



Contest Specific Rules:

The Whole Hog BBQ Comp

A CompBBQUK Champion Series Contest

Saturday 24th May and Sunday 25th May 2025

compbbquk.com

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PROUD TO BE IN ASSOCIATION WITH



1. Introduction

- 1.1. These rules cover attendance at, and participation in The Whole Hog BBQ Comp which is part of the Malton Grill and Smoke Festival taking place across Saturday 24th May and Sunday 25th May 2025. 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](#).

2. Name and Location

- 2.1. The overall contest will be known as The Whole Hog BBQ Comp
- 2.2. The location for the contest will be as part of the Malton Grill and Smoke Festival which will take place in the grounds of The Talbot hotel, Yorkers Gate, Malton YO17 7AJ.

3. Contest Timeframes

3.1. Draft timeframe (subject to change with notice)

Friday 23 rd May 2025		Regular	Backyard
12:00 – 19:00	Team Arrivals	Both	
Saturday 24 th May 2025		Regular	Backyard
07:00 – 08:00	Team Arrivals	Both	
08:00	Team meeting, meat distribution and CONTEST START	Both	
12:00 – 12:30	Round 1 Turn In – Pork Ribeye & Sauce	✓	✓
13:00 – 13:30	Round 2 Turn In – Sausage	✓	Optional
14:30 – 15:00	Round 3 Turn In – Pork Ribs	✓	✓
15:30 – 16:00	Round 4 Turn In – Mystery Box	✓	Optional
Sunday 25 th May 2025		Regular	Backyard
12:00 – 12:30	Round 5 Turn In – Tenderloin	✓	✓
13:30 – 14:00	Round 6 Turn In – Belly Pork	✓	✓
15:00 – 15:30	Round 7 Turn In – Pork Shoulder	✓	Optional
16:45	Awards and close	Both	
17:00 – 19:00	Team departures	Both	
Monday 26 th May 2025		Regular	Backyard
08:00 – 12:00	Team Departures	Both	

4. Overall Structure

- 4.1. Contest will be a “freestyle” contest, within the bounds of these specific contest rules and those of a CompBBQUK Champion Series contest.
- 4.2. 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. They are also free to use any ingredients they wish within the cooking process or entry as long as the entry conforms to any requirements around use of, or absence of specific ingredients or type of ingredient.
- 4.3. The Whole Hog overall contest will be made up of two separate contests
- 4.3.1. The first will be known as The Whole Hog Championship, and all teams that participate in all seven rounds, whether regular entry or backyard entry, will be considered as competing in it.
- 4.3.2. The second will be known as The Whole Hog Backyard Championship, and only teams whose entry is specifically into the backyard contest and its four rounds will be



considered as competing. This will include teams whose entry is in to the backyard contest but who also choose to enter additional rounds.

4.3.3. The four rounds that make up the backyard contest will be four of the seven rounds that the regular entry teams will be taking part in

4.3.4. For those four rounds, and any other of the remaining round that the backyard teams have chosen to take part in, the overall placing within the round will be contested by all teams regardless of entry type.

4.3.5. Each round will additionally have results specific to both regular entry teams and backyard teams.

5. General Rules

- 5.1. 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.
- 5.2. 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.
- 5.3. 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.
- 5.4. Cooks and teams must ensure that all preparation and cooking is done in hygienic and sanitary conditions.
- 5.5. 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.
- 5.6. Teams are not permitted to share the use of barbecues, smokers, or team areas during the contests.
- 5.7. Each team will be permitted a single entry per round.
- 5.8. Regular entry teams (excluding backyard teams) are responsible for providing or sourcing all of their own equipment, the event will not be providing equipment unless previously agreed.
- 5.9. Backyard teams will be provided with a gazebo, charcoal, a 47cm Weber Smokey Mountain and a Weber Master Touch on site. They will be required to provide any other kit or equipment they need.
- 5.10. All teams will be provided with the primary meat for each round, and the mystery box. Teams are responsible for providing any additional ingredients, elements or condiments they require for their entries.
- 5.11. All regular teams must have a suitable fire extinguisher and fire blanket easily accessible in their team area. Backyard teams will be provided with a fire extinguisher.
- 5.12. All hot ash and embers must be disposed of in the designated bins provided.
- 5.13. All recycling and refuse must be disposed of in the provided locations or taken off site.
- 5.14. Every care must be taken not to damage the ground or environment of the contest location. You must leave your team, contest area and event location as you found it.
- 5.15. 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.



