



AUSTRALIAN BARBEQUE • SOCIETY •

The purpose of the Australian Barbeque Society (“ABBQ”) is “to develop and bolster equitable competitive American Barbeque and Backyard Grilling cooking styles”. The entire concept of our organization is to standardize the cook-offs throughout Australia. “Rules, why have them,” - we feel that when the Australian Barbeque Society rules, procedures, policies and guidelines are followed, that they will provide the best on any given day being recognized. The twenty four (24) rules herein, set down by Australian Barbeque Society are designed to be utilized in conjunction with the stated cook-off and judging procedures, policies, and guidelines.

AUSTRALIAN BARBEQUE SOCIETY COMPETITION RULES

- 1. COOKED ON SITE** – All meats must and will be cooked on-site, no exceptions. The preparation and completion (excluding pre-trimming) of any and all meats in competitions must be undertaken within the confines of the cook-off site and during the time limits designated by the Promoter. The Australian Barbeque Society recommends that all competition meats be subject to inspection at cook-offs by the Promoter or his representative.
- 2. PRE-TRIMMING** – Competition meats may be removed from the store packaging and pre-trimmed unless there is a health department rule requiring that all meat remain in the in-store packaging prior to the meat being inspected. If this is an issue, it must be made clear in the cook-off team paperwork so that all cooks attending any ABBQ event know about this ahead of time.
- 3. SANITATION** – Cooks are to prepare and cook in as sanitary a manner as is possible. Cooking conditions are subject to inspection by the Promoter. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
- 4. ENTRIES PER PIT** – The Australian Barbeque Society recognizes only one entry (one Head / Chief Cook) will be cooked on a given pit. It will be the responsibility of the Promoter to monitor entries. Notwithstanding this, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat shall not be allowed. Pits should be of a permanent design that contains separate individual cooking chambers and heat sources. (No sharing of heat sources)

With the exception of Kid’s Que Cook-offs, contestants must be 18 years of age to participate for cash prizes. Teams may have Kids Que Members on their respective teams for experience and guidance, which is encouraged by the ABBQ.

- 5. BBQ PITS – Category “A” (Blind) & Category “B” (On-Site)** – Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood and /or charcoal only but NOT to complete the cooking process. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (No sharing of heat sources). Augers and/or Blowers / Fans are prohibited.

Category “A”

- **BBQ PIT SMOKERS (WOOD AND/OR CHARCOAL ONLY) - BLIND JUDGING** - Categories include Pork Ribs, Pork Shoulder, Whole Hog, Beef Brisket, Poultry, Sauces, One-Bite, Lamb, Seafood, Burgers, Chicken Wings, Desserts and Exotic.

Category “B”

- **BBQ PIT SMOKERS (WOOD AND/OR CHARCOAL ONLY) - ON-SITE JUDGING** - Major Competitions Only - Categories include Pork Shoulder, Whole Hog and Pork Ribs, conducted in conjunction with Category “A” Blind Judging (Double Judged Event) whereby Judges come to your cook site, inspect Pit, receive Presentation from Team Captain and taste meat on-site; Teams compete in one category type listed only, either Ribs, Shoulder or Whole Hog only (50 teams maximum per category).

GET OUT AND GRILL BACKYARD COOKER CLASS – CATEGORY “C” – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking. The preparation, cooking and presentation of any Burgers, Chicken Wings or Steak are the sanctioned turn-ins for this category. Meats are supplied to competitors in this category.

- **GET OUT & GRILL BACKYARD COOKER** (Any Cooker Type including WEBER Brand products and Pellet Smokers) - Categories include Burgers, Wings & Steak turn-ins (All Meat Supplied).

KID’S “QUE” – CATEGORY “D” – all Team Members must be between 4 and 17 years only, with Adult’s only permitted to oversee and supervise the cook. Knives, Lighting of the Grill and Seasoning of the entry are permitted by the Supervising Adult only. The preparation, cooking and presentation of any Burgers or Chicken Wings are the sanctioned turn ins for this category. Meats are supplied to competitors in this category.

- **KIDS QUE** (teams 17 years and under only (Parental Supervision only, no hands on assistance)) – Categories include Burgers and Wings turn-ins only (All Meat Supplied).

STEAK OFF – CATEGORY “E” - any cooking device by design or nature that is inherently portable and by its design is intended for recreational cooking. The preparation, cooking and presentation of any Steak are the sanctioned turn ins for this category. Meats are supplied to competitors in this category.

- **STEAK OFF** – (Any cooker type may be used) – Category includes Rib Eye Steak Turn-in (All Steaks Supplied)

6. OPEN FIRES – The ABBQ further recognizes that open fire, ground pits are used in some areas. It is in the interest of safety, a barrier MUST be placed around said open fire pit and confirmation if its use is permitted prior to the event. A fire extinguisher must be available.

