



2014 Minnesota Renaissance Festival

www.renaissancefest.com · (952) 445-7361 · info@renaissancefest.com

WEEKENDS AUGUST 16 - SEPTEMBER 28 | PLUS LABOR DAY & FRIDAY SEPTEMBER 26 | 9am-7pm

5th Annual Barbeque Competition - Competitor Rules

September 27 & 28

Don't miss out on this opportunity!

Every year we look to improve the quality of the Festival by providing our patrons with unique opportunities. In turn, this allows us to provide great opportunities to people such as you!

We are opening our gates BBQ crews/teams and BBQ restaurants from around the Mid-West. The fourth annual BBQ Competition will be an opportunity for patrons to experience a festival within the Renaissance Festival, hence providing teams the opportunity to spread knowledge about their team and their passion for BBQ.

This weekend tends to be one of our busier weekends during the festival season. We anticipate over 50,000 visitors, giving you a great deal of exposure! Space is limited so applications will be based on a first come first serve basis.

EXHIBITOR INFO

- Four FREE admissions to the Renaissance Festival the day(s) you will be competing
- A 10x20 display area in our Special Events Field
- Discount coupons for family and friends
- Forms are due no later than **September 15, 2014**

RULES & REGULATIONS

1. CONTESTANT - A contestant is any individual, group, restaurant, etc. hereinafter referred to as a team that will prepare and cook an entry or entries for the purpose of being judged according to the BBQ Competition rules at the Minnesota Renaissance Festival (MRF) contest. Each team will be comprised of a head cook and as many assistants as required. No team shall enter more than one turn-in box per meat category in a contest. Neither a family member of a competing cook team nor any cook team member of that cook team may enter the judging area at any time during the contest. Violation of these rules may result in disqualification from this contest.

2. EQUIPMENT - Each team will supply all of the equipment necessary for the preparation and cooking of their entry including a cooker, wood, charcoal, or wood pellets. No team may share a cooker or grill with any other team. No electricity will be available. Whisper Quiet Generators will be allowed. Teams must adhere to all electrical, fire and other codes. A fire extinguisher, provided by each team, shall be near all cooking devices.

3. MEAT INSPECTION - All meats must be USDA or state DA inspected and passed. All meat must be maintained at a maximum temperature of 40° F or less prior to inspection. All competition meat shall start out raw. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145° F. After cooking, all meat must be maintained at a minimum temperature of 140° F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the cook team's site until turn in.

4. COOKING FUELS - The only approved cooking media are wood, charcoal, or wood pellets. Gas matches may be used only to start the initial fire or to start burn barrels, charcoal chimneys, etc. A gas starter; gas flame, may not be used in the cooker after the meat has entered the cooker or during the cooking process. Gas bottles must be disconnected from the cooker once the fire has started and must be removed from the immediate cooking area. A gas flame or electrical heating element may not be used in the cooker during any part of the cooking process.

5. APPROVED COOKERS - Any wood, charcoal, or wood pellet fired cookers homemade or commercially manufactured, will be allowed to be used in the contests. Electric or manual operated rotisseries or rotating shelves are permitted during the cooking process. Electric or manual operated wood, charcoal, or wood pellet augers are permitted during the cooking process. Electric or manually operated power draft devices are permitted during the cooking process.

6. CONTESTANT'S SITE - Each team will be assigned a cook site (10 x 20 area). All equipment including cooker, canopy, trailer, fire extinguisher etc. must be contained within this space. If additional space is required the team should contact the contest organizer and make arrangements. No electricity available.

7. BEHAVIOR - Every team, including members and guests, are expected and required to exhibit proper and courteous behavior at all times. No outside alcoholic beverages are allowed on the grounds and Cook Teams must refrain from excessive consumption of alcoholic beverages during the contest. Teams may not hand out samples to patrons. Failure to abide by these rules of behavior may result in expulsion from the contest.

8. CLEANLINESS AND SANITATION - All teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking, and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.

9. MEAT CATEGORIES - the following categories are:

Chicken: The team may cook chicken whole, halved, or individual pieces.

Pork Ribs: Loin back (baby back) or spare ribs only, meat on the bone. No country style ribs and no chopped, pulled, or sliced rib meat loose in the box.

