

COMPBBQ  **UK.**

CONTEST RULES:



A COMPBBQUK CHAMPION SERIES CONTEST

SATURDAY 22ND AND SUNDAY 23RD AUGUST 2026

COMPBBQUK.COM

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Introduction

These rules cover attendance at and participation in the Beefstock Barbecue Championships 2026 which is part of the Beefstock 2026 festival taking place across Saturday 22nd and Sunday 23rd August 2026. The contest will be sanctioned by CompBBQUK and run in accordance with its' Champion Series contest rules which can be found here: [CompBBQUK Champion Series](#).

The Beefstock Barbecue Championship will be made up of two separate contests. One taking place on the Saturday and one on the Sunday. Teams may be competing in one or both.

1. Name and Location

1.1. The overall contest will be known as The Beefstock Barbecue Championship

1.1.1. The contest on Saturday 22nd August will be known as “The Freestyle Boy”

1.1.2. The contest on Sunday 23rd August will be known as “The Beefy BBQ Boy”

1.2. The location for the contest will be as part of the Beefstock festival which will take place at **Nozstock, Rowden Paddocks, Bromyard, Herefordshire HR7 4LS**

2. Contest Timeframes

Draft timeframe (subject to change)

Saturday 24 th May 2025 – The Freestyle Boy	
08:00	Contest Start
12:00 – 12:30	Round 1 Turn-in
14:00 – 14:30	Round 2 Turn-in
16:00 – 16:30	Round 3 Turn-in
18:00	Results and Awards
Sunday 25 th May 2025	
12:00 – 12:30	Round 1 Turn-in
14:00 – 14:30	Round 2 Turn-in
16:00 – 16:30	Round 3 Turn-in
18:00	Results and Awards

3. Overall Structure

3.1. Contest will be a “freestyle” contest, within the bounds of these specific contest rules and those of a CompBBQUK Champion Series contest.

3.2. Freestyle means that teams are free to turn-in entries for each round in a style and cooking technique of their choosing as long as it conforms to the requirements laid out in these rules for each round & entry and the Champion Series requirements.

3.3. Teams are free to use any ingredients they wish within the cooking process or turn-in as long as the turn-in conforms to any requirements around use of or absence of specific ingredients or type of ingredient.

3.4. Each contest will be made up of three rounds with each round having individual results and placings

3.5. The results from each of the three rounds will be combined to find an overall contest Grand Champion (Winner) and Reserve Grand Champion (Runner Up) for each contest.



4. General Rules

- 4.1. Limited pre-preparation on site or off site is permitted outside of contest timeframes. For example, mixing of spice blends, however no element of entries may be pre-cooked or pre-assembled. If you are unsure, please contact us to ask.
- 4.2. Teams may marinade or cure prior to the contest, but must not pre-cook.
- 4.3. All cooking must take place on barbecues / smokers that derive their heat source from burning solid natural fuels (charcoal, wood, or pellets). Using items such as induction hot plates or gas camping stoves is permitted for limited purposes such as heating sauces. If you are unsure, please contact us to ask.
- 4.4. All cooking must take place at the location of the contest, within allotted timeframes of the contest and in accordance with the rules and regulations of each contest.
- 4.5. Cooks and teams must ensure that all preparation and cooking is done in hygienic and sanitary conditions.
- 4.6. Teams can consist of 1 – 5 named individuals with one team member designated the head cook who is considered responsible for the team during the event.
- 4.7. Teams **are not** permitted to share the use of barbecues, smokers, or team areas during the contests.
- 4.8. Each team will be permitted a single turn-in per round.
- 4.9. Teams are responsible for providing or sourcing all their own equipment, the event will not be providing equipment unless otherwise agreed.
- 4.10. Teams are responsible for providing or sourcing all their own ingredients with the exception of any specific ingredients that are provided as detailed in the round rules.
- 4.11. All teams must have a suitable **fire extinguisher** and **fire blanket** easily accessible in their team area.
- 4.12. All hot ash and embers must be disposed of in the designated area or container.
- 4.13. All recycling and refuse must be disposed of in the provided locations or taken off site.
- 4.14. Every care must be taken not to damage the ground or environment of the contest location. You must leave your team, contest and event location as you found it.
- 4.15. During quiet time all competitors, judges and all those involved with the contest must keep all noise to an absolute minimum. This should be judged as no noise that is audible outside of your team area or camping area.
- 4.16. Quiet time will be from 22:00 to 07:00 each night on s

5. Round Rules

- 5.1. All entries will be judged as per the CompBBQUK Champions Series scoring mechanism, rules and scoring process which in summary consists of a score between 0-9 in four categories which are, visual appeal, flavour, mouth feel and creativity.
- 5.2. Teams will be given an individual 10-minute window within the overall 30-minute window to turn their entries in at the turn-in table.
- 5.3. The contest clock situated on the turn-in table will be to only official time for the contest.
- 5.4. Turn-ins cannot be submitted early and must be at the turn in table (or in the queue for the turn-in table) by the end of the 10-minute window. 1 second late is a disqualification.
- 5.5. If a turn-in requires anything other than a disposable knife and fork, such as a spoon or straw to enable a judge to sample it, that must be provided as part of the turn-in.
- 5.6. If a turn-in requires portioning to be judged, any required utensils such as knives or serving spoons must be included as part of the turn-in.
- 5.7. Each turn-in (unless otherwise stated in the round turn-in requirements) must be submitted **on a single serving platter or board** and must be carried by a single person when turning in. The platter or board must not be greater than **65cm x 65cm**.
- 5.8. Teams may provide a written card (no bigger than A5) to be read to the judges which may include a dish name, brief description and any specific preparation method you wish them to be aware of. It may not include anything that identifies the team.

