Build-B-Q

BBQ Competition Team Rules & Guidelines
May 30, 2025

Cooking Location: In between the ABC Arkansas Office & the Arkansas Construction Trades Academy located at 6 Collins Industrial Place, North Little Rock, AR 72113.

Set-up / Parking: Each team will be assigned a 12x12 cooking space with their registration. Remember to bring 100'-200' extension cords if you need electricity. You may drive into the area with the teams to drop off trailers or unload supplies on Thursday, May 29th anytime between 2:00 - 7:00 pm. If you aren't planning to arrive on Thursday, you may drop trailers or supplies Friday morning. Once unloaded please move vehicles out of the cooking area to nearby parking.

BBQ Feast Lunch: The association and participating teams have invited guests to come to our event during the lunch hour (11:3O-1:00). We ask that our teams have some "samples" available for those coming to visit. This is not a requirement but we hope that many of you have some food available for those coming by. ABC will provide beverages to all attendees.

Clean-Up: Each team is responsible for their own trash and cooking waste. There will be an on-site dumpster and ABC will have trash bags available. Please make sure everyone leaves the ABC/ACTA property as nice as we found it.

Bonus Awards: Just for fun for those companies that want to participate in any of the new bonus awards – we will be giving an award for **Best Appetizer, Best Side Dish, and Best Dessert**! These are not required but we encourage teams to participate in at least one!

Cooking Rules: Each team is responsible in providing their own meats for the categories they wish to participate in (Chicken, Pork Ribs, Pulled Pork). Each team is permitted to prepare their entries as they see fit. With this being an amateur event there will be no prior inspection of cooking apparatus or meat selection. Each category will be judged on three attributes (**Appearance, Texture/Tenderness, Taste**) and those will be scored on a scale of 2 (low) to 9 (high). ***Each category winner will be announced after the Pulled Pork is judged.***

Category Winner:

- The category winner will be determined by the highest score per entry
- The overall score is determined by the sum of the 3 criteria per entry
- In the case of a tie the winner will be determined by their **appearance score**
- If the appearance score is equal then a **coin flip** will determine the winner

Overall Champion:

- The top 3 teams in each category will receive points:
  1st place -6 Points, 2nd place - 4 Points, 3rd place - 2 Points
- The sum of these points will determine the Overall Champion
- Tie goes to the team that participated in the most categories
- If category participation is equal then an **average of appearance score** will determine the winner
- If the appearance score average is equal then **a coin flip** will determine the winner
- The overall champion will receive the traveling championship trophy, which they may keep until the next year's cook-off. At that point, the trophy will be given to the next overall champion

Judging / Turn-In Times / Criteria: The information on page 3 is the criteria the judges will be looking for in each category:

If you have any questions regarding these rules, procedures, or anything else please contact: Megan Williams at 501-812-0828 or email megan@abcark.org

Chicken (Turn-In 1:30 p.m.)

1. **Appearance** -The appearance of the chicken in the turn in box should be uniform and the chicken pieces themselves should look appetizing.
2. **Texture/Tenderness** -Chicken should be thoroughly cooked but maintain moisture. Skin should be crisp and not pull away when bit.
3. **Taste** -Above all else, taste is the most important factor. The taste should consist of a combination of meat, spices, smoke, etc. with no particular ingredient being dominant.
4. **BOX SHOULD INCLUDE ENOUGH FOR 6 JUDGES**

Pork Ribs (Turn-In 2:00 p.m.)

1. **Appearance** - The appearance of the ribs in the turn in box should be uniform and the ribs themselves should look appetizing.
2. **Texture/Tenderness** - Ribs should be tender yet still retain resistance and resilience when you bite into it, like a steak. It should pull off the bone cleanly and with little effort, leaving behind bare bone, but it should not fall off the bone.
3. **Taste** -Above all else, taste is the most important factor. The taste should consist of a combination of meat, spices, smoke, etc. with no particular ingredient being dominant.
4. **BOX SHOULD INCLUDE ENOUGH FOR 6 JUDGES**

Pulled Pork (Turn-In 2:30 p.m.)

1. **Appearance** - The appearance of the pork in the turn in box should be uniform and the pork pieces themselves should look appetizing.
2. **Texture/Tenderness** -Pork should tender & moist with a smooth silky texture.
3. **Taste** -Above all else, taste is the most important factor. The taste should consist of a combination of meat, spices, smoke, etc. with no particular ingredient being dominant.
4. **BOX SHOULD INCLUDE ENOUGH FOR 6 JUDGES**

Turn-In: Each team will be provided with a turn-in box for each category they are participating in. The teams should submit enough samples for 6 judges (i.e. 6 ribs, 6 chicken legs, etc.). There will be an announcement 30 min., 15 min., and last call 5 min. prior to turn in. At Turn-In each team will randomly draw a number per each category. This number will be written on your box, on an internal turn in sheet, and each team should write their number down.

THIS NUMBER IS HOW TO TRACK YOUR ENTRY, DO NOT FORGET IT! New numbers will be drawn for each category to keep each entry anonymous.