



2019 Goodwill Cook Off and IBCA Rules

REGISTRATION FEES

- \$150 Cook Off Entry
- \$25 Jackpot Beans
- \$25 Jackpot Pan de Campo
- \$20 Kids Q

COOKING CONDITIONS

1. Head Cooks Meeting will be held on Friday, October 18, 2019 at 6:30 p.m. inside Valley Race Park. The Head Cook from each team is strongly encouraged to attend.
2. Each team must have a team “Head Cook” and apply as such on the entry form. The Head Cook is responsible for the team and following of all guidelines, rules, and any other specifics laid out by the Goodwill staff or volunteers.
3. Check-in for contestants will begin at 12 p.m. on Friday, October 18, 2019.
4. Cooked On Site — All meats will be cooked on-site. The preparation and completion (excluding pre-trimming) of any and all meats in competition must be within the confines of the cook-off site and during the time limits designated by Goodwill.
5. Sanitation — Cooks are to prepare and cook in as sanitary manner as possible. Cooking conditions are subject to inspection by judging committee. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification. Food must be kept at safe temperatures at all times.
6. Entries Per Pit — IBCA recognizes only one entry (one Head Cook) will cook on a given pit. Multiple entries in the same category by the same cook and multiple entries from the same piece of meat shall not be allowed.
7. BBQ Pits and BYC (Backyard Cooker) — All fires must be in containers, not in or on the ground. No open or ground fires will be permitted. **A FIRE EXTINGUISHER MUST BE READILY AVAILABLE AT EACH TEAM SPACE.**
 - BBQ Pit – Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pit

should be of a design that contains separate individual cooking chambers and heat sources (no sharing of heat sources).

BYC (Backyard Cooker) — any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.

JUDGING

8. The following categories are recognized by the IBCA:

Half Chicken: two (2) 1/2 fully jointed chickens (to include breast, wing with tip (visible not tucked under), thigh and drumstick. SKIN ON. No Cornish Game Hens.

Pork Spare Ribs: nine (9) individual cut ribs (bone in) (St. Louis Cut acceptable) ribs must be placed in the tray TOP side up lying parallel to the hinge.

Beef Brisket: nine (9) full slices, recommended 1/4" to 3/8" thick. All blocking must be done before cooking. The fat cap may be trimmed or cut away before the slices are placed into the tray.

IBCA Judged Open Categories:

Beans: Dry Pinto Beans cooked on site.

Pan de Campo: one (1) whole traditional cowboy bread. No sweet bread.

Kids Q: Age Groups - Under 11 and 12-17

2 ½ pork chops will be given to each contestant at 9 a.m. on Saturday, October 19, 2019.

The pork chops will be seasoned on site. The pits/grills will be lit after 9:30 a.m. by staff/volunteers. Contestants will begin cooking at the same. Only the contestant (kid) may cook on the pit/grill (parents may coach/supervise from the sidelines). Top winner in each age group will be announced at the awards ceremony.

9. Double Number System — IBCA requires that the secret, double number system be used. This system assures a fair competition. Two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the head cook for retention after signing the Head Cook's name in front of an IBCA representative. Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers attached to the tray/cup will be removed and announced. The actual ticket will have to be physically present for verification. Photos or copies of tickets will not be accepted for verification. Only lids with tickets will be taken to the awards ceremony with final table numbers.
10. Judging Tray Contents — All garnishes and condiments are prohibited (with the exception of tacos), as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. No puddling in the bottom of the tray.
11. Turn-In Time — A tentative turn in schedule (with turn in times) will be sent to each head cook and will be announced at the head cook meeting. Turn-in times and quantities for each category are subject to change and will be based on the number of entries. Once this time is set and announced no changes will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging.
12. Terms For Disqualification – After the tray has been turned in, any tray found to be in violation of the IBCA rules, will be disqualified at the discretion of the Head Judge.

PRIZES

13. Prizes — A Grand Champion (GC) and Reserve Grand Champion (RGC) will be named at the 6th Annual Goodwill Cook Off Awards Ceremony. In the event of a tie for GC, brisket will be the first tie-breaker, followed by pork spare ribs, then half chicken, and then any other category.

1st-5th place winners in each the IBCA category will receive cash prizes

6th-10th place winners will receive a certificate

1st place for beans and Pan de Campo will receive 50% of the jack pot participation revenue and a certificate

Kids Q – 1ST, 2nd and 3RD place will receive a certificate

COOKING SITE CONDITIONS

14. Spots will be available for reservation as long as cook/team is registered.
15. No water, electricity or hook-ups will be available. Come prepared!
16. Teams will be allowed to stay overnight at the Valley Race Park parking lot in their RVs on Friday, October 18, 2019. Security will be on site and all rules of conduct must be followed. A quiet time will take effect between 12:00am and 6:00am.
17. Vehicles at teams parking cooking space will be limited to those with parking passes. The parking passes will be issued to each team. Overflow parking will be available adjacent to the cooking area (see diagram). If your team has excess vehicles they will be asked to move to the adjacent parking area.
18. Space will be a 40' x 40' area. Props, trailers, motor home vehicles, tents and any other equipment may not exceed the boundary of the contestant's assigned space.
19. It is the responsibility of the contestant to see that the contestant's area is kept clean and policed throughout and following the contest. All fires must be put out, concrete blocks and other building materials or props hauled away and all equipment removed from site. Any space left in disarray or with loose or bundled trash, may disqualify the team from future participation in sanctioned events or other Goodwill events. Clean up must be completed by 6:00 p.m. on Saturday, October 19, 2019. Trashcans will be located throughout the cooking area for disposal of trash.
20. No alcohol will be allowed in the cooking area. Alcohol will be sold inside Valley Race Park.

PUBLICITY RELEASE STATEMENT

21. By participating in this event, you grant Goodwill full permission to use you and your teams photograph, recordings, or any other record of this event for legitimate purposes. Goodwill Industries of South Texas, Inc., its organizers, Sponsors and Valley Race Park will not be responsible for accidents, thefts, or any mishaps.

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