7. CATEGORIES – Promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers in all categories sanctioned by the ABBQ.

8. DOUBLE BLIND JUDGING SYSTEM – The Australian Barbeque Society requires that all categories use the secret, double blind system for all Blind turn-ins. This system assures a fair competition and is a fundamental tenet of the Australian Barbeque Society. The Australian Barbeque Society requires that all turn-in boxes have a computer generated, printed label affixed with your Team Name, Team Location, Turn in Time and Category printed on the label.

At turn-in this label will be removed behind the scenes prior to presenting the turn-in box for Judging and it will be replaced with a table number and position number by an authorized Australian Barbeque Society representative. These numbers are recorded against your team's name on a turn-in sheet and kept secret, known to one person only until the tabulation scoring process is completed after judging.

Labeling, Team Allocations, Categories, Judging, Double Blind Allocations and Scoring are all computer generated and allocated by computer programs proprietary to the ABBQ.

9. JUDGING TRAYS – The Australian Barbeque Society recommends the use of a Styrofoam Tray with hinged lid and without dividers or the best readily available judging container, which is approximately 215mm x 215mm (8.5 inches) square on the bottom half. (i.e. Castaway CAEPS06). All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion.

Cooks are responsible for insuring that the containers they receive remain clean and undamaged. Containers will be provided to teams by an Australian Barbeque Society Representative to each Team.

10. JUDGING TRAY CONTENTS – The Australian Barbeque Society requires that the Promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will normally be accomplished at the Cook's Meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. **All box garnishes are prohibited.**

Sauces may not be poured over cooked meats as this does not reflect the true quality of the cooked meat. Meats may be cooked with sauces and/or other liquids, however once the cooking is complete, sauces and/or liquids may not be added once put into tray. **NO SAUCE PUDDLING IN BOTTOM OF TRAY.** Accompanying sauces may be provided in a sealed container but not placed inside the blind box and handed in together at submission.

Each turn in tray must consist of the following at all sanctioned events:

PORK RIBS - eight (8) individual cut ribs (bone in) (St. Louis Cut or Loin Ribs acceptable) Ribs must be placed in the tray TOP side up lying parallel to the hinge.

PORK SHOULDER - turn in box must consist of minimum two of the following: shredded, chunks, pulled or sliced.

WHOLE HOG – turn in box must consist of all three of the following cuts: Shoulder, Ham (Rear Leg) and Loin and may be submitted either shredded, chunks, pulled or sliced.

BRISKET - eight (8) full slices, recommended 6.0mm to 9.5mm (1/4" to 3/8") thick. Blocking brisket ends is allowed. The fat cap may be trimmed or cut away before the slices are placed into the tray.

POULTRY - six (6) portions of the cut being presented for judging

SAUCE - At least 150ml per cup (One Cup Only)

ONE-BITE – six (6) portions submitted in bite sized pieces, consumable in one bite by Judges.

LAMB - eight (8) portions of the meats being submitted for judging

SEAFOOD - eight (8) portions of seafood / molluscs being submitted for judging

BURGERS - one (1) whole burger submitted not cut or portioned for judging and dissection by Judges

CHICKEN WINGS - six (6) portions either Whole, Drum or Paddle cooked and sauced accordingly, additional dipping sauce in separate minimum 150ml portion cup

DESSERTS - six (6) portions of any dessert, must be made on-site and no store bought or pre-prepared desserts are to be submitted for judging as they will be disqualified.

EXOTIC - eight (8) portions of any item cooked on a Smoker or Grill not

TURN-IN TIMES – Once this time is set and/or announced at the Head Cooks meeting no change will be made. A turn-in window often (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.

11. TERMS FOR DISQUALIFICATION – After the tray has been turned in, any tray found to be in violation of the Australian Barbeque Society rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements.

13. JUDGES – Must be 18 years of age or older to judge and have successfully completed and passed an ABBQ Judging Course to be eligible to Judge at any ABBQ Barbeque Competition.

The Australian Barbeque Society recommends that for Blind Judging a minimum of four (4) judges per table be utilized during the Blind Judging. Subsequent levels of judging should utilize a minimum of four (4) and a maximum of six (6) judges per table, noting HEAD COOKS are prohibited to participate as judges. NO SMOKING IN THE JUDGING AREA.

The Australian Barbeque Society recommends that for On-Site Judging (if operational), a minimum of three (3) judges be utilized during the On-Site Judging process. Subsequent levels of judging should utilize a minimum of four (4) and a maximum of six (6) judges, noting competing HEAD COOKS are prohibited to participate as On-Site Judges.

14. JUDGING QUANTITY – Judges will assign a score from 8 to 10 for each tray. A maximum of twenty (20) trays or containers should be assigned to each judging table with the exception of the final table with a maximum of 24 trays or containers. Judges should not be required to sample and judge in excess of this number during any event.

It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging. Judges can only allocate one 10.0 in each class, all other submissions are marked in two decimal places, 9.99, 9.98 etc.

On-Site Judges (if operational) will assign a score of 8 to 10, with the use of two decimal points being used in all scores. Judges may have only one overall 10 for the three (3) teams they will judge in any one class. The attitude of the team, their knowledge and experience will be compared to the others they have judged that day and can make the difference between your 10.0 and a 9.99.

