

COMPBBQ UK.

CONTEST RULES:



**A COMPBBQ UK CHAMPION
SERIES CONTEST**

SATURDAY 4TH AND SUNDAY 5TH JULY 2026

COMPBBQUK.COM

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Introduction

These rules cover attendance at, and participation in The Whole Hog BBQ Comp 2026 which is part of the Flavours of Yorkshire, A food Lovers Festival taking place across Saturday 4th and Sunday 5th July 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 Whole Hog BBQ Comp will be a single contest consisting of six individual rounds with three round held on each day.

1. Name and Location

1.1. The overall contest will be known as “The Whole Hog BBQ Comp”

1.2. The location for the contest will be as part of The Flavours of Yorkshire, A Food Lovers Festival which will take place at **Galtres Pickering Showground, Pickering YO18 8EA**

2. Contest Timeframes (subject to change with notice)

Saturday 4 th July	
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
Sunday 5 th July	
11:00 – 11:30	Round 4 Turn-in
13:00 – 13:30	Round 5 Turn-in
15:00 – 15:30	Round 6 Turn-in
16:30	Results and Awards
17:00 – 19:00	Breakdown and Depart

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 most recent version of the Champion Series Contest Procedures, Rules and Regulation.

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. The contest will take place across two days with three rounds on each day

3.5. The results from all six rounds will be combined to find an overall contest champion.



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.** 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.
- 4.3.** 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.
- 4.4.** Cooks and teams must ensure that all preparation and cooking is done in hygienic and sanitary conditions.
- 4.5.** 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.
- 4.6.** Teams **are not** permitted to share the use of barbecues, smokers, or team areas during the contests.
- 4.7.** Each team will be permitted a single turn-in per round.
- 4.8.** Teams are responsible for providing or sourcing all their own equipment, the event will not be providing equipment unless previously agreed.
- 4.9.** Teams 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.
- 4.10.** All teams must have a suitable fire extinguisher and fire blanket easily accessible in their team area.
- 4.11.** All hot ash and embers must be disposed of in the designated bins provided.
- 4.12.** All recycling and refuse must be disposed of in the provided locations or taken off site.
- 4.13.** 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.
- 4.14.** 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.
- 4.15.** Quiet time will be from 22:00 to 07:00 each night on site.



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. If the “Turn-In Constituents” of a round allow garnish, this is to be considered optional and will not be considered during the judging process in any category. Permitted garnishes are limited to any green herbs or any colour salad leaves.
- 5.8. As this is a provided meat contest, where the round rules dictate use of a certain provided type of meat or use of one or multiple provided meat options. Teams are not permitted to substitute meat from other sources.
- 5.9. 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 plater or board must not be greater than **65cm x 65cm**.
- 5.10. Teams may provide a written or printed card that can be read to the judges to give an overview of what the turn-in is and any cooking or preparation processes they should be aware of.

6. Turn-in Requirements (subject to change with notice)

6.1. Round 1

Round Name	Burger
Theme	A Platter of Pork Burgers
Description	Produce burgers consisting of pork-based patties. All other constituents and toppings are at the discretion of the team.
Provided Ingredients	Pork Mince – 1kg
Turn-in Constituents	<i>Six identical burgers served on a single platter. The platter may include garnish but may not include any side dishes or additional eating elements.</i>
Turn-in Window	12:00 – 12:30 (each team will be given a 10-minute window within this)

6.2. Round 2

Round Name	Tacos
Theme	Tacos and it's not even Tuesday
Description	Produce tacos where the primary component of the filling is the provided meat. All other constituents and toppings are at the discretion of the team.
Provided Ingredients	Pork Presa (2 x 1kg approx..)
Turn-in Constituents	<i>Six identical tacos served on a single platter. The platter may include garnish but may not include any side dishes or additional eating elements.</i>
Turn-in Window	14:00 – 14:30 (each team will be given a 10-minute window within this)

6.3. Round 3

Round Name	Mini Roast
Theme	Roast Dinner in Miniature
Description	Produce mini versions of your take on a roast using the provided meat as the centre piece and adding accompaniments and flavours of your choice.
Provided Ingredients	Rind on loin (2 x 2kg approx..)
Turn-in Constituents	<i>Six identical servings on individual plates or other individual serving boards. Plates or individual serving boards cannot be more than 15cm in diameter in any direction. The six servings must be turned in on a separate board or platter (rule 5.9). No garnish or separate side dishes.</i>
Turn-in Window	16:00 – 16:30 (each team will be given a 10-minute window within this)

6.4. Round 4

Round Name	Breakfast
Theme	Breakfast Food is Good Any Time of the Day
Description	Your team's individual interpretation of "Breakfast" using the proved meat and any other accompaniments and flavours.
Provided Ingredients	Sausage (12), Dry Cured Back Bacon (18), Black Pudding (6 slices)
Turn-in Constituents	<i>Six identical servings OR sharing item(s) OR a combination of the two (ensure rules 5.5 to 5.9).</i>
Turn-in Window	11:00 – 11:30 (each team will be given a 10-minute window within this)

Round 5

Round Name	Steak and Sauce
Theme	Perfectly cooked pork steak and complimentary sauce
Description	Cook your steak to perfection and pair it with a complimentary sauce.
Provided Ingredients	Ribeye Tomapork (2)
Turn-in Constituents	<i>A platter consisting of at least one steak, with the sauce either on it or separate. The platter may include garnish but may not include any side dishes or additional eating elements.</i>
Turn-in Window	13:00 – 13:30 (each team will be given a 10-minute window within this)

6.5. Round 6

Round Name	BBQ Pork Platter
Theme	A Showstopper Smokehouse Platter to Make the Pig Proud
Description	A single platter of barbecue and sides based around pork. Flavours, themes and other ingredients are your choice.
Provided Ingredients	Boneless neck fillet (1.7kg approx.), Pork Belly (1.7kg approx.), Baby Back Ribs (3 x racks)
Turn-in Constituents	<i>A single sharing platter (rule 5.9) which must include all of your meat, side dishes and elements and may include garnish.</i>
Turn-in Window	15:00 – 15:30 (each team will be given a 10-minute window within this)