

## **Kansas City Barbeque Society**

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### ***Contestant,***

These are your 2003 KCBS Rules & Regulations, Judging Procedures and Contest Sanctioning Approval & Requirements. The Rules & Regulations and Judging Procedures have been reviewed by the Rules & Regulations Committee, Judging Procedures Committee and the Contest Committee. Only the four (4) basic KCBS categories count towards Grand Champion and Reserve Grand, **with the exception of the following contests: Dodge City, KS; BarbeQlossal; Lamb-B-Que; North Kansas City, MO; Tryon, NC; Kearney, MO or at the election of these organizers.**

Revised 2003

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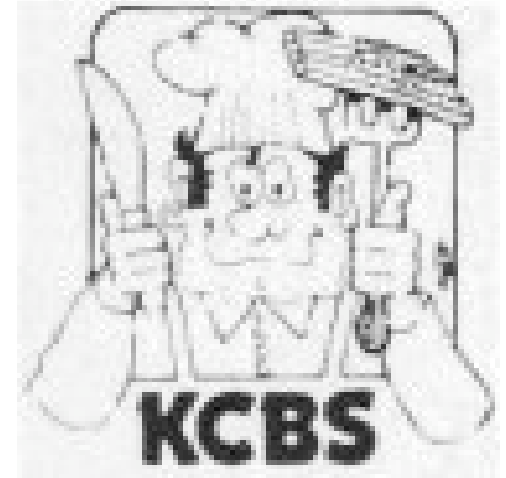
## **CREED**

**Rules are designed to be fair and equal to all cooks. Integrity of the chief cook, assistant, KCBS contest representatives, all participants and organizers is essential.**

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# **Kansas City Barbeque Societ**



# **Cooks Handbook**

## **2003 Rules and Regulations**

*Permanent Copy – Will be used at all  
2003 KCBS Sanctioned Contests*

# Rules and Regulations – 2003

## All Changes or additions to the 2003 Rules and Regulations have been printed in bold for your awareness.

- 1) ALL CONTESTANTS ARE EQUAL. A contestant is one who is engaged in the cooking of meat in a Sanctioned Contest. There will be no Professional/ Amateur Classifications.
- 2) Each team will consist of a chief cook and as many assistants as the chief cook deems necessary. Each team will provide a pit/pits to be used exclusively by that team within the team's assigned cooking space. The use of a single pit (cooking device) by more than one team is not permitted. All seasoning and cooking of product shall be done within the confines of the team's assigned cooking space. *A chief cook or assistants may NOT enter more than one team per contestant.*
- 3) No cooking of any kind may begin until meat has been inspected by the Official Meat Inspector. Barbeque is defined by the KCBS as uncooked meat/fowl (or other as allowed), prepared on a wood or charcoal fire, basted or not as the cook sees fit. All meat must start out raw. No pre-seasoned meat is allowed, except sausage. Sausage need not be ground and/or stuffed on site, but must be raw if it is a category at the contest. Any meat not meeting this qualification will be disqualified. Pork is defined as BOSTON BUTT, PICNIC, and /or WHOLE SHOULDER weighing approximately five (5) pounds or more. Pork must be cooked (bone in or bone out) in its entirety (may not be parted). Country style ribs will not be allowed.
- 4) Once meat has been inspected, it must not leave the contest site.
- 5) Competition meats MUST be inspected by the OFFICIAL MEAT INSPECTOR on duty at the contest during the times set by the contest organizer, but not prior to the day before judging. The Health Department requires that the following meat holding conditions must be met:
  - A) All meats must be on ice or refrigeration before being cooked. Holding temperature must be 40 degrees or less.
  - B) After cooking all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging.
- 6) Contestants must provide all needed equipment, supplies and electricity, except as arranged for in advance. Contestants must adhere to all electrical, fire and other codes whether city, county, state or federal.
- 7) Pits, cookers, props, trailers, motor homes, vehicles, tents or any other equipment, including generators, may not exceed the boundaries of the team's assigned cooking space.
- 8) Fires must be of wood, pellets, or charcoal. No electric or gas grills permitted. Propane permitted as fire starter only. Electric accessories such as spits, augers, or forced draft are permitted.
- 9) No open pits or holes are permitted, except at the election of the contest organizer. Fires may not be built on the ground.
- 10) It is the responsibility of the contestant to see that the team's assigned cooking space is kept clean and policed 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 said team from future participation at KCBS sanctioned events.
- 11) CAUSES FOR DISQUALIFICATION:
  - A) Excessive use of alcoholic beverages by a team, its members and/or guests. (Under no circumstances are alcoholic beverages to be distributed to the general public by contestants and/or guests.)
  - B) Use of controlled substances by a team, its members and/or guests.
  - C) Foul, abusive or unacceptable language by a team, its members and/or guests.
  - D) Excessive noise generated from speakers or public address systems.
  - E) Use of gas or other auxiliary heat sources inside the pit.Excessive or continued complaints from teams about any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by the contest by the KCBS Representative.