15. ANNOUNCING WINNERS – The format for announcing winners will be as follows: Poultry, Pork Ribs, Brisket, Pork, Lamb, Seafood, Sauces, Anything Butt, Whole Hog (if offered) then any other categories such as Get Out and Grill, Kids Que and Steak Off.

The Australian Barbeque Society recommends In Category “A” and “B” Competitions that announcements of winners be based on the number competitors in each category. Example: Cook-off with fifteen (15) or more entries, announce the top five (5) teams only.

Only the top 3 overall winners will then be announced at all Australian Barbeque Society events and receive Prizes (Trophy and Cash), plus awards to the overall Grand and Reserve Champions.

16. PRIZES – The Australian Barbeque Society states that a Grand Champion and Reserve Grand Champion be named at every Category “A” cook-off. In the event of a tie for Grand Champion, Brisket will be the first tie breaker, followed by Ribs, Poultry, and then Pork.

17. PROMOTERS – For the sake of contest fairness, the Australian Barbeque Society prohibits promoters from cooking in their own contest.

18. GET OUT AND GRILL BACKYARD COOKER CLASS – CATEGORY “C” – SPECIFIC RULES OF OPERATION – The following rules are in reference to all Get Out and Grill Backyard Cooker (GOAG) Competitions:

- a. All GOAG Teams must be a Registered Team of the Australian Barbeque Society prior to the registration for any Get Out and Grill Backyard Cooker Competition can be accepted
- b. The Head Cook for any registered GOAG Cooker Team must personally become a member of the Australian Barbeque Society to be eligible to compete
- c. All GOAG Backyard Cooker Competitions will be judged by certified and trained Australian Barbeque Society Certified Judges and will conducted only in a “Blind Judging” format
- d. All GOAG Backyard Cooker Competitions will be scored in the same format as Category “A” Class Competitions, with all turn-ins judged on Appearance, Flavour, Tenderness and Overall Impression
- e. Ground Mince Steak (1 kilogram by weight) will be supplied to each team for the Burgers category as part of their registration fee. No externally purchased or supplied Ground Mince Steak may be used or bought into the cooking area of any team
- f. Jumbo Chicken Wings (2 kilograms by weight) will be supplied to each team for the Chicken Wings category as part of their registration fee. No externally purchased or supplied Chicken Wings may be used or bought into the cooking area of any team
- g. Rib Eye Steaks (2 individual steaks) will be supplied to each team for the Steak Off category as part of their registration fee. No externally purchased or supplied Rib Eye Steaks may be used or bought into the cooking area of any team
- h. Any team found to have externally purchased or foreign Meats in their cooking area (including coolers, grills or fridges) will be immediately disqualified and evicted from the competition
- i. Each GOAG Backyard Cooker Team or Head Cook individually may only submit one (1) entry in each Burger Category
- j. Each GOAG Backyard Cooker Team or Head Cook individually may only submit one (1) entry in each Chicken Wing Category
- k. Each GOAG Backyard Cooker Team or Head Cook individually may only submit one (1) entry in each Steak Off Category
- l. All turn-ins must be undertaken during the allotted window listed on the label on the supplied turn-in boxes, supplied to each GOAG Backyard Cooker Team at the Competition. Failure to comply with this will see your team disqualified and given a 1 in each judging criteria for that event
- m. All GOAG Backyard Cooker Competitions will see the first five (5) teams in each class being awarded cash prizes for their efforts. Only the first three (3) teams will receive trophy awards for their team efforts in each class

n. Registration Fees for each GOAG Backyard Cooker Competition (3 Turn-ins) is set at \$150.00 per team. All Registration Fees (less 10% towards Meat Supply) will make up the cash prize component for each category and class.

o. If a minimum of 20 GOAG Teams register and compete at each event, the prizes per category are as follows:

Burger Category – (Prize Pool \$900.00)

1st Place \$400.00, 2nd Place \$250.00, 3rd Place \$125.00, 4th Place \$75.00, 5th Place \$50.00

Chicken Wing Category – (Prize Pool \$900.00)

1st Place \$400.00, 2nd Place \$250.00, 3rd Place \$125.00, 4th Place \$75.00, 5th Place \$50.00

Steak Off Category – (Prize Pool \$900.00)

1st Place \$400.00, 2nd Place \$250.00, 3rd Place \$125.00, 4th Place \$75.00, 5th Place \$50.00

p. For each additional GOAG Backyard Cooker Team who register to compete, an additional \$45.00 will be added to each Category Prize Money and the amounts will be increased for each prize level as follows:

