



RULES & REGULATIONS

WBQA Regulations are the stable framework for all sanctioned championships. They require a formal process for amendment or change.

Event Rules are published by the event organizer. They specify the details based on the needs or preferences of the host establishing them.

Competition details in form of Event Rules are publicly announced with a minimum of eight (8) weeks prior to the event.

MANDATORY CATEGORIES

There are **six (6) mandatory categories**, i. e. none is to be excluded:

Beef & Side Dish	Brisket, Rib Eye, or Ribs
Pork & Side Dish	Shoulder, Neck, Loin, Cheeks, or Filet (a cut with or without bone)
Pork & Side Dish	Ribs, Piglet, Chops (a cut with bone)
Chicken & Side Dish	whole
Fish & Side Dish	hole or filetted
Vegetarian Dish	sweet or salty, not vegan

Kinds & cuts to be specified by organizer.

The organizer may substitute a meat in accordance with culture and religion when announcing a championship.

In registration, **a team may require to substitute a meat** in accordance with culture and religion. Meats can be substituted with one of similar cut and texture. Organizers make every effort to comply with the teams' requests. Where this is not available, teams are to be notified six (6) weeks in advance.

DETAILS

MAIN COMPONENT	Arises from its name, e. g. Spare Ribs with Side Dish – Spare Ribs are the main component. Main components must be visually distinguishable from side dish.
SIDE DISH	If not specified by the organizer, this is free choice. A side dish is mainly of vegetarian origin, e. g. a beef filet cannot be a side dish. Side dishes must be barbecued and can be made of multiple parts. A sauce only is not considered to be a side dish.
Meat with bone, e. g. PORK RIBS	Will be cooked bone-in. Wrapping in aluminium foil is allowed but must be removed for turn-in. Meat can be turned-in as either one-bone or two-bone pieces; with e. g. ribs must include at least one bone in each serving.
Meat without bone, e. g. PORK SHOULDER	Can be cooked bone-in or boneless. Can be turned in pulled, cubed, chopped, or sliced. A bit of sauce can be mixed with the meat during preparation for turn-in.
BEEF BRISKET, if used	Beef brisket can be turned in pulled, cubed, chopped or sliced of (preferably 1/4" / 6mm) and charred/burnt ends are acceptable.



CHICKEN	Chicken can be cooked whole or in parts – free choice, also in which part is served it it yields the number of servings needed for judging of the same.
FISH with Side Dish	Fish must be the main component. Crustaceans, molluscs and cephalopods are not considered as being a fish. Crustaceans, molluscs and cephalopods may only be (part of) the side dish. Fish can be served either warm or cold (i.e. cold smoked, i. e. fresh wild-caught fish that is cold-smoked must be frozen at -20 °C for at least three days and farmed fish for 24 hours at -20 °C. Cold smoking must take place for at least 6 hours.
VEGETARIAN DISH	This is vegetarian - not vegan, i. e. no meats, fish, seafood, or poultry. Milk and egg products are allowed.

Food baskets and utensils/equipment are provided as detailed by the organizer.

Side Dishes may be specified by the organizer and must be prepared from the food basket provided by the organizer only.

Teams are allowed to bring spices and ingredients necessary to make sauces, glazes, marinades, injections, and rubs.

The use of turn-in boxes or, alternatively, plates incl. cover are announced and provided by organizer.

OPTIONAL CATEGORIES

The organizer may announce Optional Categories to encourage and promote local produce, country specific dishes, and team creativity eight (8) weeks prior to the competition at the latest.

The organizer chooses if the presentation is served in container or on plate, platters etc. and announces so accordingly.

TITLES & PRIZES

There is no Professional or Amateur classification; all are referred to as a team.

Cumulative points from all Mandatory Categories will determine the **WBQA 202X Grand World/Continent/National Champion**, the **WBQA 202X Reserve Grand World/Continent/National Champion**, and WBQA 202X 3rd place World Champion.

They are awarded with their title and monetary prizes or in kind prizes, and a gold/silver/bronze medal or respective trophies.

The winner of each category will determine the **WBQA 202X ((category)) World/Continent/National Champion** and the **WBQA 202X ((category)) World/Continent/National Reserve Champion**. Category winners are awarded with their category title, in kind prizes, and a medal or trophy.

The winner of an Optional Category will determine the **WBQA 202X Winner in ((optional category))** and are awarded as detailed by the organizer.



If a team leaves prior to prize giving, they must select / provide a representative in case of required appearance at the **Awards Ceremony**, and need to communicate this to the Head Judge or Organizer.

JUDGES

- Head Judge (from WBQA) & shadow Head Judges
- World / Continental Championships: Judge table with six (6) Judges plus one (1) Table Manager
- National / Regional Championships: Judge table can be reduced to five (5) Judges plus one (1) Table Manager

Judges are to be WBQA trained, have judged / experienced at least 3-5 competitions, and judge up to twenty (20) turn-ins.

BLIND JUDGING

Three (3) elements of levy, i. e. must be turned in, per category:

1. Six (6) individual servings for blind judging, with **Main Component** being distinguishable from the Side Dish, not hidden / covered / obscured by the garnish, so that e. g. burned parts can be identified as visual appearance.

Depending on the box or plate / platter size, servings may be split into two boxes or plates of three (3) servings but can also be split into six (6) main components in one box or plate with their side dishes in the second, both to be covered.

Turn-in times in accordance to public announcement.

Turn-ins are marked with anonymous coding to identify the team. Respective labels are distributed by the organizer.

