

15th Annual CLC BBQ in Red Shoes

Cook-Off Competition

Information Packet

- I. Directions to the Event
- II. Schedule of Events
- III. Rules and Regulations
- IV. Liability Waiver

Directions:

From the North: Take I-24 West/ I-65 South to exit 81(Wedgewood Ave). Turn left and go one mile to Bransford Ave. Turn right and continue to Craighead St. Turn left. Make the first left past the soccer practice fields. Go straight up the hill to track entrance on right.

From the South: Take I-24 West to I-440 West, follow to exit 6 (Nolensville Pike). Continue down Nolensville Pike Craighead St. Turn left. Make the first right turn in the soccer practice fields. Go straight up the hill to track entrance on right.

From the West: Take I-40 East to I-65 South to exit 81(Wedgewood Ave). Turn left and go one mile to Bransford Ave. Turn right and continue to Craighead St. Turn left. Make the first left past the soccer practice fields. Go straight up the hill to track entrance on right.

From the East: Take I-40 West to I-440 West, follow exit 6 (Nolensville Pike). Continue down Nolensville Pike Craighead St. Turn left. Make the first right turn in the soccer practice fields. Go straight up the hill to track entrance on right.

Schedule of Events

4:00 A.M. – Gates Open for Load In

5:30 A.M. – Teams Meet at Main Tent for Chef's Meeting

10:30 AM- Puddin' Path contestants report to designated tent & ready to serve

11:00 AM – Gates open to public, lunch begins, Puddin' Path Opens, Mystery Box Turn In

1:00 – OPTIONAL appetizer category is turned in and judging begins. Pull tab weigh-in opens.

1:30 pm- Chicken category is turned in and judging begins.

2:00 pm- Pork Rib category is turned in and judging begins & Puddin' Path Closes

2:30pm- Judged Dessert (optional) category is turned in and judging begins.

Pull Tab Weigh-In Closes

Awards Ceremony immediately follows conclusion of judging and scoring

2024 Rules and Regulations

- 1) The decision and interpretations of the Rules and Regulations are at the discretion of the CLC Representatives at the contest. Their decisions and interpretations are final.
- 2) Each team shall consist of a chief cook and up to 4 assistants. A team shall not compete in more than one contest under the same team name, on the same date. Chief cooks and/or assistant cooks may only cook for their designated team at the contest they are attending.
- 3) Each team will be assigned a cooking space. Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment (including generators) shall not exceed the boundaries of the team's assigned cooking space. All seasoning and cooking of product shall be done within the assigned cooking space. Teams shall not share an assigned cooking space or cooking device.
- 4) Contestants shall provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes. A fire extinguisher shall be near all cooking devices.
- 5) **Your team is required to provide a grease management system under cooking and prep areas to avoid grease touching the track surface.**
- 6) It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, pits filled (if allowed by contest organizer), and all equipment removed from site. It is imperative that clean-up be thorough. Any team's assigned cooking space left in disarray or with loose trash, other than at trash containers, **may disqualify the team from future participation at CLC sanctioned events.**
- 7) Fires shall be of wood, wood pellets, or charcoal. Gas and electric heat sources shall not be permitted for cooking or holding. Propane or electric is permitted as fire starters, provided that the competition meat is not in/on the cooking device. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted, except at the election of the contest organizer. Fires shall not be built on the ground.
- 8) All competition meats shall be inspected by the Official Meat Inspector during the times established by the contest organizer but not prior to the day before judging. Once the competition meat has been inspected, it shall not leave the contest site. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. All competition meat shall start out raw. No pre-seasoned meat is allowed other than manufacturer enhanced or injected products, as shown on label EXCLUDING but not limited to teriyaki, lemon pepper or butter injected. When the contest organizer supplies the meat, the contestant is not required to enter only that meat. **Competition meat not meeting these qualifications shall be disqualified, not allowed to be turned in, and not judged, and receives no score.**
- 9) Barbeque for the purposes of the CLC Rules is cooking the two CLC Meat Categories 10) below on a device defined in 6) above. Parboiling, Sous-vide, and/or deep-frying competition meat is not allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.
- 10) Meat shall not be sculptured, branded or presented in a way to make it identifiable. Rosettes of meat slices are not allowed. Violations of this rule will be scored a one (1) on all criteria by all six judges.

11) The Two CLC Meat Categories:

CHICKEN: Chicken includes Cornish Game Hen and Kosher Chicken.

PORK RIBS: Ribs shall include the bone. Country style ribs are prohibited.

****OPTIONAL CLC CATEGORIES****

\$25 entry fee for APPETIZER and JUDGED DESSERT categories. Winner gets half of pot, half goes to RMH charity. **Must be registered team to participate.**

APPETIZER:

- o Appetizers must be served on a *single visible toothpick no more than three (3) inches long.* Violations of this rule will be scored a one (1) on all criteria by all six judges.