1st Place \$10.00, 2nd Place \$10.00, 3rd Place \$10.00, 4th Place \$10.00, 5th Place \$5.00

q. In the event of a tie between any two point scores, they will be added together and halved between the GOAG Backyard Cooker Teams equally, e.g.: a tie for second and third would see the amounts of \$250.00 and \$125.00 added together (\$375.00), then divided equally between the two GOAG Backyard Cooker Teams respectively (\$187.50 each)

r. In the event of a tie of a Category, then teams would share the higher place, with the next team in line remaining in their respective ranking for the Category. In the example listed in point “q” herein, the teams would be 5th, 4th, Joint 2nd, and 1st, therefore no 3rd place is recognized

s. Each GOAG Backyard Cooker Team may cook on any fire or heat source (excluding open fire pits) at any GOAG Backyard Cooker Competition

t. Each GOAG Backyard Cooker Team must cook on a separate fire source with the following exceptions: Trailers which are fitted with multiple grills or large grills that are totally divided with separate fire sources for each side are allowed to be used by GOAG Backyard Cooker Teams once inspected and confirmed by an ABBQ / GOAG Rep

19. BURGER CATEGORY RULES

a. Each GOAG Backyard Cooker Team may only utilize the Ground Minced Steak (1 kilogram by weight) supplied by the Promoter as part of the Registration Fees for the event

b. Each GOAG Backyard Cooker Team may combine the supplied Ground Minced Steak with any other Protein, provided it is not Steak derived from a Cow, ground or otherwise and the percentage of originally supplied Ground Minced Steak must not be less than fifty (50) percent of the overall meat content of the Protein to be turned in.

c. The formed Protein must be formed in the shape of a patty and the burger may be dressed any way the Head Cook sees fit for judging, up to 500g in weight

- d. Each GOAG Backyard Cooker Team must turn in one (1) whole, full sized burger in the provided turn-in box. The box lid must be able to be closed and held that way without any external assistance or means like rubber bands, skewers, toothpicks, string, etc
- e. You may decorate the turn-in box with edible garnish only, but garnish will not be considered or included as part of any of your overall scoring during the judging process
- f. All Burger turn-ins will be judged on 3 categories being Appearance, Flavour and Tenderness, with a final score given for Overall Impression
- g. No dipping or additional sauces may be placed in turn-in boxes
- h. Points will not be deducted by ABBQ Certified Judges for cold Burgers
- i. After turn-in, each burger will be cut into four (4) portions and be submitted to four (4) individual Certified ABBQ Judges for judging
- j. If a minimum of 20 GOAG Teams register and compete at each event, the prizes for the Burger Category are as follows:

Burger Category – (Prize Pool \$900.00)

1st Place \$400.00, 2nd Place \$250.00, 3rd Place \$125.00, 4th Place \$75.00, 5th Place \$50.00

- k. For each additional GOAG Backyard Cooker Team who register to compete, an additional \$45.00 will be added to the Burger Category Prize Money and the amounts will be increased for each prize level as follows:

1st Place \$10.00, 2nd Place \$10.00, 3rd Place \$10.00, 4th Place \$10.00, 5th Place \$5.00

20. CHICKEN WINGS CATEGORY RULES

- a. Each GOAG Backyard Cooker Team may only utilize the Jumbo Chicken Wings (2 kilograms by weight, Size 17 Wings and above) supplied by the Promoter as part of the Registration Fees for the event
- b. The Jumbo Chicken Wings may be fried, baked, smoked or grilled, but must be cooked from raw state to final submission on-site only on equipment supplied by the Head Cook and his Team and dressed any way the Head Cook sees fit for judging
- c. Each GOAG Backyard Cooker Team must turn-in a minimum of 6 drumettes and 6 paddles (flats) in the provided turn-in box. The box lid must be able to be closed and held that way without any external assistance or means like rubber bands, skewers, toothpicks, string, etc
- d. You may decorate the turn-in box with edible garnish only, but garnish will not be considered or included as part of any of your overall scoring during the judging process
- e. All Jumbo Chicken Wing turn-ins will be judged on 3 categories being Appearance, Flavour and Tenderness, with a final score given for Overall Impression
- f. No dipping or additional sauces may be placed in turn-in boxes
- g. Points will not be deducted by ABBQ Certified Judges for cold Jumbo Chicken Wings
- h. If a minimum of 20 GOAG Teams register and compete at each event, the prizes for the Burger Category are as follows:

Chicken Wing Category – (Prize Pool \$900.00)

1st Place \$400.00, 2nd Place \$250.00, 3rd Place \$125.00, 4th Place \$75.00, 5th Place 50.00

- i. For each additional GOAG Backyard Cooker Team who register to compete, an additional \$45.00 will be added to the Chicken Wing Category Prize Money and the amounts will be increased for each prize level as follows:

1st Place \$10.00, 2nd Place \$10.00, 3rd Place \$10.00, 4th Place \$10.00, 5th Place \$5.00

