



OUR COMPANY

MISSION:

The mission of the National High School BBQ Association is to inspire and prepare students for life by creating a nation-wide competitive high school bbq league to teach, preserve, and promote the tradition of barbecue and live fire cooking as a new high school sport while using it to develop leadership, career, and life skills for today's youth.

VISION:

To become the premiere youth organization in America inspired by live fire cooking focused on Career and Technical skills development for high school and middle school students.

TAGLINE:

MAKING HOMEWORK FUN AGAIN™

MOTTO:

COME EAT OUR HOMEWORK™





EDUCATIONAL PHILOSOPHY:

We believe Project Based Learning is an effective method of teaching and engaging students. There are five essential elements that are conducive to learning. (1) The teacher's role is to act as a guide. (2) Students must have access to hands-on activities that are REAL WORLD. (3) Students should be able to have choices and let their curiosity direct their learning. (4) Students need the opportunity to practice skills in a safe environment. (5) Students must present their work to adults and leaders in their community.

QUALITY COMPONENTS OF CAREER AND TECHNICAL EDUCATION



ETHOS:

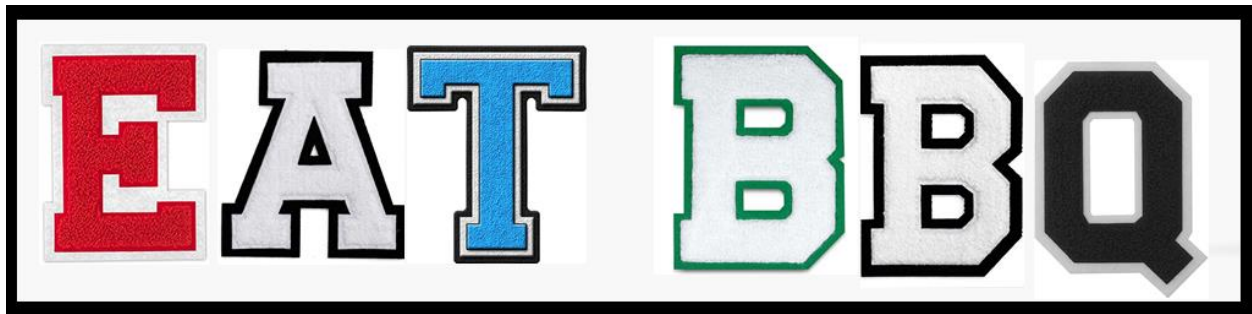
We ignite opportunity by putting students first in all we do while being an impartial educationally driven company that brings adults, business, and industries together to support our teachers and schools to inspire learning and engagement of our children in the classroom.

EDUCATION. BARBECUE. FAMILY.

PURPOSES:

- 1) To prepare young adults to cook for themselves, their communities, and their family.
- 2) To promote Career and Technical Education careers and its related occupations.
- 3) To preserve life fire cooking and its American heritage.
- 4) To create a sport where all children have an opportunity to participate on a team.
- 5) To advocate for America Agriculture and honor the food they produce and raise.
- 6) To bring families and communities together around food to share, learn, and grow.
- 7) To use these newfound cooking skills to serve their country, state, community, and school in times of need.
- 8) To get kids outside and off technology to enjoy friendship, fellowship, and fresh air.
- 9) To provide opportunities for decisions making, time management, and personal responsibility.
- 10) To have fun while learning in the most critical time in a child life.





EDUCATION – Is the central focus of the National High School BBQ Association

ATTAINMENT – Achievement in a child’s life builds self esteem and character for ever.

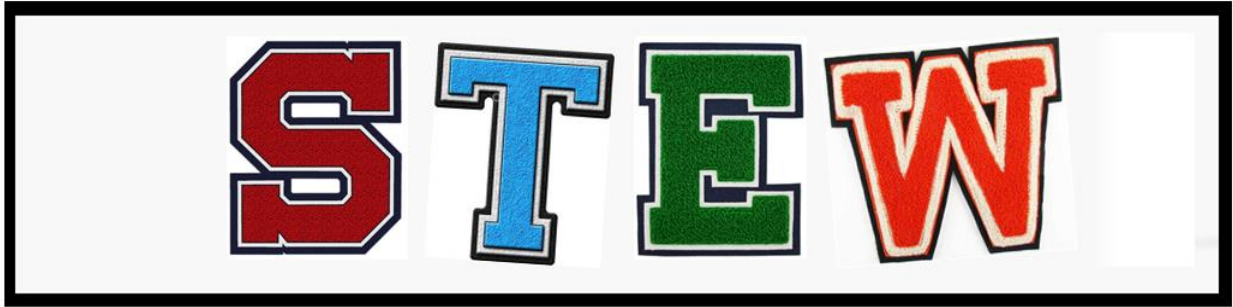
TRAINING – Cooking and leadership skills will serve these young people for life as they explore where their food comes from and what makes quality food and meat.

BARBECUE – Is a cooking technique that teaches patience, time management, planning, exploration, teamwork, passion, and focus.

BRAVE – Perseverance, grit, and determination creates better citizens and Americans.

QUINTESSENTIAL – BBQ, Friends, fellowship, fire, are MAKING HOMEWORK FUN AGAIN™





SCIENCE – Understand what smoke is and how to get the perfect smoke ring and BBQ. What is Maillard Reaction and how does it make steaks taste better? Learn how to incorporate Science into your High School BBQ Club and or Team.

TECHNOLOGY – Learn how to use a thermometer, Thermocouples, and surface probes to get the perfect meat temperature, not to mention using technology to create a logo, design a t-shirt, Bluetooth with your cooking, or even designing a Google Spread sheet to track your cook progress.

ENGINEERING – Design an Ugly Drum Smoker, Grill, or Pit and learn how air flow, smoke, heat, different metals conduct heat, and where to put the Smoke Box for maximum cooking all while using **PROJECT BASTED BBQ** to create something really really cool that will have you cooking in no time.

WELDING – Metal fabrication and the art of Barbecue Pit making can show your programs chops and engage young people in not only building a pit, grill, or smoker but also learning the life skill of cooking on their masterpiece.

LEARN MORE WAYS **STEW (Science, Technology, Engineering, and Welding)** can be incorporated into your High School BBQ Club. Many Schools Collaborate across campus to build something as a team just in the REAL WORLD. We will show you how this can be a campus wide project and then you get to **COME EAT OUR HOMEWORK!**

