



## Contest / Vendor Application

September 24<sup>th</sup>, 2021---pm 4pm to 10pm & September 25th, 2021---9:00am to 10:00p.m.

PLEASE PRINT / TYPE

Organization/Business Name \_\_\_\_\_

Individual / Contact Person \_\_\_\_\_

Address \_\_\_\_\_

(Street)

(City)

(State)

(Zip Code)

Day phone \_\_\_\_\_ Cell phone \_\_\_\_\_

Email \_\_\_\_\_

### BBQ CONTEST:

Please refer to enclosed Rules and Guidelines.

[All applicants must participate in the BBQ contest to be considered for selection as a vendor for public sales.]

Team Name: \_\_\_\_\_ Number of team members \_\_\_\_\_

I am applying to participate in the BBQ Contest only (\$100 entry fee)

I intend to participate in the BBQ Contest, I am also applying to be a food vendor. \*See fee schedule below.

Check Contest Categories you plan to enter:  Pork butt  Chicken  Ribs

Brisket  Lamb  Potato Salad  Baked Beans

**\*VENDOR FEE (includes BBQ Contest entry):**

A single vendor space is approximately 20' x 20', the size of two parking spaces. Double spaces are available. BBQ Vendors must provide public sales throughout the entire event, from 1 pm to 11pm. A limited number of vendors will be selected; however the BBQ Contest will be unlimited in number.

Register and PAY before August 21st, pay \$75

Register and PAY before September 4th, pay \$100

Register and PAY before September 17th, pay \$125 (No applications will be accepted after September 18th)

\*\*These fees allow vending for TWO CONSECUTIVE DAYS

Vendor fee must be submitted with the application for acceptance consideration. Make checks payable to: Café Jo'el Restaurant Group OR Paypal CafeJoel OR Cashapp \$CafeJoel.

**MENU INFORMATION:**

Attach a detailed menu/list of all food items you would like to sell, including prices.

Changes to your planned menu/prices MUST be submitted and approved no later than Thursday, September 17th. (Any drinks to be sold should be included as a menu item with prices).



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**PRESENTATION & LOGISTICS** — Describe your booth set-up as follows:

Grill/Smoker  Canopy/Tent  Other \_\_\_\_\_

Generator (inverter type only) specify model \_\_\_\_\_

Due to lack of power sources, generators will be allowed. Electricity is not available in the event area, however the area is well lit. Water is NOT available on-site, vendors must provide their own water for hand-washing stations. Vendors must have a canopy covering and place a tarp or mat under their food prep area to keep the surface free from stains/grease, etc. Canopy/tents must be tied down with weights, as required by the City Inspection's Department. Vendors using fryers to prepare food must state method of removing hot grease after event. All other food handling and safety requirements: (plastic gloves, hair nets, fire extinguisher, use of canopy, etc.) must be met.

Set up/Break Down (Contest and Vendors):

Vendors may arrive as early as 2 p.m. Friday, September 24<sup>th</sup> OR 6 a.m. Saturday, September 25<sup>th</sup>, for meat inspection. Meat and/or product for competition may be marinated or pre-seasoned with rub and/or spices however, no meat or product shall be cooked prior to site arrival. Booth set-up must be complete by 4:00 p.m, Friday, September 24<sup>th</sup> and all vehicles removed from the event area to the designated parking on the westbound Emanuel Blvd, between the intersections of Benton Blvd and Cleveland. There is a mandatory BBQ Team Captain Meeting at 9:30 a.m on Saturday. The BBQ Contest Judging begins at 2:30 p.m. during which time no public sales will be allowed. Any vendor entering the BBQ contest must have a designated "entry runner" in addition to personnel manning the booth. All public food sales can begin at 5 p.m. Friday, September 24<sup>th</sup> until 9pm and will resume at 11 a.m. on Saturday, September 25<sup>th</sup> until 9pm. All materials, vehicles, and trash must be removed within 90 minutes after the conclusion of the event.