- 5.15.1. Quiet time will be from 22:00 to 08:000 from Friday 23rd May to Monday 26th May. The contest is in the grounds of a hotel that is expected to be full at the time of the event, so quiet time will be strict.

6. Round Rules

- 6.1. 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.
- 6.2. 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.
- 6.3. The contest clock situated on the turn in table will be to only official time for the contest.
- 6.4. 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.
- 6.5. If an entry 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.
- 6.6. If an entry requires portioning to be judged, any required utensils such as knives or serving spoons must be included as part of the turn in.
- 6.7. Entry (unless otherwise stated) must be submitted on a single serving platter or board and must be carried by a single person when turning in. The plater or board must not be greater than **65cm x 65cm**.
- 6.8. Entries must be based around the provided meat or mystery box items for each round, using them as the key part of the turn in.
- 6.9. Entries can consist of **six identical portions OR a single item** that can be portioned into six identical pieces.

7. Day 1 – Saturday 24th May

7.1. Round 1 – Pork Ribeye and Sauce (for regular and backyard teams)

- 7.1.1. Turn in window 12:00 - 12:30
- 7.1.2. Entries must be submitted using the food box and sauce pot supplied
- 7.1.3. The entry must consist only of a single provided pork steak, and a complementary sauce.

7.2. Round 2 - Sausage (for regular teams and backyard teams who have entered as additional round)

- 7.2.1. Turn in window 13:00 - 13:30

7.3. Round 3 - Pork Ribs (for regular and backyard teams)

- 7.3.1. Turn in window 14:30 - 15:00

7.4. Round 4 - Mystery Box (for regular teams and backyard teams who have entered as additional round)

- 7.4.1. Turn in window 15:30 - 16:00
- 7.4.2. Teams will be provided with a box of protein and other assorted ingredients
- 7.4.3. Entries must primarily consist of the provided contents of the mystery box
- 7.4.4. Teams do not need to use every ingredient in the mystery box but will be told once presented any items that must be included.



8. Day 2 – Sunday 25th May

8.1. Round 5 – Pork Tenderloin (for regular and backyard teams)

8.1.1. Turn in window 12:00 - 12:30

8.2. Round 6 – Belly Pork (for regular and backyard teams)

8.2.1. Turn in window 13:30 - 14:00

8.3. Round 7 – Pork Shoulder (for regular teams and backyard teams who have entered as additional round)

8.3.1. Turn in window 15:00 - 15:30

THE WHOLE HOG BBQ COMP - DAY 1

MEAT SPECS



PORK RIBEYE

300 – 350G

30MM THICK

100 – 120MM WIDE

2 PER TEAM



SAUSAGE

BASIC PORK
SEASONING

NATURAL CASING

120G

8 PER TEAM



PORK RIBS

BABY BACK RIBS

10 – 11 BONES

700 – 900G

120MM WIDE

4 PER TEAM



MYSTERY BOX

?

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?

THE WHOLE HOG BBQ COMP - DAY 2

MEAT SPECS



TENDERLOIN

HEAD AND CHAIN REMOVED

500 – 600G

80MM WIDE

250MM LONG

3 PER TEAM



PORK BELLY

1.6 – 1.8KG

30 – 40MM THICK

200MM WIDE

250MM LONG

2 PER TEAM



SHOULDER

BONELESS, RINDLESS
PORK NECK FILLET

1.6 – 1.8KG

150MM THICK

300MM LONG

2 PER TEAM