21. STEAK OFF CATEGORY RULES

- a. Each Steak Off Team may only utilize the Rib Eye Steaks (2 Individual Rib Eyes) supplied by the Promoter as part of the Registration Fees for the event
- b. Any Steak Off Team found to have externally purchased or foreign Rib Eye Steaks in their cooking area (including coolers, grills or fridges) will be immediately disqualified and evicted from the overall competition
- c. Each Steak Off Team may cook on any fire or heat source (excluding open fire pits) at any GOAG Backyard Cooker Competition
- d. Each Steak Off Team must cook on a separate fire source with the following exceptions: Trailers which are fitted with multiple grills or large grills that are totally divided with separate fire sources for each side are allowed to be used by Steak Off Teams once inspected and confirmed by an ABBQ / GOAG Rep
- e. Rib Eye Steaks may be trimmed prior to, but not after cooking
- f. Rib Eye Steaks may not be branded or marked in any way. Steak Off Category rules define grill marks on a Rib Eye turned in for Judging as NOT being marked or branded if those grill marks occur naturally from cooking on the respective Steak Off Teams Grill Plate
- g. Each Steak Off Team must turn-in one (1) Rib Eye Steak cooked to a Medium (Warm Pink Centre) cooked to an internal temperature of minimum 145°F prior to removal from the cooking surface and placed into the provided turn-in box.
- h. The box lid must be able to be closed and held that way without any external assistance or means like rubber bands, skewers, toothpicks, string, etc
- i. Prior to placing the Rib Eye Steak into the turn-in box provided, Steak Off teams are reminded to ensure that the supplied Foil Sheet is placed in the base of the turn-in box, silver side up and not folded in any way
- j. If the foil is not present, placed in the box wrong side up or folded in any way, the entry will be disqualified and the team receiving “1” in each judging criteria for their turn-in
- k. The Rib Eye Steak must be turned in whole and uncut, placed on top of the provided foil sheet (silver side up) once it has been placed in the base of the turn-in box provided
- l. You may not decorate the turn-in box with any garnish. All Rib Eye Steaks MUST be submitted atop the Foil Sheet inside the turn-in box only
- m. If any garnish is placed inside the turn-in box of any kind, the entry will be disqualified and the team receiving “1” in each judging criteria for their turn-in

- n. All Steak Off turn-ins will be judged on 3 categories being Appearance, Flavour and Tenderness, with a final score given for Overall Impression
- o. No dipping or additional sauces may be placed in turn-in boxes
- p. Points will not be deducted by ABBQ Certified Judges for cold Rib Eyes
- q. If a minimum of 20 GOAG Teams register and compete at each event, the prizes for the Steak Off Category are as follows:

Steak Off Category – (Prize Pool \$900.00)

1st Place \$400.00, 2nd Place \$250.00, 3rd Place \$125.00, 4th Place \$75.00, 5th Place \$50.00

- i. For each additional GOAG Backyard Cooker Team who register to compete, an additional \$45.00 will be added to the Steak Off Category Prize Money and the amounts will be increased for each prize level as follows:

1st Place \$10.00, 2nd Place \$10.00, 3rd Place \$10.00, 4th Place \$10.00, 5th Place \$5.00

22. KIDS QUE CLASS COMPETITIONS – CATEGORY “D” – SPECIFIC RULES OF OPERATION – The following rules are in reference to all Kids Que (KQ) Competitions:

- a. All KQ Teams must be a Registered Team with the Australian Barbeque Society prior to the registration for any Kids Que Competition can be accepted
- b. Kids Que Team Registrations are done free of charge and all team members must be between the ages of 4 and 17 years only, with Adult’s permitted to oversee and supervise the cook only
- c. Knives, Lighting of the Grill and Seasoning of the entry are permitted by the Supervising Adult only. The preparation, cooking and presentation of any Burgers or Chicken Wings MUST be undertaken by the Head Cook and Team Members of the KQ Team only, no Supervising Adult is to become involved in this part of the cook and presentation without causing KQ Team disqualification for the category being cooked and submitted.
- d. The Head Cook for any registered KQ Team must personally become a member of the Australian Barbeque Society to be eligible to compete, membership for ABBQ Kids Que Members is free of charge until they attain the age of 18 years old
- e. Not all KQ Team Members are required to be members of the ABBQ, it is purely their choice, but ABBQ Membership is beneficial to keep updated on all upcoming events.
- f. All KQ Competitions will be judged by certified and trained Australian Barbeque Society Certified Judges and will conducted only in a “Blind Judging” format, with all turn-ins being submitted in the event supplied Styrofoam turn-in box supplied by the Promoter, and all Judging will be undertaken using the ABBQ Double Blind Judging System
- g. All KQ Competitions will be scored in the same format as Category “A” Class Competitions, with all turn-ins judged on Appearance, Flavour, Tenderness and Overall Impression in two categories – Burgers and Chicken Wings only
- h. Ground Mince Steak (1 kilogram by weight) will be supplied to each KQ Team for the Burgers Category as part of their registration fee. No externally purchased or supplied Ground Mince Steak may be used or bought into the cooking area of any team
- i. Jumbo Chicken Wings (2 kilograms by weight) will be supplied to each KQ Team for the Chicken Wings category as part of their registration fee. No externally purchased or supplied Chicken Wings may be used or bought into the cooking area of any team

