

TEAM PACKET

October 18, 2026
12:00 AM – 4:30 pm

New Location

66 Perimeter Center East, Dunwoody GA

To register your team and make your payment visit
https://theatlantakosherbbq.com/team-registration
or contact jacqueline@atlantajewishlifefoundation.com
or pitboss.akbf@gmail.com for any questions
Don't miss out on this fun filled event for the entire Metro Atlanta community

Welcome to the Atlanta Kosher BBQ Festival

This packet provides key information on what to expect as a participant in the barbeque contest. Please take time to review this packet as the competition's rules and regulations are provided.

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Atlanta Jewish Life Foundation
2026 Atlanta Kosher BBQ Festival Team Packet

1 Timeline Of Major Events

Date	Time	Event	Location	Required Attendee(s)	Event's Purpose
Two week before	7:30 PM	**Mandatory Captains' Conference Call**	zoom	Team Captain	Introductions, Overview of Contest Rules, Q/A
Thursday, November 6th	6:00 PM – 6:45 PM	**Mandatory Cooks' Meeting #1**	Congregation B'nai Torah Social Hall	Team Captain / representative	So everyone knows the rules and players
Thursday, November 6th	6:45 PM – 10:00 PM	**Food Preparation**	Congregation B'nai Torah Kitchen	Team members	Prep meat, prepare beans (if necessary)
Saturday, November 8th	8:00 PM	**Earliest arrival time for competition**	Festival Area	Team members	Set up booth
Saturday, November 8th	9:00 PM	**Mandatory Cooks' Meeting #2**	Festival Area	Team captain/ representative	Review Ground rules
Saturday, November 8th	9:30 PM – 12 midnight	**Additional Food Preparation**	Onsite Pantry	Team members	Additional prep time (after midnight, all cooking and prep must take place in team booth)
Sunday, November 9th	9:00 AM	**Mandatory Cooks' Meeting #3**	Festival Area	Team representative*	Final rules for competition; turn-in boxes; tasting cups, etc
Sunday, November 9th	12:00 PM	**Festival Starts**	Festival Area	Everyone	
Sunday, November 9th	12:30 AM – 2:00 PM	**Competition turn-in** **Chili 12:25-12:35** **Chicken12:55-1:05** **Ribs 1:25-1:35** **Brisket 1:55-2:05**	Festival Area (turn-in containers to Judges tent)	Team representative*	Must get your turn-in containers within 5 minutes +/- of turn-in time
Sunday, November 9th	3:45 PM – 4:00 PM	**Awards Ceremony**	Festival Area – Main Pavilion	All Teams	Receive awards
Sunday, November 9th	4:00 PM – 5:30 PM	**Cleanup your teams site**	Festival Area	All Teams	You can **ONLY** breakdown and load your vehicles after all festival guests are gone

**If you are unable to send a team representative, please ensure that you contact pitboss.akbf@gmail.com prior to the meeting.*

2 Food Preparation Prior To The Competition

There will be two opportunities to prepare your food prior to the competition:

- **Thursday night, October 15th from 6:00 to 10:00 PM prior to competition weekend at B'nai Torah kitchen**
  BBQ participants must have all their belongings out of the kitchen and loaded on the refrigerated truck no later than 11:00 PM.
- **Saturday night, October 17th from 9:30 PM – 12 midnight prior to competition day at Festival Area**
  Additional prep time will be provided on site Saturday night of the competition weekend. After midnight, all cooking and prep must take place inside the team booths.

When you arrive on Thursday to prepare your meat, the ingredients listed in the **Community Pantry** in this packet (see next page) will be available at a common table for all teams to use.

Note: You may **NOT** bring "home/catering kitchen prepared" rubs or sauces to the Synagogue or Festival. This is a competition rule and not a Kashrut rule.

2.1 Cooking Utensils

You will receive the **cooking utensils** that you can use for preparing your sauce and for cooking on BBQ day. If you find that you need any additional kitchen items while you are preparing inside, please ask one of the BBQ Festival staff for assistance.

Teams who wish to utilize **additional non-metal cooking tools, utensils or other items**, must insure that the items are new and in unopened packages. New metal tools cannot be used unless they have been to the Mikveh prior to Thursday night! Additionally, all **metal items** that will touch food at the Festival on Sunday, must be brought to the Thursday evening prep night and given to the kosher supervisor to have them dipped in the ritual bath. These items will be returned to the teams and available for use on Saturday night.

Please do not remove any cooking utensils from the Synagogue kitchen.

If you do not find everything you need in your stock or on the community pantry table, please ask for help. Please do not borrow from other teams' stock unless they are present and give permission to use some of their ingredients.

2.2 End of Thursday Evening Cleanup

After you have finished preparing you entries, please clean up your area and help clean up the kitchen. It is important that each team clean up after themselves so that the teams that follow you will have a clean area in which to work.

Committee members will be available to answer questions you may have pertaining to the use of the kitchen equipment or cleanup of the B'NAI TORAH kosher kitchen. **Your sauce, marinated meat, and all other cooked items must be carefully and completely wrapped, secured and inspected by the Rabbi before being put in the refrigerated truck**. There will be plastic wrap and aluminum foil available on the pantry table to wrap the meat. You will be given a storage container to store your cooking utensils and all other items you will need for Sunday morning

Table 1 Pantry Items

PANTRY ITEMS	SPICES	FRESH PRODUCE
KC Masterpiece Original BBQ Sauce	BBQ seasoning	Apples
Mustard – Yellow	Chili Powder	Bell Peppers (green)
Vegetable Oil	Cumin (ground)	Carrots
Lite Soy Sauce	Garlic Powder	Celery
Tabasco Sauce	Onion Powder	Garlic (whole heads)
Vinegar - Cider	Paprika	Lemons
Vinegar - Red Wine	Pepper (black)	Limes
Vinegar - White	Salt (kosher)	Onions (yellow)
Worcestershire Sauce	Salt (non-iodized)	Onions (white)
Pinto or Kidney Beans 1 #10 Can	**CANNED TOMATO PRODUCTS**	Oranges
	Tomato Sauce	
	Ketchup	**SWEETENERS/THICKENERS**
JUICES	Tomato Paste	CORN SYRUP
Apple Juice	**COMMUNAL PANTRY ITEMS**	HONEY
Lemon Juice	Plastic Wrap	MOLASSES
CHARCOAL/FIRE STARTER	Aluminum Foil	SUGAR - BROWN
Royal Oak Lump Charcoal/Royal Oak Tumbleweeds ™	Can Opener	SUGAR - WHITE
ADDITIONAL ITEMS PROVIDED TO TEAMS		
Alum Pans- (2)	3.75 Qt Sauce Pot (1)	Measure Spoons/Cup Combo (1)
Alum Pans- (2)	2 Qt Sauce Pot (1)	Whisk (1)
Boning Knife (1)	Rubber Gloves (50)	Metal Fork (1)
Meat Slicer (1)	Large Metal Spoon (1)	Meat Thermometer Probe (1)
Mixing Bowl (1)	Metal Tongs (1)	Grill Thermometer (2)
10 QT Chili cooking pot (1)	Butane Stove (1)	
NOTES		
Teams who wish to utilize additional cooking tools, utensils or other items, please ensure that the items are new. Additionally, for all metal items that will touch food, they must be brought to the Thursday evening prep night in order for the kosher supervisor to dip them in the ritual bath; these items will only be returned to the teams and available for use on Saturday.		

All serving containers for competition and tastings provided by competition.

The Atlanta Kosher BBQ Festival will do our best to provide the items on this page in our "Community Pantry" for all teams to utilize in your cooking. In order to avoid waste, and therefore raise the most amount of money for the charities which we support, the quantities supplied will be based upon expected use by teams. If teams would like to bring additional food items, please insure that they have an acceptable Kosher hecksher and bring them to the competition kosher supervisor prior to using the item; feel free to submit a request prior to the event if you are unsure of its eligibility. All outside food items must be new and sealed.
For a list of accepted Kosher heckshers, please check out: https://airtable.com/app8RT0poWx3YIB7U/shrP21fj2zKqsblck/tblzI4yJu7Bqtnwhp

3 Assistance

We want you to feel comfortable working in the Synagogue kitchen. If you have any questions, please do not hesitate to ask for help by contacting Jacqueline Morris at **Pitboss@TheAtlantaKosherBBQ.com** or jacqueline@atlantajewishlifefoundation.com

4 Kosher Guidelines for Food and Utensils

Kosher Utensils
Even if you cook with kosher ingredients, if you used your favorite skewer, or fork from home, your meat would not be kosher. This applies even if your home is kosher. **As far as the competition goes, only utensils certified kosher and used exclusively at the Synagogue are considered kosher**. You can only use the utensils provided by the competition to prepare and cook your meat.

Outside Cooking Instruments
All outside cooking instruments must be brand-new in the packaging, and must be delivered to the Competition Committee by Prep Night Thursday, to have the items inspected and dipped in the mikveh ritual bath. These items will be returned to the teams on Saturday in time for the evening prep period, though will **NOT** be available on the Thursday night prep period for use.

Outside Cooking Heat Sources
Teams are prohibited from using electric or gas liquid based heat sources other than what is provided by the competition. NO **ELECTRIC BLOWERS** are allowed

Royal Oak Lump charcoal will be supplied for cooking and Royal Oak Tumbleweeds ™ Fire Starters will be provided to start your chimneys.

Jewish Cooking
For most foods to be kosher, they need to be partially cooked by someone Jewish. Therefore, we require that the Rabbi lights the fire on the grill for you. This makes the food not only kosher but also Jewish food.

Supervised Kosher
You never know when the Rabbi may come by to check your food.

Your food may be prepared with kosher ingredients and utensils and be cooked by someone Jewish, but if it is not done under the occasional glance of the Rabbi, it is not completely kosher. So please do not be shocked if the Rabbi seems overly interested in your brisket. He may be hungry or he may just be snooping for the sake of snooping, but rest assured that you will have followed the guidelines listed. For all the things the Rabbi might do, he will not bless your food. Kosher does not mean blessed by the Rabbi. The only blessing the Rabbi might make is a blessing over his own lunch.

The Rabbi is the only person who can light your grills. If your grill goes out, call the Rabbi over to relight

Kosher Guidelines for Snacks
All snacks brought to the synagogue building and Festival site must be approved by the AKC.
You may bring closed packaged snacks such as potato chips and pretzels only if they have one of the kosher symbols.

All food items must be in the original package, unopened, with the seal intact. **NO DAIRY!!**
The Rabbi will be available to check any food items on Sunday morning. Be sure to see him before going to your booth.

You may not light your grill prior to the conclusion of Shabbat.
You may bring your own protein (steaks, burgers, hot dogs, etc) , fresh fruit or vegetables and they may be placed on the grills for your dinner meal. Any 'other' food that you will be cooking for your own consumption **MUST** be inspected by the onsite rabbi prior to you cooking it. All food going on your grill for this use **MUST** be Kosher.

Your grills may not leave the Festival area until the conclusion of the Festival.

If there is also a "D" on it, it means it is a dairy product and should not be used at the BBQ.

5 Competition Festival Area

Booths / Booth Setup
Booth sites will measure approximately 13'w x 15'l on asphalt and will be numbered. Please make sure that your booth will fit within these parameters. Please be a good and considerate neighbor to the adjoining booths. Drilling into the asphalt is not permitted.

Tables and grills will be set up outside on Saturday evening (weather permitting). If you wish, you may set up your booth on Saturday evening. Each booth will be allocated two grills, two tables. Please be considerate of your BBQ neighbors and do not remove any grills or tables from their booth areas.

When setting up any booths, do not stake anything into the ground. You may use bricks or concrete blocks to secure your booth. At the end of the BBQ, please clean off your tables and surrounding areas. Toss all disposable items in the trash box near your booth.

Please review the deposit check list for clean-up instructions.

Vehicles
Vehicles will not be allowed on the contest grounds from 11:00 am on Sunday until after the awards ceremony at approximately 4:30 pm. Not adhering to this rule may result in **team disqualification.**
Trophies and/or awards maybe revoked

Water
Water will be available in one central, outside location. Please bring sufficient water containers to transport water to your site.

Trash
Each team is responsible for keeping their booth space clean and clear of obstructions. Trash and charcoal need to be removed and thrown away.

Fire Management
Once a team's smoker has been lit, a team member must remain onsite (Festival Area). Unattended lit smokers may result in **team disqualification**.
Restrooms & Wash Stations
Portable restrooms & Wash Stations will be stationed at the event.

Electricity
Electricity will be provided on a limited basis, except by prior arrangement with the contest organizers.

Food
Teams may not sell, drinks, or other items during the event unless it is sold with tickets and those proceeds are donated to the foundation. The Host

BBQ food committee will be selling Tastings Tickets, food, drinks, and snacks. However please feel free to bring additional protein to augment the protein provided to the team for tasting

All serving **containers** used for competition entry submissions and tastings will be provided by the Atlanta Kosher BBQ Festival.

Music
Teams may not play music that interferes with the music provided. All music at team sites MUST be turned off by 10:00 AM.
Dunwoody requires Music not played loudly after Midnight.

Booth Clean-Up
All teams are responsible for clean-up of their booth location
Grills may not be taken offsite at any time prior to or during the event for any purposes other than clean up after the event.

You are responsible for bringing your grills to the side of the judges tent with the truck so that cleanwell can clean them.

Hot charcoal needs to be disposed of in metal trash cans throughout the grounds.

6 Contest Rules and Information

Prize Money
We will be awarding Prize money to the Teams:

- Grand Champion - $600
- First Place Brisket - $100
- First Place Ribs - $100
- First Place Chicken - $100
- First Place Chili - $100

Trophies
Trophies will be awarded for Grand Champion and 1st -3rd place in the Categories below:

- Kosher Beef Brisket -25%
- Kosher Beef Ribs -25%
- Kosher Chicken – 25%
- Kosher Chili -25%

Celebrity Awards
(not part of Grand Champion Award)

- Team Booth
- Team Name

Contest Judges are briefed on criteria prior to judging. Total Grand Score is based upon weighted scoring of each category (as above) - and not upon category placement.

Fan Favorite Award
Guests with tasting tickets will vote on a **Fan Favorite** award based upon their experience during the event. Scoring will be done by votes cast by event goers. People's Choice Award does not impact the Grand Champion calculations.

Contestant Numbering System
Numbered presentation containers will be given to each team upon arrival on Sunday morning.

Food Judging Criteria (1-9)

- 9 Outstanding
- 6 Average
- 4 So-so
- 2 Poor — unappetizing/inedible
- 1 DQ — marking, hair in the food, sauce pooling (sauce on product, not in container)

Each sample will be judged on the following items:

- Appearance 10%
- Taste : 60%
- Tenderness : 30%

Booth Judging Criteria (1-9)
Originality, Theme and Presentation – equally weighted

Team Name Judging Criteria (1-9)
Originality, Jewish Relevance and BBQ Theme Presentation – equally weighted

Turn-in all tasting and Fan Favorite tickets to the Judge Coordinator no later than 2:00 PM at the Judges Tent.

6.1 Competition Food Submission

- Presentation containers – all food must be delivered in the labeled presentation container
- All serving containers used for competition entry submissions and tastings will be provided by the Atlanta Kosher BBQ Festival
- **The following items are not allowed in the presentation containers:**
    - garnish,
    - aluminum foil,
    - toothpicks, skewers or
    - other foreign materials
- Teams to supply enough product for each judge, 5 samples of each item (at least a finger size is a sample)
- Gloves must be worn to keep hands off the food samples
- Meat must be fully cooked. Meats must be heated to 140 degrees F or above. If cooked and cooled, not below 70 degrees F for more than 2 hours
- Meat can be presented sliced, diced, chopped, etc., as long as the pieces are separated. Judges should not have to pull or separate product samples.
- Must use the forks and/or gloves provided to you. Teams will be disqualified if they use their hands without gloves to plate the food in the presentation container.

Note: Chili is for competition and public consumption. HOTTER is NOT Better

6.2 Judges & Judging

To protect the integrity of this competition, all Kosher BBQ Contest Judges will be screened for competence to ensure that the team's entries will be judged objectively based on their merits. Judges may not fraternize with teams on contest day after the Judging Orientation. Judging, other than the booths and the name, will be "blind judging". Judges will not know the identity of the team(s) being judged.

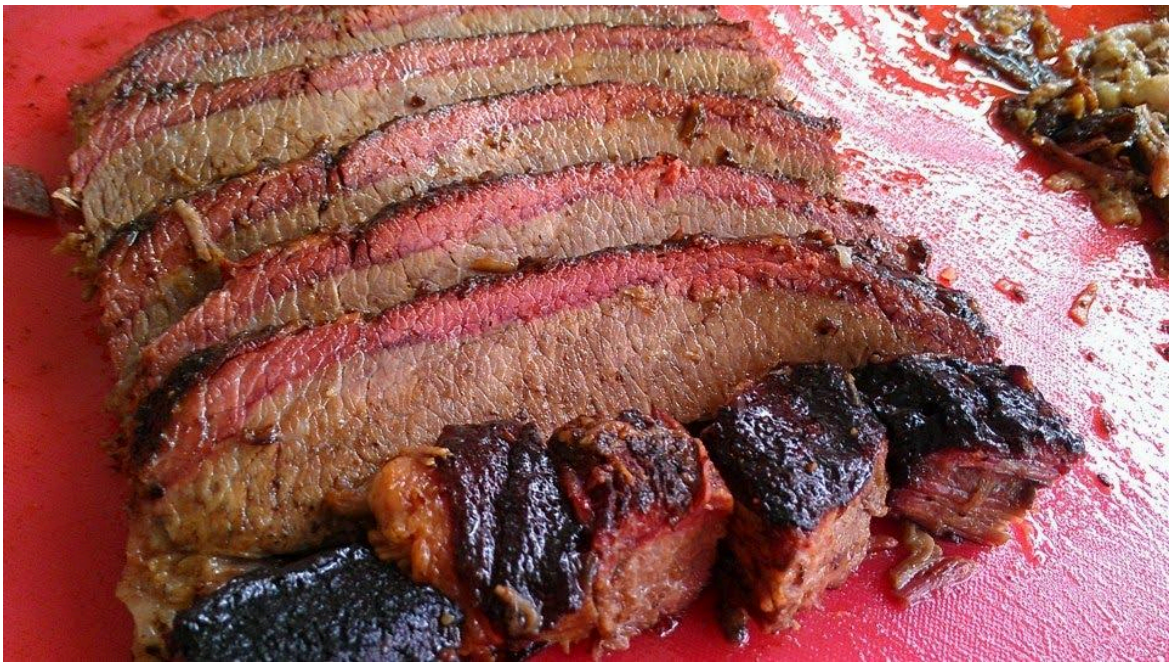
All Judges will be 18 years of age or older. Only Judges, contest representatives and necessary support staff are allowed in the judging areas during the judging process. Judging containers will be delivered to each team. If your team does not receive judging containers, send a team member to the Judges' Tent. Teams will be instructed to bring their judging containers to the judging tent at a designated time.

Overall Grand Champion will be determined by a cumulative weighting of the four meat categories.,

The Annual Atlanta Kosher BBQ Festival Host Committee reserves the right to make additional rules and regulations as the Situation warrants.

Figure 1 Sample Photos of Entrees

Beef Brisket & Burnt Ends (these are ONLY sample pictures of how your meat MIGHT look like)



Beef Ribs (these are ONLY sample pictures of how your meat MIGHT look like)



Chicken Thighs (these are ONLY sample pictures of how your meat MIGHT look like)



Baked Chili: (these are ONLY sample pictures of how your meat MIGHT look like)