Health Department Certification:

Preparing food outside requires specific preparation and storage procedures. Health Department staff will inspect booths during the set-up period up to one hour prior to event start time, to ensure standards are met. A copy of the health certificate must be on location at the event. Enclosed is a copy of temporary permit application.

COMMITTMENT:

I understand and agree to the expectations of food vendors for the KC Smoking Grill festival. I understand that any changes to the information submitted in this application, must obtain pre-approval (including menu/price changes). By submitting this application, I am committing to provide quality community service. I understand the KC Smoking Grill festival planning committee is depending on my services to edify the event and if selected, I commit to follow through with my obligation to provide food as outlined in this application. If for any reason I will not be able to fulfill my commitment, I will provide a minimum of 10-days' notice. I understand that failure to provide a minimum of 10-days' notice of cancellation will result in forfeiture of the full deposit.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Submit completed form, payment, and attached information to:

Mail to: Café Jo'el Restaurant Group LLC. 2810 E. 40<sup>th</sup> Street Kansas City, MO 64130  
-OR Email: [Cafejoelkc@gmail.com](mailto:Cafejoelkc@gmail.com) AND SEND PAYMENT TO: Paypal: CafeJoel OR Cashapp: \$CafeJoel




Any changes in the menu or prices must be reported and pre-approved by September 21<sup>st</sup>.

### Cooking Competition



### BBQ COOKING TEAM – Rules and Guidelines

We are proud to host this friendly competition and provide you with the opportunity to be awarded, KCMO’S Best BBQ! This is a fun event and we ask that all contestants strictly abide by the rules and guidelines to ensure fairness and fun for everyone.

BBQ Contest entry fee is \$75. [Contestants participating as a vendor pay the vendor fee only.]

Seven categories will be judged by a panel of judges. Contest will be held ONLY on Saturday, September 25<sup>th</sup>, and categories and times are as follows:

- Potato Salad- 2:30pm
- Baked Beans- 3pm
- Chicken- 3:30pm
- Lamb- 4pm
- Ribs- 4:30pm
- Pork Butt- 5pm
- Brisket- 5:30pm

Points will be tallied for an OVERALL Best BBQ Award. (Contestants must enter ALL categories to be eligible).

A total of \$500 in CASH prizes will be presented to the winners! Prizes are as follows:

Winner receives bragging rights as the BEST BBQ in KC THE TOWN! 1<sup>st</sup> place in Each Category.....\$100 and Trophy

2<sup>nd</sup> place in Each Category....\$25 value gift card and ribbon

3<sup>rd</sup> place.... ribbon

#### MEAT MUST BE RAW AND COOKED ON SITE

All meats for competition must arrive uncooked, unmarinated, on ice, and in its original purchased packaging. Meat must be inspected, upon arrival to the event area. Once inspected, cooking preparations may begin. All contestants must be checked in by 9:30am Saturday.

#### IMPORTANT Competition TIMES

2:00 p.m. – noon Set-up, Meat Check, and start cooking! (Friday)

9:30 a.m. – Mandatory Team Captain Meeting (Saturday)

4:00 p.m. – Booth set-up must be complete and vehicles removed from the event area.

- Teams will be given pre-numbered containers in which to submit their entries. Please ONLY use provided containers. DO NOT write on the containers or leave any markings. Number should be face up upon turn-in.
- Each entry must have at least 6 servings: 6 Chicken, 6 Ribs and/or 6 portions of pulled, chopped, or sliced Pork Butt etc.
- This is a BLIND judging. Judges will not know who submitted the entries. Entries will be judged on 3 criteria's: TASTE, TENDERNESS, and APPEARANCE. Scoring is done from 1 to 5 in each category. Points are tallied for final scores.
- BBQ sauce is allowed on entries. Garnish in boxes are not allowed.
- Entries must be turned in on time as stated above. Late entries will not be judged.

DISQUALIFICATION MAY OCCUR... if the above rules and guidelines are not strictly followed or if turned in meat is not cooked fully.