- j. Any team found to have externally purchased or foreign Meats in their cooking area (including coolers, grills or fridges) will be immediately disqualified and evicted from the competition
- k. Each KQ Team or Head Cook individually may only submit one (1) entry in each Burger Category
- l. Each KQ Team or Head Cook individually may only submit one (1) entry in each Chicken Wing Category
- m. All turn-ins must be undertaken during the allotted window listed on the label on the supplied turn-in boxes, supplied to each KQ Team at the Competition. Failure to comply with this will see your team disqualified and given a “1” in each judging criteria for that event
- n. All KQ Competitions will see the first five (5) teams in each class being awarded prizes for their efforts. Only the first three (3) teams will receive trophy awards for their team efforts in each class
- o. Registration Fees for each KQ Competition (2 Turn-ins) is set at \$50.00 per team. All Registration Fees (less 10% towards Meat Supply) will make up the cash prize component for each category and class.
- p. If a minimum of 20 KQ Teams register and compete at each event, the prizes per category are as follows:

Burger Category – (Prize Pool \$450.00)

1st Place \$200.00, 2nd Place \$100.00, 3rd Place \$75.00, 4th Place \$50.00, 5th Place \$25.00

Chicken Wing Category – (Prize Pool \$450.00)

1st Place \$200.00, 2nd Place \$100.00, 3rd Place \$75.00, 4th Place \$50.00, 5th Place \$25.00

- q. For each additional KQ Team who register to compete, an additional \$22.50 will be added to each Category Prize Money and the amounts will be increased for each prize level as follows:
1st Place \$8.00, 2nd Place \$5.00, 3rd Place \$4.00, 4th Place \$3.00, 5th Place \$2.50
- r. In the event of a tie between any two point scores, they will be added together and halved between the KQ Teams equally, e.g.: a tie for second and third would see the amounts of \$100.00 and \$75.00 added together (\$175.00), then divided equally between the two KQ Teams respectively (\$87.50 each)
- s. In the event of a tie of a Category, then teams would share the higher place, with the next team in line remaining in their respective ranking for the Category. In the example listed in point “r” herein, the teams would be 5th, 4th, Joint 2nd, and 1st, therefore no 3rd place is recognized
- t. Each KQ Team may cook on any fire or heat source (excluding open fire pits) at any KQ Competition
- u. Each KQ Team must cook on a separate fire source with the following exceptions:
Trailers which are fitted with multiple grills or large grills that are totally divided with separate fire sources for each side are allowed to be used by KQ Teams once inspected and confirmed by an ABBQ / KQ Rep

- v. A minimum of \$450.00 will be supplied for each Category as a Sponsored Prize in the event 20 Registered Teams are not registered for any KQ Competition, when operated as a stand alone event

23. STEAK OFF COMPETITIONS– CATEGORY “E” – SPECIFIC RULES OF OPERATION – The following rules are in reference to all Steak Off Competitions:

- a. All Steak Off Teams must be a Registered Team of the Australian Barbeque Society prior to the registration for any Steak Off Competition can be accepted
- b. The Steak Off Team Members must personally be a member of the Australian Barbeque Society to be eligible to compete
- c. All Steak Off Competitions will be judged by certified and trained Australian Barbeque Society Certified Judges and will conducted only in a “Blind Judging” format
- d. All Steak Off Competitions will be scored in the same format as Category “A” Class Competitions, with all turn-ins judged on Appearance, Flavour, Tenderness and Overall Impression
- e. Each Steak Off Team may only cook and turn-in the Rib Eye Steaks (2 Individual Rib Eyes supplied) supplied by the Promoter as part of the Registration Fees for the Steak Off Competition
- f. Any Steak Off Team found to have externally purchased or foreign Rib Eye Steaks in their cooking area (including coolers, grills or fridges) will be immediately disqualified and evicted from the overall competition
- g. Steak Off Competitions will also offer two (2) additional Ancillary Categories as part of the Stand Alone Event. These will be chosen from either Sauces, One Bite, Burgers or Poultry. Ingredients for these Ancillary Categories are to be supplied by the Steak Off Team and turn-ins are compulsory to be considered for the overall Grand or Reserve Champion for the Stand Alone Event
- h. Ancillary Category Turn-Ins will be advised at the time of Registration for the Steak Off Event
- i. Each Steak Off Team may cook on any fire or heat source (excluding open fire pits) at any Steak Off Competition, excluding open fire pits
- j. Each Steak Off Team must cook on a separate fire source with the following exceptions: Trailers which are fitted with multiple grills or large grills that are totally divided with separate fire sources for each side are allowed to be used by Steak Off Teams once inspected and confirmed by an ABBQ / Steak Off Rep
- k. Rib Eye Steaks may be trimmed prior to, but not after cooking
- l. Rib Eye Steaks may not be branded or marked in any way. Steak Off Category rules define grill marks on a Rib Eye turned in for Judging as NOT being marked or branded if those grill marks occur naturally from cooking on the respective Steak Off Teams Grill Plate
- m. Each Steak Off Team must turn-in one (1) Rib Eye Steak cooked to a Medium (Warm Pink Centre) with an internal temperature of minimum 145°F prior to removal from the cooking surface and placed in the provided turn-in box, being checked by an instant-read Thermometer
- n. The box lid must be able to be closed and held that way without any external assistance or means like rubber bands, skewers, toothpicks, string, etc

