Number of judges per table should be six and always the same number for every table. The score 0 means disqualification and must be sanctioned by a head judge.

Penalties must be shown on each judges' submission. The Table manager needs to make sure that all judges have the same penalties selected.



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It is also the responsibility of the team to inform the organisers/head judge where breaches in rules are committed.

The ratio of judges to teams at each sanctioned contest should be one per team. For example: a competition of 30 teams would require 30 judges, which would give you six judges at five tables. If number is not dividable by 6 then the number of tables must be corrected such that all tables have exactly 6 judges.

By signing the acceptance form, teams will have agreed to the organisers carrying out impromptu inspections throughout the preparation, cooking and presentation for the competition.



NEW EU REGULATIONS: ALLERGENS YOU NEED TO KNOW



SOYA



SULPHITES



MOLLUSCS



MUSTARD



LUPIN



NUTS



MILK



FISH



CRUSTACEANS



EGGS



WHEAT



SESAME



CELERY



PEANUTS

FOOD ALLERGY HAZARD ADVICE

- From December 2014 new **EU regulations** require you to advise the public of the above **food allergy hazards**. Also about storage and preparation of ingredients
- You must now indicate when a dish contains one or more of the recognised **allergens**.
- These **regulations** don't just apply to restaurants, they apply when you are serving food to the public or if you are organising a competition, the food you supply to the judges.



WBQA Rules, Regulations & General Information, 2017

Changelist 2016-2017

- Section Teams (page 4): number of team members raised to 12
- Section "Containers" (page 4): info about scoring of presentation platter
- Section "Turn-In" (page 5): info about scoring of presentation platter
- Section "Garnishes" (page 6): clarification + info about presentation platter
- Section BBQ's (page 9): clarification regarding pellet smokers
- Section "Judging" (page 10): added numbers for presentation platter scoring
- Section "General information" (page 16): clarification about "final glazing"
- Item "44" (page 20): corrected misleading text about marking of turn-in boxes
- Section "penalties and disqualification" (page 23): clarifications