

Cooks Meeting Script

(Revised May 2017)

On behalf of the Florida BBQ Association, welcome to the.....
I am, one of the contest REPS. Along withIt's
our responsibility to ensure that this contest is judged according to FBA contest
rules.

At this time, I would like to introduce the contest organizer, They are the reason
we are all here this weekend and we would like to thank for all the hard work that
has come together to produce this event and ask them to make a few remarks.

HOT COALS? GREASE? ICE? PEOPLES CHOICE?

In order to win either Grand or Reserve in an FBA contest, you must cook all four
meat categories. If you are NOT cooking all four, please let us know at this time.

Please note the following rules changes (if any).....

The turn in area is _____.
The official time is _____.

Has everyone had meat inspection?

Introduce any FBA Board Members present.

As a reminder, a few of the most common disqualification factors are provided
for your information:

- (1) Under-cooked chicken, the most common DQ factor. Please use a thermometer to verify your chicken is properly cooked and if presenting thighs, ensure the vein running next to the bone has been removed or drained of any blood.
- (2) Foreign objects in the turn-in carton. Anything other than the correct meat category product can DQ the entry. Brush hairs, human hairs, bits of tin foil, Q-tips, and material fibers are common foreign objects.

- (3) Failure to have a minimum of 8 separate and identifiable portions.
- (4) Failure to turn in on time. Cutoff is 5 minutes past the hour, not 5 minutes and one second.

If you take photos of your turn in boxes, do not post them on any social media until after the awards ceremony. This will prevent the judges from being able to identify your box when they judge.

Are there any first-time cook teams with the FBA here tonight? If so, please remain seated.

All teams ARE responsible for knowing and following the contest rules and if you have not been asked to remain seated, please feel free to leave at this time after you receive your turn-in boxes during the roll call.

.....will now call the roll in alphabetical order.

For those that remained seated
(Hand out FBA rules and amendments if any)

The rules and regulations of both the Florida Barbecue Association and various local, state, and Federal agencies govern this contest and the judging that will take place tomorrow. By your participation in this event, you agree to comply with all of those rules and regulations. It is your responsibility to operate your cook site, prepare your entries, and turn them in for judging at the appropriate times. We urge you to read the FBA rules carefully and be familiar with their content.

(If there are rules changes, read them here and allow for questions.)

There are several key points that must be emphasized. First, you are cooking in a MEAT ONLY contest. Your entries may be sauced or un-sauced. The judges will be scoring your product based on what you place in the turn-in box. You may not put anything other than the correct category meat product in the turn-in box. Read the section in the rules regarding your turn-in box and possible disqualifications carefully.

You must provide a MINIMUM of eight (8) separate and identifiable portions in one turn-in box for each meat category. Several common mistakes have led to disqualifications due to a lack of eight (8) portions.

In the chicken category, you may turn-in any part of the chicken you wish to have judged. However, if you choose to turn-in a mixture of chicken parts (legs + thighs + wings) you run the risk of setting different expectations among the 6 judges which could affect your scores. All meat in the rib box must be attached to a rib bone. For the pork and brisket categories, if you elect to pull or chop the meat, you must have enough product in the box to clearly make eight (8) adequate portions.

If you submit chopped meat as a backdrop for the primary meat (usually in chicken category) be aware that ALL of the meat types in the box will be judged. So be sure to submit only your best quality for all types within the box.

The meat you cook at this contest must be inspected by an official contest meat inspector. Once inspected, sanctioned category meats may not leave your cook site until they are turned in for judging.

All meats must be kept covered while resting, both prior to and after cooking. Meat must not be allowed to cool below 140 degrees once cooked. You must ensure that the meat you turn in for judging is completely cooked. No blood or raw meat may be present in the turn in box. The presence of blood or raw meat in the turn in box will result in your entry being disqualified. FBA rules require that you wear sanitary gloves at all times when handling any meat to be used for the contest and tobacco products may not be consumed in the area where the meat is being prepared.

Turn-in times and meat order for all FBA contests are:

Chicken at 11:00 a.m., Ribs at noon, Pork at 1:00 p.m., and Brisket at 2:00 p.m. Remember, you can begin turn-ins at 5 minutes before the hour and have up to 5 minutes after the hour to get your entry to us for judging. Don't be late or you will be disqualified in that category.

The top of the turn-in boxes will have a label on it. You must present the box at the turn-in table with the label on top. If we have to turn the box over because you have loaded it incorrectly, it could affect your score for presentation. If it is raining, please try to protect the label to keep it from getting wet. We urge you to turn in your product for judging even if you think it is not the best you've ever cooked.

All judging at an FBA contest is blind judging because the judges do not know whose sample they are judging. Your entries will be judged by different tables for each meat category.

The maximum high score is 200 points. The FBA scoring system allows for ties. In the event of a tie, the teams that tie will share a combined total of any money for that place and the one below it. The judges are instructed to score from 5.0 to 10.0. They are also instructed that if they give a score of 7.0 or lower, they are to write a comment on the back of the scorecard. Those comments will be included in your scoring packet and will be available immediately after the awards ceremony. Please make sure you collect your copy at that time. All scoring packets not picked up will be left with the organizer.

At the completion of this contest, we request that you make every effort to restore your cook site to the condition in which you found it when you arrived. All of us will be available after this meeting to answer any questions you may have concerning the FBA rules and to provide copies if needed. On behalf of the Florida Barbecue Association, thanks for competing in this contest and good luck!