



1st Annual Barbeque Cook-Off!

Does your agency have what it takes to win?

Event Dates: April 23-24, 2023

Location: Crowne Plaza Columbus North - Worthington
6500 Doubletree Avenue
Columbus, Ohio 43229

Cook-Off Schedule:

April 23, 2023

3:30p.m. Check in/Site set up

5:30p.m. Cook's Meeting

April 24, 2023

12:00 Cooking Ends/Turn in

1:15p.m. Turn in time expires/ Judging begins

3:30p.m. Awards

Barbeque Cook-Off Overview:

The NAAWS "Cook-Off Competition" will be held Sunday, April 23 and April 24 starting at 3:30p.m. on Sunday and ending at 5:00p.m. Monday. Cooking will start no earlier than 6:00 p.m. Sunday and end promptly at 12:00 p.m. Monday. Contestants will have until 1:15p.m. sharp, to turn in their entries to the official's table. Judging will begin and awards will immediately follow.

Prizes: Medallions will be awarded to 1st, 2nd, and 3rd place per category. 1st place overall will receive a 6 medallions (5 Team members and 1 Agency Lead), (5) 1 year membership to NAAWS, and 5 Registrations for the NAAWS conference for the team members that participate.

You can enter any or all categories listed below.

Chicken

Pork Butt



Deadline to Enter: March 19, 2023.

Entry forms will be posted at <http://www.naawsonline.org/conference.html> and must be submitted to Mel Williams at NAAWS via email at mwilliams@naaws.net .

Judging Criteria:

1. Entries will be judged by one panel of 4 judges.
2. Scores will be based on Appearance, Tenderness/Texture, and Taste.
3. The scoring system is 10 (Excellent) to 2 (Bad). Any whole number between 10 and 2 can be used to score.
4. A one (1) score is given to a disqualification and requires approval from the event coordinator.
5. The team with the highest overall number will be awarded 1st place. 2nd and 3rd place will be awarded by the second and third highest score, respectively.

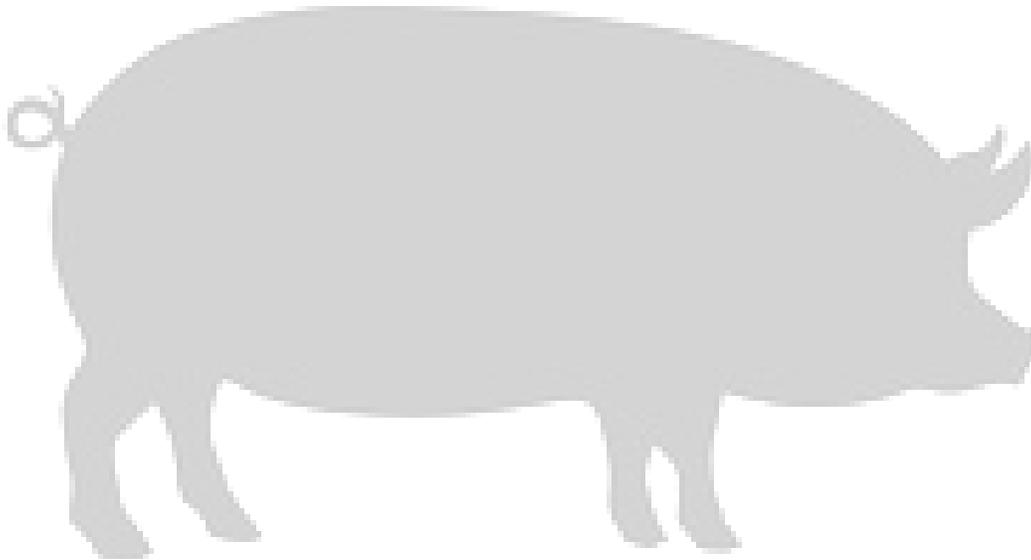
Cook-Off Rules:

1. A team may consist of one (1) Chief Cook and as many as 4 assistant cooks.
2. Each team can provide their own grill or one will be provided for them and it will be used exclusively by that team. Wood, charcoal, and wood pellet smoker type cookers with or without rotisseries are allowed. Electric ovens and solar ovens are NOT allowed. Contestants may not dig pits and fires are not allowed on the grounds.
3. A 12'x20' space will be assigned to each team. (We will try to accommodate more space if needed).
4. Each team will be provided 2 tables, 6 chairs for each site.
5. Electricity may be provided, but not guaranteed. Generators are allowed.
6. Cooking may begin at 6:00 p.m. following the cooks meeting.
7. Meat MUST be cooked and seasoned on site within the confines of your team's assigned cooking space.
8. Meats may be seasoned, sauced or not, and cooked in a manner you feel will deliver a competitive product in the time allowed.
9. Each team will place 4 individually cut pieces of meat in your "Turn-In" box. The "Turn-In" box will be provided by event staff. No Markings, bending tabs, or any identifying marks of any kind are permitted on or in the "turn-in" boxes or they will be disqualified.
10. No makings or sculpting of the meat in the "Turn-In" box will be tolerated. No garnish, side sauce containers, or any other foreign objects such as foil, toothpicks, or skewers are allowed in the "Turn-In" box. Failure to comply with this rule will result in disqualification.
11. Ice and water will be provided.
12. Safe food handling guidelines must be followed.
13. In order to qualify for BBQ King or Queen, teams must have entries in both categories.



Cleanliness and Safety Rules:

- 1. Cleanliness of the cooks, assistant cooks, and work space is required.**
- 2. Shirt and shoes must be worn.**
- 3. No use of tobacco products while handling meat.**
- 4. Gloves should be worn while preparing meat.**
- 5. A fire extinguisher MUST be available at each cooking team area.**
- 6. Frequent hand sanitizing, washing, and disinfecting of surfaces is required.**





Registration Form

Deadline: March 12, 2023

Team Name: _____

Grill Master: _____

Primary Team Contact Number: _____

Primary Team Email: _____

Secondary Team Contact Number: _____

Secondary Team Email: _____

Shirt Sizes (6): S _ M _ L _ XL _ 2XL _ 3XL _ 4XL _ 5XL _ 6XL _

Address: _____

City: _____

State: _____

Zip: _____

Choose which categories your team will be competing in:

Chicken: _____

Pork Butt: _____