

THE WORLD BARBECUE ASSOCIATION



RULES & REGULATIONS

AND GENERAL INFORMATION

FOR BBQ COMPETITIONS ORGANISED AND SANCTIONED BY THE WBQA
2015



FIRE FOOD FRIENDSHIP AND FUN



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INTRODUCTION

The WBQA's mission is to create events of global challenge, bringing nations together through cooperative awareness, and uniting all in food and cooking. However, the integrity of true world and national competition should stimulate and enact pleasurable events of quality and skill. In doing so, these barbecue events are required to encourage teams to enhance and exhibit skills in controlling cooking through regulating fire and heat and with appreciation of ingredient quality and potential.

In order to find the best team overall, or the best in a particular category, competitions are a measurement of barbecue cooking skills. Competitions have within them Rules and Regulations which test the teams' abilities and skills under certain pre-determined challenges. A minimum use of automation should be encouraged so as to present the highest of skills from all these expert amateurs to create a fun and high quality experience. All international, continental and world barbecue championships sanctioned by the WBQA require full adherence to the WBQA rules and regulations.

The WBQA promotes the culinary and cultural diversity and country practices that exist in each member country.

Any national and local competitions that are sanctioned by the WBQA require submission of that country's guidelines to the WBQA. An affiliated WBQA member country may design and implement their own set of guidelines for those specific events allowing them freedom in choice of categories, preparations and presentation.

The judging and scoring process must have a WBQA official present to supervise the judging and scoring process.

All WBQA health and safety rules and regulations must be fully adhered to in all competitions.



Rules and Regulations

1. Any team registered with the WBQA, or with a national affiliated organisation, can enter the competition. Both the team and the national affiliated association must be in good standing.
2. The minimum members per team is 2 (two) and the maximum is 6 (six).
3. Each team must have one appointed team captain. The team captain must be at least 18 years of age, and no team member may be less than 16 years old.
4. All team captains must attend a MANDATORY captain's meeting prior to the start of the competition.
5. The team must compete in the following WBQA mandatory five categories in order to become WBQA Grand Champion and WBQA Reserve Grand Champion: exactly five categories must be included, to insure fairness and continuity across all WBQA-sanctioned events:
 - Fish + side dish
 - Chicken + side dish
 - Pork Ribs
 - Pork Shoulder
 - Beef Brisket
6. Immediately after the team has turned in their entry for each category, they will be required to submit a presentation platter containing one presentation of that category for display to the public and media. Where appropriate, both the meat and side dish must be shown. This presentation does not count toward the Grand Championship.
7. The only garnishes allowed in the categories of Ribs, Pork Shoulder and Beef Brisket are varieties of green lettuce and/or parsley, which will be provided by the organisers.
8. Garnishes allowed in the categories of Fish + side dish and Chicken + side dish may include any ingredients provided in the food basket, however meats cannot be considered as a garnish.
9. Herbs can be used during the cooking process only, but must not be added afterwards. All herbs that are not cooked with the presentation are considered an illegal garnish.



10. Barding is allowed providing it has rendered away, and must be part of the ingredients supplied by competition organisers. However, if barding has not rendered away, it must be removed before presenting the turn-in container.
11. Larding is permissible only with the use of fat and must be part of ingredients supplied by competition organisers.
12. Stuffing is allowed only for chicken and fish categories. The contents must originate from the basket of ingredients supplied by organisers.
13. En papillote is not permitted in the five mandatory categories, as this process is considered a steaming/stewing process. However it is allowed in the optional categories.
14. Edible wrapping is permitted during the cooking process. Any parts of wrapping must be removed before presenting the turn-in container.
15. In order to encourage and promote local produce, country specific dishes, and team creativity, the WBQA recommends optional categories be included in competitions. Teams should be notified eight weeks in advance, advising which of the optional categories will be available as part of the overall event.
16. All food must start out raw, and no processing, pre-seasoning treatment or preparation may begin until agreed by the competition organisers.
17. Frozen ingredients supplied to a team must be completely and safely defrosted prior to being issued to teams.
18. All food products must be in compliance with World Health Organisation (WHO) health, safety and hygiene regulations. (*Ref: WHO codex/ HACCP*).
19. