



CENTRAL TEXAS BBQ ROUNDUP

MARCH 21, 2026

CADENCE BANK CENTER

BELTON, TEXAS



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CenTex BBQ Roundup (CTBR) Competition Rules

Sanctioning Body: International Barbeque Cookers Association (IBCA)

Competition Date: Second to last weekend in March every year

Location: Cadence Bank Center, 301 W Loop 121, Belton, TX 76513

Entry Fees:

\$350 per team

Categories: Brisket, Pork Spare Ribs, Chicken

Event Organizer: CenTex BBQ Roundup (CTBR)

Contact Information: George@ctbr.net

1. Eligibility

This competition is exclusively for BBQ pitmasters. Restaurants, breweries, and car show participants are not eligible for this segment of the event.

Each team must designate a head cook, who will be responsible for the team's conduct and compliance with IBCA rules.

2. Team Requirements

Teams may consist of any number of individuals, but only one head cook can be designated.

Each team must provide its own cooking equipment, ingredients, and utensils.

All cooking must be done on-site using wood, charcoal, or wood pellets as the primary heat source.

Gas or electric heat sources are only allowed to ignite wood or wood products and may not be used for cooking meat.

3. Meat Preparation

Each team is responsible for sourcing its own meat, which must be raw and unseasoned upon arrival. Pre-trimming is allowed, but no pre-marinating, pre-cooking, or pre-seasoning is permitted.

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4. Cooking and Turn-In Times

Cooking may begin immediately after the official meat inspection, which will take place on Friday starting at 9am as teams enter the venue. The meat inspector will not have any task other than inspecting meat until all meats have been inspected.

All meats must be cooked on-site within the team-designated cooking area (comp-zone).

Turn-in times for each category will be as follows:

Chicken: 10:30 am (Two separate 1/2 fully jointed chicken halves)

Pork Spare Ribs: 11:00 am (Nine individual ribs with bone, no sauce or pooling)

Brisket: 12:00 noon (Nine full slices, 1/4" to 3/8" thick)

A 10-minute window (5 minutes before and 5 minutes after) will be allowed for turn-ins. Entries submitted outside this window will be disqualified.

5. Turn-In Requirements

Turn-in trays will be distributed to contestants on Saturday morning from 8:00 AM to 10:00 AM at the venue service entry.

IBCA requires that all meats be turned in using the official IBCA provided trays. Each tray must be unmarked and contain the required number of samples as per IBCA rules.

Each team is responsible for taking care of their trays.

Damaged or lost trays will be replaced by an IBCA representative.

All entries must be turned in using the official containers provided by the competition.

No garnish, aluminum foil, foreign objects, or markings on the containers are allowed.

6. Judging Criteria

Judging will be conducted by a panel of certified IBCA judges.

Entries will be judged on appearance, taste, and texture.

Each category will be scored based on IBCA's standard scoring system.

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Judging volunteers will be selected from teams, volunteers, or the general public. Head cooks will not be allowed to judge.

7. Scoring

The highest total score in each category will determine the winner.

In the event of a tie, the tiebreaker will be the highest score in the taste category.

The two top overall scorers will be crowned as the Central Texas Championship Pitmasters.

8. Awards and Prizes

Cash prizes and trophies will be awarded to the top three teams in each category.

The overall Grand Champion and Reserve Champion will receive additional cash prizes and trophies.

All prize money will be distributed at the awards ceremony, held at [Insert Time] on the final day of the event.

9. Conduct and Sportsmanship

All teams are expected to demonstrate good sportsmanship at all times.

Any form of cheating, unsportsmanlike conduct, or violation of the rules may result in disqualification.

Teams are responsible for keeping their cooking areas clean and disposing of waste properly.

10. Protests and Disputes

Any protests or disputes must be submitted in writing to the event organizer within 30 minutes of the conclusion of judging.

The decision of the event organizer and the head judge will be final.

11. Health and Safety

Teams must adhere to all local health department regulations regarding food handling and preparation.

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Fire extinguishers must be available at each team's cooking station.

The use of alcoholic beverages by team members must be done responsibly, and no alcohol will be served to minors.

12. Venue Speed Limit and Vehicle Movement

A strict speed limit of five (5) miles per hour (mph) shall be observed by all competitors, vendors, staff, and associated personnel operating vehicles within the competition venue at all times.

Team move-in will begin at 9:00 a.m. on the Friday preceding the event and conclude at 9:00 a.m. on the day of the event. All vehicles must be positioned within their assigned spaces by the conclusion of this period.

No vehicle shall enter or exit the competition venue between the hours of 9:00 a.m. and 11:00 p.m. on the day of the event unless prior written authorization is granted by event management. Written authorization may be issued via text message, email, or other documented electronic communication.

During any authorized vehicle movement within the venue, each vehicle shall be accompanied by a minimum of two spotters, one positioned at the front and one at the rear of the vehicle. Spotters shall maintain continuous visual contact with the vehicle and remain in position until it has fully exited the designated competition area. The use of golf carts or equivalent vehicles for spotter positioning is preferred but not required.

Personal vehicles are prohibited from entering or exiting the competition venue between 9:00 a.m. and 11:00 p.m. on the day of the event unless accompanied by a minimum of four spotters, with one positioned at each corner of the vehicle or rig.

Failure to comply with this rule may result in immediate disqualification, removal from the venue, and/or forfeiture of entry fees or awards at the discretion of event management.

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