



PART I HOW TO ORGANISE A CULINARY BARBECUE CHAMPIONSHIP

PART II RULES & REGULATIONS FOR ORGANIZERS

PART III PROMOTIONAL HAND-OUT (TEMPLATE & EXAMPLE)

RULES & REGULATIONS FOR ORGANIZERS

English is the official language of WBQA. Organizers are responsible for correct translation and interpretation into their language.

STIPULATIONS

With Competition announcement	Eight (8) weeks before the competition at the latest	Six (6) weeks before the competition at the latest
Name of the event & organizer	Kinds and cuts in Main Categories, including cooking requirements (e. g. Beef = Medium Rare) & list of ingredients provided	
Name of the championship as per „World / Continental / Nations Barbecue Championship YEAR“. WBQA must be included when referring to the event either by name (i. e. WBQA) or by including the official logo.		
Date & Place		
Kind of barbecues and fuels allowed	Side Dishes and list of ingredients provided	
Law on consumption & serving of alcohol		
Mandatory Competition Categories & Titles / Prizes to be won	Optional Categories and list of ingredients and plate provided or to be brought & Titles / Prizes to be won	Remaining details of what is and what is not included and/or provided (food & components, barbecue, fuel, accomodation, shuttle, tend, equipment, first aid kit & fire extinguisher, amount of electricity per team & voltage etc.)
Registration fee detailing what is and what is not included and/or provided		
Other services available and costs (e. g. interpreter)		
Sale of food allowed or prohibited	If any changes occur thereafter, separate emails need to be sent to each team as soon as possible!	Special needs and requirements (e. g. kosher or different meats; different cuts)
Deadline for disclosure of dish descriptions and photos & destination (e-mail address or upload link)		
Deadline for submission of signed Safety Rules & form requesting list of food allergens in dishes		
Refund & cancellation policy		
Established official communication channel/s		
With registration confirmation, send relevant set of Rules & Regulations, including reference to Additional Information		
Point of contact for queries		
Event partners & sponsors optional	Additional Information (social & supporting programme)	

ARRIVAL REGISTRATION

Teams are required to register upon arrival at competition site to:

- Receive their registration number
- Receive time and location of the Team Captains Meeting.



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- Confirm the description of their dishes for each category.
- Receive championship area plan & Welcome Pack
- Be reminded of time & place of mandatory Team Captains Meeting

FOODS

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

HEAD JUDGE

The scoring process must have a Head Judge, as defined by the Additional Rules for Head Judges, present to supervise the judging and scoring process.

JUDGING

- Organizer furnishes teams with anonymous coding to identify the team's turn-in for judging.
- Stipulate judging intervals, i. e. turn-in times for category dishes.
- Organise Mandatory Judge Training (day) before competition

The ratio of judges to teams is one (1) per team, e. g. a competition of 30 teams requires 30 judges. This translates into six (6) judges at five (5) tables. If number is not dividable by 6, the number of tables must be corrected such that all tables have six (6) judges for World and Continental Championships. For National and Regional Championships this number may be reduced to five (5) judges per table

Each Judge table requires one (1) Table Manager

Organizers need to check and ensure all judges have a smartphone or tablet for judging.

Confirm that judges can sample turn-ins (allergies & dietary needs, e. g. pork meat).

Depending on the judging tent space, new (and other) judges can watch for training purposes.

The organizers may consider using celebrities as judges from sports, entertainment, or politics. There should not be more than one celebrity judge per judging table; preferably only in the Optional Categories. Celebrity Judges must take part in Mandatory Judge Training.

RUNNER

The organizer designates one (1) Runner between teams and Head Judge, who has to sign a non-disclosure agreement.

MANDATORY CATEGORIES

- No Mandatory Categories can be excluded so to ensure fairness and continuity across all WBQA-sanctioned events.
- Changes of main components (e. i. kind of meat and cut if culturally required) are subject to written WBQA approval.
- Side dishes are decided by the organizers.
- Ingredients must be provided for each category. They must be of same quantity and quality for each team.

PORK RIBS , if used:	PORK SHOULDER , if used:
1. The organizers can provide any cut of ribs.	



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	1. The organizers may provide either a whole shoulder or shoulder roast. Shoulder roast may be whole or half shoulder, bone-in or bone-out.
The alternative to pork can be lamb	
BEEF BRISKET , if used: 1. If impossible to get, brisket can be substituted by Top Rump, Thick Flank or a boneless Fore Quarter being closer to the original desired brisket.	
The alternative to beef can be venison.	
CHICKEN 1. Whole chickens are provided to the teams.	FISH 1. A variety of fish is provided by the organizer.

OPTIONAL CATEGORIES

To promote each country's culture and cuisine, Optional Categories may be:

- Homeland Cooking/Chef's Choice
- Freestyle Dessert
- Vegan Dish
- Sauce
- Whole Hog
- Blind/Mystery Basket
- Entertainment – fun, best dressed tent, interaction with the public.

Ingredients can be provided but must be of same quantity and quality for each team. If not provided, organizer must specify with category announcement.

Additionally, teams may be awarded for:

- Best Hygiene
- Most Enthusiasm
- Best Looking Stand
- Best Team Spirit

TURN-INS FOR JUDGING

Organizer decides if food is to be turned in for judging in containers (e.g. styrofoam, aluminium) or, alternatively, on plates that must be covered. Food shall be warm for judging.

In categories with Side Dish, two (2) containers or plates need to be sufficient for three (3) separate servings in each, i. e. each team turns in two containers or plates with altogether six (6) servings.

In categories without Side Dish, one (1) container or plate needs to be sufficient for six (6) separate servings.

Registration numbers are replaced with anonymous coding, only identifiable by the Head Judge and their assistants.

Labels must be visibly placed on the side or edge of any box or plate presented to the judges.

TURN-INS FOR SHOW

All teams turn in one (1) single plate or platter per category (i. e. one Main Component + Side Dish, where applicable) for display to the media and public in a specific show tent/area.

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SELLING TO THE PUBLIC & TASTERS

Sale of any goods, food products, or equipment is not permitted without approval from WBQA or organizer. If food is being sold, teams must identify and display allergens.

Organizers may allow or encourage tasters handed out to the public in order to enhance the BBQ scene. The organizer may supply specific food for this purpose.

RESULTS & PRIZE GIVING

The results of each participating team is to be announced after the competition day through the established communication channels.

SECURITY

Security of the event site is provided by the organizer. Teams are responsible for their own security and insurance.