6. Judging

- 6.1. Judging will be conducted to the as per the Champion Series framework, scoring system and processes.
- 6.2. The official judging may include guest judge
- 6.3. Judging will be conducted in view of the public; every effort will be made to set the contest up in such a way that judges are unaware of what teams are turning-in which entries.
- 6.4. Teams are prohibited from indicating to judges either before or during the judging process which entry is theirs.
- 6.5. Two rounds during each contest will be judged by both the official judging panel for the official results, and a separate public panel for public choice awards. As such the turn-in constituents take account of the number of judges that will need to sample the entry. Please check to ensure you know what your turn-in constituents need to be for each round.
- 6.6. The rounds with the additional public choice judging will be: Saturday 22nd – Chicken Wings and The Beefy Boys Burger Championship. Sunday 23rd – Ribs & Side and The Beefy BBQ Platter Challenge.

7. Turn-in Requirements - The Freestyle Boy (Saturday 22nd August)

7.1. - Round 1

Round Name	Steak
Theme	Make Beef Steak the Star
Description	Teams must produce a turn-in identifiably based and focussed on beef steak.
Provided Ingredients	A single tomahawk steak
Turn-in Constituents	• Six identical individual dishes or a single sharing dish suitable to be portioned into six. • <i>Turn in presentation as per section 5. Round Rules</i>
Turn-in Window	10 minute period within a 30 minute window of 12:00 – 12:30

7.2. Round 2

Round Name	Chicken Wings
Theme	Chicken wings perfectly seasoned and sauced
Description	Teams must produce a platter of chicken wings seasoned and sauced with flavours of their choosing.
Provided Ingredients	None
Turn-in Constituents	• Minimum of ten flats and ten drumettes either separate or connected. • Dipping sauce permitted • No side dishes permitted • May be presented on a bed of parsley or green salad leaves • <i>Turn in presentation as per section 5. Round Rules</i>
Turn-in Window	10 minute period within a 30 minute window of 14:00 – 14:30

7.3. Round 3

Round Name	The Beefy Boys Burger Championship
Theme	Impress With Your Interesting or Innovative Burgers
Description	Each team to produce burgers with toppings and sauces of their choosing.
Provided Ingredients	None
Turn-in Constituents	• Minimum of six identical burgers • No side dishes permitted • No other components or garnishes permitted • <i>Turn in presentation as per section 5. Round Rules</i>
Turn-in Window	10 minute period within a 30 minute window of 16:00 – 16:30

8. Turn-in Requirements - The Beefy BBQ Boy (Sunday 23rd August)

8.1. Round 1

Round Name	Ribs + Side
Theme	Ribs on the Barbecue for Dinner
Description	Teams to produce ribs of their choice along with a complimentary side dish
Provided Ingredients	None
Turn-in Constituents	- Minimum of ten ribs (five if producing beef ribs) either individual or in a rack(s) that must be barbecued / smoked - A single shared side dish that can be portioned into ten <i>Turn in presentation as per section 5. Round Rules</i>
Turn-in Window	10 minute period within a 30 minute window of 12:00 – 12:30

8.2. Round 2

Round Name	Pork Belly + Side
Theme	Pork Belly, The Great Underrated Low and Slow Cut
Description	Each team to produce pork belly as a joint, slices, cubes or any combination with a complimentary side dish.
Provided Ingredients	None
Turn-in Constituents	- Minimum of six slices, six cubes or a single joint that must be barbecued / smoked - A single shared side dish that can be portioned into six <i>Turn in presentation as per section 5. Round Rules</i>
Turn-in Window	10 minute period within a 30 minute window of 14:00 – 14:30

8.3. Round 3

Round Name	The Beefy BBQ Platter Challenge
Theme	Your Take on a Traditional Smokehouse Platter
Description	In honour of The Beefy BBQ, take a traditional smokehouse platter and put your stamp, style, twist or spin on it.
Provided Ingredients	None
Turn-in Constituents	- Each team to produce a single barbecue platter consisting of a minimum of three proteins and two side dishes - There must be adequate proteins and sides to be sampled by ten judges. - Only one of the proteins may be the same as rounds 1 or 2 - Accompaniments <u>may not</u> be the same as the side dishes from rounds 1 or 2 <i>Teams will be provided with a smokehouse tray to submit</i>
Turn-in Window	10 minute period within a 30 minute window of 16:00 – 16:30