- o. Prior to placing the Rib Eye Steak into the turn-in box provided, Steak Off teams are reminded to ensure that the supplied Foil Sheet is placed in the base of the turn-in box, silver side up and not folded in any way
- p. If the foil is not present, placed in the box wrong side up or folded in any way, the entry will be disqualified and the team receiving “1” in each judging criteria for their turn-in
- q. The Rib Eye Steak must be turned in whole and uncut, placed on top of the provided foil sheet (silver side up) once it has been placed in the base of the turn-in box provided
- r. You may not decorate the turn-in box with any garnish. All Rib Eye Steaks MUST be submitted atop the Foil Sheet inside the turn-in box only
- s. If any garnish is placed inside the turn-in box of any kind, the entry will be disqualified with the team receiving “1” in each judging criteria for their turn-in
- t. All Steak Off turn-ins will be judged on 3 categories being Appearance, Flavour and Tenderness, with a final score given for Overall Impression
- u. No dipping or additional sauces may be placed in turn-in boxes
- v. Points will not be deducted by ABBQ Certified Judges for cold Rib Eyes
- w. All Steak Off Competitions will see the first five (5) teams in each class being awarded prizes for their efforts. Only the first three (3) teams will receive trophy awards for their team efforts in each Category (Steak, Ancillary 1 and Ancillary 2)
- x. Registration Fees for each Steak Off Competition (3 Turn-ins) is set at \$150.00 per team. All Registration Fees (less 5% towards Meat Supply) will make up the cash prize component for each category and class.
- y. If a minimum of 20 Steak Off Teams register and compete at each event, the prizes for the Steak Off Categories are as follows:

Steak Off Category – (Prize Pool \$1,500.00)

1st Place \$750.00, 2nd Place \$375.00, 3rd Place \$200.00, 4th Place \$100.00, 5th Place \$75.00

For each additional Steak Off Team who registers to compete, an additional \$75.00 will be added to the Steak Off Category Prize Money and the amounts will be increased for each prize level as follows:

1st Place \$30.00, 2nd Place \$20.00, 3rd Place \$10.00, 4th Place \$10.00, 5th Place \$5.00

Ancillary 1 Category – (Prize Pool \$675.00)

1st Place \$275.00, 2nd Place \$150.00, 3rd Place \$100.00, 4th Place \$75.00, 5th Place \$50.00

Ancillary 2 Category – (Prize Pool \$675.00)

1st Place \$275.00, 2nd Place \$150.00, 3rd Place \$100.00, 4th Place \$75.00, 5th Place \$50.00

For each additional Steak Off Team who registers to compete, an additional \$30.00 will be added to each of the two Ancillary Categories Prize Money and the amounts will be increased for each prize level as follows:

1st Place \$10.00, 2nd Place \$10.00, 3rd Place \$5.00, 4th Place \$2.50, 5th Place \$2.50

24. STEAK OFF COMPETITIONS– CATEGORY “E” – SPECIFIC RULES OF OPERATION – ANCILLARY CATEGORIES:

- a. The Ancillary Categories at each Steak Off Competition will be announced by the Promoter at the time of Team Registration release
- b. The four (4) Ancillary Categories to be listed as sanctioned ancillary categories for a Steak Off Competition by the ABBQ are as follows: Sauces, One Bite, Burgers or Poultry

Sauces Category

- c. All Sauce turn-ins must be done in the Supplied Styrofoam Cup provided by the Promoter of the Event and be at least 150 millilitres in its volume
- d. No commercially purchased sauce can be submitted as a turn-in in this category
- e. All sauces must be made from scratch and cooked on-site at the event and not prior
- f. A specific ingredient may be supplied by the promoter as a “twist” to be included in the sauce made
- g. All ingredients for the sauce must be supplied by the Steak Off Team, other than the “Twist” ingredient, which will be supplied by the Promoter on the day of the event
- h. All Sauce Categories will be judged by certified and trained Australian Barbeque Society Certified Judges and will be conducted only in a “Blind Judging” format
- i. All Sauce Category turn-ins will be scored in the same format as Category “A” Class Competitions, with all turn-ins judged on Appearance, Flavour, Texture and Overall Impression
- j. If the Sauce Category turn-in is not presented for judging at the prescribed turn-in time or in the wrong container, the entry will be disqualified with the team receiving “1” in each judging criteria for their turn-in