- 12) A quiet time will be a stated by the contest organizer but not later than 11:00 p.m. on contest nights and will last until 7:00 a.m. Use of radios or amplifying equipment disturbing other contestants will not be allowed during this time period. Each contest organizer must provide personnel to see that quiet time is enforced.
- 13) First aid will not be provided, except at the election of the contest organizer.
- 14) To insure the safety and well-being of all participants and spectators, contests must supply uniformed security/police to remain on site throughout the duration of the contest. The security/police are to be instructed on KCBS Rules & Regulations, including quiet time, and their enforcement.
- 15) There will be no refund of entry fees for any reason.
- 16) Showmanship and cooking are separate entities and will be judged as such. Special information will be provided by a contest organizer if there is to be a showmanship award.
- 17) Judging times will be posted and sufficient time given between rounds. Advanced calling for an item is not required. Therefore, if beef brisket is scheduled for 1:00 p.m., plan to submit it then. An entry will be judged only at the time posted by the contest organizer. The allowable turn in time will be five (5) minutes before to five (5) minutes after the posted time.
- 18) Each contestant MUST submit at least six (6) separated and identifiable portions of meat in a container. If meat is not presented in such a manner and the judge not having meat to taste, will judge TASTE and TENDERNESS as one (1). All APPERANCE scores will be changed to one (1) for that entry only. This in no way will penalize the other contestants who have properly submitted their entry.
- 19) KCBS sanctioning allows for blind judging only. Entries will be submitted in an approved KCBS numbered container provided by the contest organizer, then may be re-numbered by judging officials. Entries are scored in areas of APPERANCE, TENDERNESS/TEXTURE and TASTE. Judging ranges are from nine (9) being the highest to one(1) being the lowest. The weighting factors for the point system are as follows: APPERANCE-.5714; TASTE-2.2858; TENDERNESS/TEXTURE-1.1428.
- 20) **Garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce(no kale, endive, or red topped lettuce) and/or common curly parsley, flat leaf parsley or cilantro.** Any entry not complying with this rule will be given a one (1) on APPERANCE.
- 21) **Marking of any kind of the meat or container will not be tolerated.** This will include but is not limited to painting, sculpting, or decorating. No aluminum foil or stuffing is allowed in the container. No toothpicks, skewers, foreign material or stuffing is permitted. Any entry not complying with this rule will be given a one(1) in APPERANCE, and a one(1) in TASTE, and a one(1) in TENDERNESS/TEXTURE.
- 22) **To simply the judging process, no side sauce containers will be permitted in the meat judging containers.** Meats may be presented with or without sauce on it as the contestant wishes. Sauce may not be pooled or puddle in the container. Chunky sauce will be allowed. Any entry not complying with this rule will be given a one (1) on APPERANCE.
- 23) **When contestant organizer supplies the meat, you are not required to enter only that meat.**
- 24) The following miscellaneous cleanliness and safety rules will apply:
  - A) No use of any tobacco products while handling meat.
  - B) Cleanliness of the cook, assistant cooks and the team's assigned cooking space is required.
  - C) 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.
  - D) A fire extinguisher will be near all pits.
- 25) The decision and interpretations of the KCBS Rules and Regulations are at the discretion of the KCBS Representative at the contest. Their decisions and interpretations are final.

## Rules and Regulations for Kids Q

- 1) THERE WILL BE TWO(2) AGE GROUPS DISTINCTIONS:
    - 10 and under
    - 11 to 15
  - 2) PREPARATION, COOKING AND PRESENTATION  
The child must do the preparation, cooking and presentation. Parents may help with fires and slicing or anything considered dangerous. If a child is unable to do all of the above on his own, he is too young to cook.
  - 3) Handicapped children need not be eliminated from competition, but will be allowed to do as much as they are able with some help from an assigned person.
  - 4) Organizers may handle Kid's Q competitions either of the following ways:
    - A) Designate an area for cooking. All children will cook in that area on their own grills. (Families with more than one child participating can cook on the same grill.) Presentations must be done at the cooking site.
    - B) Cooking at the parent's site. An appointed person from your committee must be on site during cooking and presentation.
  - 5) A parent must be present with the child during the entire cooking process.
  - 6) Slicing meat for presentation is not required. Judges will be equipped to slice the presentation at the judging table.
- ### KANSAS CITY BARBEQUE SOCIETY JUDGING PROCEDURES
- 1) Judging will be done by equal teams (6 persons).
  - 2) Your sample will be judged by all members of a judging team.
  - 3) Each judge will rate the sample for APPERANCE, TENDERNESS/TEXTURE and TASTE, and score (from nine(9) to one(1) with 9 being excellent, 2 below average and 1 unacceptable). The weighting factors for the point system are as follows: APPERANCE-.5714; TASTE-2.2858; TENDERNESS/TEXTURE-1.1428
  - 4) The low score will be thrown out. Results will be tailed. If there is a tie in one of the individual categories, it will be broken as follows by the computer: The judging slips will be compared (counting all five judges) for the highest cumulative scores in TASTE, then TENDERNESS, then APPERANCE. 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.
  - 5) Total points per entry will determine the Champion within each classification of meat.
  - 6) Cumulative points for only four (4) KCBS classifications will determine the Grand Champion and Reserve Grand Champion. Other categories are permitted, but DO NOT COUNT TOWARDS Grand Champion and Reserve Grand Champion with the exception of the following contests: Dodge City, KS; BarbeQlossal; Lamb-B-Que; North Kansas City, MO; Tryon, NC; Kearney, MO or at the election of these organizers.
- Instructions for submitting samples for judging.
- A) Judging will start at 12:00 p.m. Saturday afternoon. (This could vary at any contest. See their instructions.)
  - B) Judging will be done on a meat-by-meat basis in the following order: (This could vary at any contest. See their instructions.)

CHICKEN.....	12:00
PORK RIBS(loin or spare).....	12:30
PORK(shoulder/butt/picnic).....	1:00
BRISKET (beef).....	1:30
  - C) Turn in your sample on time, between five (5) minutes before to five (5) minutes after the posted time.
  - D) Each contestant MUST submit at least six (6) separated identifiable portions of meat in a container. Remember, APPERANCE is one of the judging criteria.
  - E) If you cover your meat with sauce, it will be judged that way. If you submit it dry (no sauce), it will be judged that way.
  - F) **Garnish is limited to chopped, sliced, shredded or whole leaves of fresh green lettuce (no kale, endive, or red tipped lettuce) and /or common curly parsley, flat leaf parsley or cilantro.**