

2021 SOUTHEASTERN YOUTH FAIR (MR. DAVE) BAILLIE BBQ CONTEST

- **COORDINATOR:** Laura Kilbury (352) 875-0544
- **ENTRY DEADLINE:** November 13, 2020 – “BBQ Contest” Entry
- **IMPORTANT DATES:** **Refer to the Calendar of Events for all important dates**

1. The SEYF General Rules & Regulations apply to this contest.
2. There will be no Food Safety Class. It is your responsibility to review the rules to follow judging criteria.
3. Contestants may enter only one category.
- 4. Contestants, who have previously won a particular category, must enter a different category.**
5. If a contestant has won ALL categories, they are permitted to enter with the category that they won when they first entered.

SHOW DAY

6. All contestants must report to the contest site no later than the check-in time.
7. Contestants must furnish all supplies, i.e. grills, fuel (either gas or charcoal), all food and display items.
8. Each contestant will be required to have an “A-B-C” fire extinguisher on hand. (This is not a brand name, but a type of extinguisher that is for use for several types of fires.)
9. Contestants are to set up their actual contest area. Adult assistance for physical setup of table and grill only! Everything else must be done by the contestant.
10. Meat may be marinated prior to the beginning of the contest.
11. BBQ Sauce may be either commercial or private recipe.
12. It is recommended that each contestant use only one (1) table approximately 4’ x 6’. However, if necessary, two (2) smaller tables will be acceptable.
- 13. Additional points will be awarded for exhibitors that use a charcoal grill instead of a gas grill.**
14. Grills may be covered or uncovered.
15. Sharing between contestants is not permitted, as each contestant must set up and start his or her own grill. Where there are multiple contestants from the same family, each contestant must have their own supplies.
16. *The contest will start at 1:00pm with a two and a half (2.5) hour time limit. Contestants can start any time during this period; however, they must submit the finished product(s) to the judges by 3:30pm. No product for judging will be accepted after 3:30pm.
17. Contestant may not receive any assistance during the contest period.
18. Contestants will be observed from the time of setup and fires are lit until the food is submitted for judging and their respective area is cleaned.
19. Contestants are permitted to clean their respective areas at the conclusion of their individual judging. Trash bins will be provided.
- 20. ALL contestants are REQUIRED to stay in their assigned area until ALL contestants have been judged.**
- 21. NO ONE except exhibitors will be permitted in the cooking area until ALL contestants have been judged.**

JUDGING

22. A minimal internal Fahrenheit temperature shall be required for the following classes:
 - Pork – 145 degrees
 - Ground beef – 160 degrees
 - Beef, Lamb, Veal – 145 degrees
 - Fish – 145 degrees
 - Poultry - 165 degrees
 - Wild Game – 160 degrees
23. **All contestants shall provide copies of their recipe for the judges.** Nutritional information is optional. Failure to submit recipe will result in a deduction of 5 points from the contestants score. All recipes submitted may be compiled and distributed at a future date.
24. Each contestant must submit one (1) serving per judge to be judged for doneness, taste and appearance. The presentation of the finished product(s) will be considered in scoring (see #24). Contestants should

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keep in mind that the judges will taste each product – therefore, the portions served to each judge should be of appropriate size, in other words- a sample, not an entire meal.

25. After each contestant's product(s) have been officially judged, you may offer samples to those contestants within the same meat category if you choose to do so.
26. At least two (2) judges will score contestants and rank the contestants in the order of finish after which the judges will confer and select those to receive the awards.
27. Judges reserve the right to disqualify anyone for unsafe or unsanitary procedures.

28. The following criteria will be used in scoring:

A. Appearance and cleanliness of cook and operation (Hats, aprons, tablecloths, etc. are recommended and encouraged)	10 points
B. Timing (2.5 hours allowed)	5 points
C. Starting and controlling fire *new point scale TBA (Was method of lighting hazardous? Was contestant skilled in starting and controlling fire? (Charcoal will earn more points than gas)	10 points
D. Skill in barbecuing (Skill in controlling heat, spreading the sauce, suitable utensils used.)	15 points
E. Sanitation and cleanliness	15 points
F. Finished product	
Presentation	10 points
Appearance (Color, uniformity, texture, is a garnish used, is it burned or speckled with ash dust or foreign material?)	5 points
G. Sufficiently cooked – beef does not have to be well done.	5 points
H. Taste (Is the flavor acceptable; texture moist, dry, stringy or tender; contaminated with foreign odor or taste?)	15 points
I. Clean up of area	5 points
J. Recipe	5 points
TOTAL	100 POINTS

CLASSES

29. The Show Coordinator reserves the right to combine or divide classes as necessary for the benefit of the over-all show.

1. Beef
2. Pork
3. Poultry (chicken, turkey, duck, quail, goose)
4. Other

AWARDS

30. The Show Coordinator reserves the right to withhold awards if there is not sufficient competition.

31. Premiums may be awarded after all sponsorship has been collected and all expenses have been paid on individual show and events.

All classes: 1st through 3rd places

7/29/2020