One-Bite Category

- k. All One-Bite turn-ins must be made in the supplied Foam Box as supplied by the Promoter only, with each bite being placed on one of the six (6) spoons provided
- l. Each turn-in must contain a minimum of six (6) bite size portions for judging
- m. Each One-Bite item must be part prepared or cooked on the Team Grill as part of its preparation
- n. No Dessert Dishes are acceptable as One-Bite Category turn-ins
- o. One-Bite turn-in boxes may contain small disposable cups for sauce or dips and toothpicks or skewers to hold food items together for judging
- p. You may decorate the turn-in box with edible garnish only, but garnish will not be considered or included as part of any of your overall scoring during the judging process
- q. One-Bite turn-ins can be either hot or cold when submitted
- r. All One-Bite turn-ins will be judged by certified and trained Australian Barbeque Society Certified Judges and will be conducted only in a “Blind Judging” format
- s. All One-Bite turn-ins will be scored in the same format as Category “A” Class Competitions, with all turn-ins judged on Appearance, Flavour, Tenderness and Overall Impression

- t. If the One-Bite Category turn-in is not presented for judging at the prescribed turn-in time or in the prescribed container on the prescribed spoons, the entry will be disqualified with the team receiving “1” in each judging criteria for their turn-in

Burger Category

- u. Each Burger turn-in may utilize any protein or meat choice type as chosen by the Head Cook for this category
- v. The formed Protein must be formed in the shape of a patty and burger may be dressed any way the Head Cook sees fit for judging
- w. Each Steak Off Team must turn in one (1) whole, full sized burger in the provided turn-in box. The box lid must be able to be closed and held that way without any external assistance / means like rubber bands, skewers, toothpicks, string, etc
- x. You may decorate the turn-in box with edible garnish only, but garnish will not be considered or included as part of any of your overall scoring during the judging process
- y. All Burger turn-ins will be judged on 3 categories being Appearance, Flavour and Tenderness, with a final score given for Overall Impression
- z. No dipping or additional sauces may be placed in turn-in boxes
- aa. Points will not be deducted by ABBQ Certified Judges for cold Burgers
- bb. Each burger will be cut into four (4) portions and be submitted to four (4) individual Certified ABBQ Judges maximum
- cc. All Burger Categories will be judged by certified and trained Australian Barbeque Society Certified Judges and will conducted only in a “Blind Judging” format
- dd. All Burger Category turn-ins will be scored in the same format as Category “A” Class Competitions, with all turn-ins judged on Appearance, Flavour, Tenderness and Overall Impression
- ee. If the Burger Category turn-in is not presented for judging at the prescribed turn-in time or in the prescribed format, the entry will be disqualified with the team receiving “1” in each judging criteria for their turn-in

Poultry Category

- ff. Each Poultry turn-in must contain either Duck, Chicken, Quail or Fowl types for judging as chosen by the Head Cook for this category
- gg. The Poultry turn-in may be fried, baked, smoked or grilled, but must be cooked from raw state to final submission on-site only on equipment supplied by the Head Cook and his Team and dressed any way the Head Cook sees fit for judging
- hh. Each Poultry turn-in must turn-in a minimum of six (6) portions in the provided turn-in box. The box lid must be able to be closed and held that way without any external assistance / means like rubber bands, skewers, toothpicks, string, etc
- ii. You may decorate the turn-in box with edible garnish only, but garnish will not be considered or included as part of any of your overall scoring during the judging process
- jj. All Poultry turn-ins will be judged on 3 categories being Appearance, Flavour and Tenderness, with a final score given for Overall Impression
- kk. No dipping or additional sauces may be placed in turn-in boxes

- ll. Points will not be deducted by ABBQ Certified Judges for cold Poultry
- mm. All Poultry Categories will be judged by certified and trained Australian Barbeque Society Certified Judges and will be conducted only in a “Blind Judging” format
- nn. All Poultry Category turn-ins will be scored in the same format as Category “A” Class Competitions, with all turn-ins judged on Appearance, Flavour, Tenderness and Overall Impression
- oo. If the Poultry Category turn-in is not presented for judging at the prescribed turn-in time or in the prescribed format, the entry will be disqualified with the team receiving “1” in each judging criteria for their turn-in
- pp. Each Steak Off Team must ensure that their Poultry turn-in is correctly cooked with an internal temperature of minimum 165°F prior to removal from the cooking surface and placed in the provided turn-in box, being checked by an instant-read Thermometer

The Australian Barbeque Society (ABBQ) will strive to continue to support Australian Barbequers and Backyard Cooks in its operation of Competitions and Certified Judges Training throughout Australia.

The work we have done to reshape our Rules to include operational rules for redesigned “Get Out and Grill”, “Kids Que” and “Steak Out” Categories and Competitions have moved us into a better direction and allowing us to gain a greater base with Australian Backyard Barbequers and Kids alike, which can only make the ABBQ a stronger organization as we move forward into 2018.

It is our goal to introduce these rules on a National Basis into each State and Territory of Australia to standardise, streamline and unify the Judging Processes, Competitive Nature and Scoring of all ABBQ Sanctioned Events.

The ABBQ is controlled by a Committee of its Membership from each State to ensure we have a National presence and overview of the Australian Barbeque Community.

These rules are correct as at 8 January 2018