



**Back To School Bar-B-Que
Grilling Competition
Rules and Regulation Overview
Wakulla County 4-H Extension Office**

4- H Contact:
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(850)926-3931

Event Chair:
Samantha Isaacs
4-H Association Secretary
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(423)502-1341

- I. Entry Requirements
 - a. Entry fee of \$5/person
 - i. No fee for adult member of the team
 - b. Entry forms and fees must be received by July 21st, 2018
 - c. Teams will supply their own meal ingredients.
 - d. Teams will supply their own grills. If one is not available, you may borrow from 4-H.
 - i. Grills must be Charcoal
 - ii. To borrow equipment, please notify the 4-H Office by July 21st.
 - e. Teams will use their own coolers to keep uncooked foods at an appropriate temperature.
- II. Teams
 - a. Each team will consist of 2-4 4-H Club Members, open to ages 5-18
 - b. Each team will consist of 1 adult helper in addition to the team members
 - c. Teams with a member over the age of 16 years do not require an Assistant member
 - d. One member of each team will be designated as Captain.
 - e. Event cap of 10 teams, 5 for each protein
- III. Meal
 - a. Each Assistant will help their team develop a menu of 1 meat and 1 side
 - i. Protein is limited to Beef and Pork.
 1. Meat choice can be picked up at Mack's Meat on August 2.
 - ii. Uncooked weight is 12oz total
Contest Rules and Regulations Adapted June 2018, Wakulla County 4-H Association
 - iii. Sides are to be homemade, no commercial products will be accepted (i.e., premade potato salad, canned baked beans, etc.)

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- b. Teams and Assistants will have access to the prep kitchen on Friday from 6pm-9pm
 - i. Prep is mandatory to ensure all proteins and sides meet requirements
 - c. Teams will decorate one 6' table as their presentation table for their plate
 - i. Table is separate from the cook and prep table at each work station. You will present your food to judges at this table.
 - d. Meals will be judged on flavor, presentation, and complexity
 - i. 1st, 2nd, 3rd place ribbons for presentation tables
 - ii. 1st, 2nd, 3rd place ribbons for each protein group
 - iii. Grand Champion on combination of all categories
- IV. Event Day Preparations
- a. Teams must arrive by 10:00 a.m. to begin set-up and organization.
 - b. Grills will be lit at 11:00 a.m. with a cook time of
- V. Judge Panel and Planning Committee
- a. Expert Judges
 - i. Bronson Sweatt
 - ii. Travis Millender
 - b. Honorary Judges
 - c. Food Safety Judge
 - i. Sheree Posey
 - ii. Samantha Kennedy
 - d. Planning Committee
 - i. Chair: Samantha Isaacs
 - ii. Members: Rachel Pienta, Becton Roddenberry, Greg James, Quincee Messersmith
- VI. Rules
- a. Attached are the rules of competition
 - b. Attached is a copy of the judge's scorecard



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