- Judges must be able to pick up and eat your appetizer with one hand.
- Appetizers do not have to be cooked on a BBQ pit. This means boiling, frying, steaming, etc. are allowed.
- All appetizers must be prepared, assembled and cooked *onsite*. If violations of this rule are discovered before turning in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.
- All appetizers must be turned in “ready-to-eat”. Judges *will not* assemble or dip any appetizers. Violations of this rule will be scored a one (1) on all criteria by all six judges.
- Appetizers will be judged on APPEARANCE and TASTE.

JUDGED DESSERT:

- Desserts do not have to be cooked on a BBQ pit. This means baking, boiling, frying, steaming, etc. are allowed. *Desserts can be prepared on or off site but must be prepared by the team members.* Store bought or professionally made dessert will be disqualified. Designated CLC volunteers will inspect for any store bought or professionally made desserts during the morning meat inspection and 30 minutes before turn-in. If violations of this rule are discovered before turning in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.
- Desserts must be served on something disposable that will fit seven identifiable portions in the turn-in tray provided by the organizers. Violations of this rule will not be accepted for judging. Contact organizers for turn in tray dimensions.
- Judges will not have access to forks, knives, or spoons and must be able to pick up with their hands or have a small utensil provided. E.g. mini forks or spoons no more than 3 inches.
- All desserts must be turned in “ready-to-eat”. Judges *will not* assemble or dip any desserts. Violations of this rule will be scored a one (1) on all criteria by all six judges.
- Desserts will be judged on APPEARANCE and TASTE.

MYSTERY BOX:

- Participating teams will receive the mystery ingredient by 6am on event day.
- The mystery ingredient must be used in a dish created on site at the event. Teams can send someone from the team to the store if supplies are needed. Gates to all team-related traffic will close at 9AM. All cooking must be done on site.
- Participants will use the provided clamshell to present 6 servings sized for 1-2 bites to judges.
- All entries must be turned in “ready-to-eat”. Judges *will not* assemble or dip any dishes.
- Submissions will be judged on APPEARANCE and TASTE by a panel of guest judges.
- The mystery box will be turned in by 11:30AM with a 5-minute grace period to the designated area. The team will need to tell the turn-in table representative what the dish is called.

PUDDIN' PATH:

- Contestants will be allowed to set up their space in the Puddin' Path between 8 AM-10:45 AM on the day of the BBQ in Red Shoes cook-off.
- Each contestant will be assigned a space on the Puddin' Path in the designated tent. Contestants shall not exceed their designated space.
- Space will be approximately 6' x 6'. The contest reserves the right to change this space allotment at any time, as required.
- The contest will provide the event tent, one 4 ft table for each contestant, sample cups, serving gloves, trash cans, and sample collection boxes for the Puddin' Path.
- No use of any tobacco products while in the Puddin' Path.
- Plastic or latex gloves must always be worn while filling sample cups and handing samples out to contestants. They must be changed any time the representative wearing the gloves touches anything except the serving utensils or plastic cups.
- Shirts and shoes are required to be always worn.
- Each contestant will provide a separate container for washing, rinsing, and sanitizing of serving utensils.
- Contestants are required to bring their own storage coolers, chairs, table covering/assigned space decor, and utensils for preparing the sample cups.
- Each contestant is required to provide enough banana pudding to fill 200 1 oz cups.
- Each contestant is required to keep their banana pudding properly stored (chilled) for the entire event. Banana

pudding left out without proper chilled storage before and during the event will not be served to Puddin' Path participants and the team will be disqualified.

- All banana pudding MUST be onsite and ready to serve no later than 10:30 AM on the day of the BBQ in Red Shoes.
- All banana pudding should be made by the contestant. Any store-bought or catered banana pudding will be immediately disqualified.
- All samples should be complete and ready to eat upon issuing to the Puddin' Path participants.
- All samples must be issued in the sample cups provided by the contest.

Final turn-in times will be announced at the Cooks Meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five (5) minutes before to five (5) minutes after the posted time with no tolerance. A late turn-in will receive a one (1) in all criteria.

- 12) Judging typically starts at 1:00 PM but could vary at any contest. The four (4) CLC categories will be judged in the following order:

MYSTERY DISH TURN IN	11:00 am	PORK RIBS	2:00 pm
PUDDIN' PATH OPEN	11:00 - 2:00 pm	JUDGED DESSERT	2:30 pm
OPTIONAL APPETIZER	1:00 pm		
CHICKEN	1:30 pm		

Garnish is optional. If used it is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce, curly parsley, flatleaf parsley, curly green kale, and/or cilantro. PROHIBITED GARNISHES ARE lettuce cores, kale stems and other vegetation, INCLUDING BUT NOT LIMITED TO endive, red tipped lettuce. "PROHIBITED" garnish shall receive a penalty score of one (1) on Appearance.