2. One (1) show plate presented as single serving “Gourmet Style” for display in Show Tent for the public and media.
3. One (1) show plate presented as single serving marked as “NO TASTER” displayed at team tent for visitors to see. Presented on a plate provided by the organizer, Presentation does not count toward the competition judging.

One (1) additional show plate may be requested by the organizer as single serving “Gourmet Style” for VIP tasting to provide sponsors with value for their investment.

2. & 3. presented on a plate provided by the organizer in most creative way possible. Turn-in immediately after the turn-in for judging. Presentation does not count toward the competition judging.



JUDGING CRITERIA

In MANDATORY CATEGORIES with Side Dish		In VEGETARIAN DISH & OPTIONAL CATEGORIES	
Visual Appearance of serving	10%	Visual Appearance of serving	15%
Taste/Aroma (1)	45%	Taste/Aroma (1)	45%
Texture/Tenderness	30%	Texture/Tenderness	35%
Side Dish	10%		
Creativity (2)	5%	Creativity (2)	5%

- (1) Taste and Aroma are two distinctive, individual senses that influence each other.
 (2) Creativity is a subjective assessment on harmony and inventiveness of the overall turn-in.

SOCIAL MEDIA

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

SERVING TO THE PUBLIC

Serving food to the the public and/or offering tasters are subject to permission of the organizer. If so, food basket remains may be used to reduce waste.

FOOD SAFETY

All food product must comply with World Health Organisation (WHO) health, safety, and hygiene regulations (Ref: WHO codex/ HACCP).

Additional host country's environmental health laws might be effective and would be detailed by the organizer.

To guarantee compliance the organizer designates Equipment and Hygiene Inspectors in teams of two (2); one checking the compliance of equipment and the other to take temperatures to be notated.

Food allergens must be displayed and listed in organizer's forms.

FOOD PREPARATION

All food must start out raw. No processing, pre-seasoning or preparation may begin until agreed by the organizer.

Competition food is inspected by Equipment and Hygiene Inspectors. If the Equipment and Hygiene Inspectors note a Team's breach of the Regulations,



1. non-compliance results in one single warning and is noted so by the Inspector on the check list (in paper) for both Team and Inspector to sign. Fotos to be taken if necessary.

2. Continued non-compliance results in the team's **disqualification** issued by:
World / Continental Championships: Head Judge **and** WBQA CEO or President
National / Regional Championships: Head Judge **and** National Association's

GARNISHES, SPICES, FLAVOURINGS, SAUCES ETC.

	HERBS during cooking process or added afterwards uncooked.		EN PAPILOTTE (in Mandatory Categories)	
	BARDING rendered away or removed if part of the Food Basket			GARNISHES that cover and / or obscure the serving
	LARDING with use of fat if part of Food Basket			
	STUFFING only for Chicken and Fish, if contents originate from Food Basket			
	EN PAPILOTTE (in Optional Categories)			
	EDIBLE WRAPPING during cooking. Must be removed before turn-in to not hide serving			
	OWN SPICES during cooking process			
	SAUCES, MARINADES, INJECTIONS during cooking process AND after provided they are no used for marking, to identify the origin of the team.			
	GLAZES during cooking process & as light coating before arranging in the turn-in container/plate AND after provided they are no used for marking, to identify the origin of the team.			
	SAUCE INGREDIENTS finely diced; "brunoise" = 2mm/12 th inch			
	SAUCE CUP on Show Plates only			
	GARNISHES that do not obscure the serving so that Main Component and Side Dish may not be distinguished			
MAIN COMPONENT can be served in more than one method of cooking, i. e. slice of pork with pulled pork on top				

PENALTIES ON TURN-IN

Judges will use fixed penalty points during scoring process that are deducted from the total score for that category only.

PENALTY	OFFENCE	ADDITIONAL INFORMATION
Minus 2 points by all judges	Foreign Objects - Edible and Inedible	E. g. toothpicks, skewers, tinfoil, dough, breading, batters or other wrapping of the main component



Minus 2 points by all judges	Incorrect Garnish	Anything obscuring the main component and / or side dish
Zero points in all criteria	Marking	Any mark inside or outside the turn-in dish that may identify the team to any judge
Zero points in all criteria	Sculpting	Carving, decorating, forming, or shaping that may identify the team to any judge
Minus 1 point by all judges	Pooling or Puddling of Sauce	
Non-served judges mark on Appearance & Creativity only	Incorrect Cutting or Carving	Judging of remaining criteria is impossible if any judge fails to receive a serving
Minus all points Late-Entry-Penalty	Turn-in outside time window	Dish is marked as late turn-in but may be judged to provide feedback to the team but does not count in any way

❖ Hygiene and food safety: up to 10% deduction of total score.

An appeal immediately after the results have been published is possible. The team of Head Judges will verify and its verdict is final and irrevocable.

PENALTIES ON SHOW PLATES and / or VIP SERVINGS

Show Plate and / or VIP Serving not presented for display in Show Tent for the public and media:

1. A warning is issued.
2. If a second show plate is not presented, a penalty of five (5) points applies on Total Score
3. If a third show plate, or any after, is not presented, an additional penalty of ten (10) points applies on Total Score.

Show Plate not displayed at team tent for visitors to see is of no consequence.

ADDITIONAL REGULATIONS APPLY:

- **FOR TEAMS**
- **FOR ORGANIZERS**
- **FOR JUDGES**
- **FOR TABLE MANAGERS**
- **FOR HEAD JUDGES**

Respective documents are an integral part of the comprehensive WBQA REGULATIONS.