Pork Loin: May be Bone in or Boneless Loin or Tenderloin

10. JUDGING - contest allows for blind judging only. Entries will be submitted in an approved container, with NO garnish, or decorating of any kind. Only the entry to be judged is allowed in the container. Marking of any kind will disqualify the entry. Each entry will be judged on PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Meat may be sauced or not sauced. A minimum of 6 separate and identifiable portions must be submitted.

11. SCORING - Each entry will be scored by 6 judges in the areas of PRESENTATION, TASTE / FLAVOR, and TENDERNESS / TEXTURE. Scoring will range from a low of 1 to a high of 5 for Presentation, from a low of 1 to a high of 15 for Taste, from a low of 1 to a high of 10 for Tenderness. Any entry that is disqualified as per section 12 will receive a score of zero for all three categories from all six judges at that table.

12. DISQUALIFICATION - An entry can be disqualified for any of the following reasons:

There is evidence of marking or sculpting of a meat entry contained in a turn-in box that identifies the submitting team to any judge.

- There is anything in the box besides the meat.
- There are not a minimum of 6 separate and identifiable pieces.
- There is evidence of blood such that the meat is uncooked.
- The entry is turned in after the officially designated time.
- Gloves are not used while handling food products.
- Not cooking pork as a single piece of meat.
- Not cooking the meat that was inspected.
- May not hand out samples to patrons

13. JUDGING PROCEDURE - The table captain brings all the boxes to the table. He or she announces the number of the box to be judged opens that box and checks for rules violations such as marking, insufficient number of samples, etc. All judges score this box for presentation. Each judge then takes a sample and scores this box for taste and tenderness. The table captain makes sure that all scores for that box are recorded before moving on to the next box. This procedure is repeated for the remaining boxes. After all the boxes have been scored the table captain will return the boxes to a designated area. The table captain will then collect the judging slips and turn them over to the representative.

14. WINNERS – We will award an Overall Grand Champion and Reserve Grand Champion. They will be awarded to the team with highest and 2nd highest combined score for Chicken, Ribs and Pork Loin. To qualify for Grand and Reserve Champion a team must compete in all 3 Meat categories.

15. TURN IN TIMES - Each meat category turn in time will allow for a 10 minute window, that is 5 minutes before and 5 minutes after the time as suggested below:

Chicken: 2:00 PM
Ribs: 3:00 PM
Pork: 4:00 PM

The contest organizer may revise the times but a one hour time frame between categories must be maintained. Meat turn in times as posted by the contest organizer, either in the application form or the confirmation notice, is final and cannot be changed. Turn-in boxes and their contents become the property of the Minnesota Renaissance Festival at the moment they are placed on the turn-in table.



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5th Annual Barbeque Competition - Competitor Application September 27 & 28

Please complete the form below and mail to:

Attention: BBQ Competition
1244 S Canterbury Road, Suite 306
Shakopee, MN 55379

Via e-mail: marketing@renaissancefest.com
Via fax: 952-445-7380

FORMS DUE BY SEPTEMBER 15, 2014

Fee is \$25.00 per category per day.
Please make checks payable to:
Minnesota Renaissance Festival

Contact Information

ORGANIZATION / TEAM NAME _____ CONTACT PERSON (HEAD COOK) _____

ORGANIZATION ADDRESS _____ CITY _____ STATE _____ ZIP _____

CONTACT PHONE # _____ FAX NUMBER _____ E-MAIL ADDRESS _____

ALTERNATE CONTACT PERSON _____ ALTERNATE CONTACT PHONE # _____

Category	Please select the BBQ category(s) you wish to be included in. \$25.00 per day per category.		
	<input type="checkbox"/> Pork Loin	<input type="checkbox"/> Pork Ribs	<input type="checkbox"/> Chicken

Day(s)	Please select the days you would like to participate.		Total Entry Fee: \$ _____
	<input type="checkbox"/> Saturday, Sept. 27, 2014	<input type="checkbox"/> Sunday, Sept. 28, 2014	

Company Description

Please provide a brief description of your team.

(Example. Have you won any previous competitions? How long have you been cooking? What makes your team special?)

Please Provide a brief description of your set - up.

Tent size _____ Trailer size _____

SIGNATURE _____ **DATE** _____