- 13) Sauce is optional. If used, it shall be applied directly to the meat and not be pooled or puddled in the container. No side sauce containers will be permitted in the turn-in container. Chunky sauce will be allowed. Chunks are to be no larger than a fine dice, approximately 1/8 inch cubed. Sauce violations shall receive a score of one (1) on Appearance.
- 14) Entries will be submitted in an approved CLC numbered container, provided by the contest organizer. **The number must be on top of the container at turn-in.** The container shall not be marked in any way so as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited in the container. Marked entries will receive a one (1) in all criteria from all Judges.
- 15) **Each contestant must submit at least seven (7) separated and identifiable (visible) portions of meat in a container.** Chicken, pork and brisket may be chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for six (6) judges and one table captain. Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one (1).
- 16) The following cleanliness and safety rules will apply:
- a) No use of any tobacco products while handling meat.
 - b) Cleanliness of the cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
 - c) Shirt and shoes are required to be worn.
 - d) Sanitizing of work area should be implemented with the use of a bleach/water rinse (one cap/gallon of water). Each contestant will provide a separate container for washing, rinsing and sanitizing of utensils.
 - e) First aid is not required to be provided by the contest, except at the election of the contest organizer.
 - f) Prior to cooking, meat must be maintained at 40° F or less.
 - g) After cooking, all meat:
 - i) Must be held at 140° F or above OR
 - ii) Cooked meat shall be cooled as follows:

(1) Within 2 hours from 140° F to 70° F and

(2) Within 4 hours from 70° F to 41° F or less

(3) Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.

17) **There will be no refund of entry fees for any reason, except at the election of the contest organizer.**

18) Showmanship and cooking are separate entities and will be judged as such. Specific information will be provided by a contest organizer if there is to be a showmanship award.

CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests: A cook team is responsible jointly and severally for its head cook, its team members and its guests.

a) Excessive use of alcoholic beverages or public intoxication with a disturbance.

b) Serving alcoholic beverages to the general public.

c) Use of illegal controlled substances.

d) Foul, abusive or unacceptable language, or any language causing a disturbance.

e) Excessive noise, including but not limited to that generated from speakers, such as radios, CD players, TVs, public address systems or amplifying equipment unless otherwise determined by the event. Fighting and/or disorderly conduct.

f) Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.

g) Use of gas or other auxiliary heat sources inside the cooking device. Pellet grills are allowed.

h) Violation of any of the CLC Cook's Rules above, save and except #9 – 13. Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by CLC Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the CLC Board of Directors who may in addition to the above disqualification impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in CLC events for a period not to exceed five years. All complaints of disturbance or violation of quiet time shall be reported to the Board of Directors.

CLARIFICATION: If product is turned in and is disqualified, it receives a one (1) in all criteria. If the team does not turn in a product or is disqualified and not allowed to turn in, that team's category is not judged and receives no score. If a product is turned in and then disqualified for late turn in, no bone in ribs, etc., it is not judged and will receive a one (1) in all criteria.

JUDGING PROCEDURES:

CLC allows for blind judging only. Entries will be submitted in an approved CLC numbered container provided by the contest organizer. The container may be re-numbered by the CLC Contest Rep or authorized personnel before being presented to the judges.

1) Judging will be done by a team of 6 persons, who are at least 16 years of age. Only Judges, Contest Reps and necessary support staff are allowed in judging area during the judging process. No other activities are permitted in the judging area, during judging process.

2) Each judge will first score all the samples for appearance of the meat. The turn-in containers will then be passed around the table and each judge will place a sample from each of the containers in the appropriate box on the judging mat. The judge will then score each entry for taste and tenderness, before moving on to the next entry.

3) The scoring system is from 9 to 2, all whole numbers between two and nine may be used to score an entry. 9 excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.

4) A score of one (1) is a disqualification and requires approval by a Contest Rep. Grounds for disqualification: All judges will give a one (1) in Appearance for unapproved garnish, pooled sauce or less than 6 samples of meat. All judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All judges not receiving a sample will give a one (1) in all criteria.

5) The weighting factors for the point system are as follows: Appearance - 0.5600, Taste - 2.2972, Tenderness - 1.1428.

- 6) The low score will be thrown out. Results will be tallied. If there is a tie in one of the categories, it will be broken by the computer, as follows: The scores will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer-generated coin toss will be used.
- 7) Total points per entry will determine the champion within each meat category.
- 8) Cumulative points for only the two (2) meat CLC categories will determine the Grand Champion. Appetizer and Dessert are not included in the Grand Champion score.



CONSTRUCTION LEADERSHIP COUNCIL

2024 Official Rules and Regulations Judging Procedures

The rules, regulations and judging procedures will be used at all CLC Sanctioned Contests effective April 1, 2010

Construction Leadership Council

Associated General Contractors of TN

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CREED

Rules are designed to be fair and equal to all cooks. Integrity of the Contestants, Judges, CLC Contest Representatives, and Organizers is essential.

Waiver of Liability

Participant expressly agrees that AGC of Tennessee, AGC of Middle Tennessee, AGC Construction Leadership Counsel, or any of their members or employees shall not be responsible for any damages resulting from Participant's involvement in the Event. This includes property damage, personal injury or any other loss. Participant agrees to indemnify and hold harmless the above parties for any losses damages, expenses and costs including reasonable attorneys' fees attributed to Participant's acts or omissions

Name: _____

Company Name: _____

Signature: _____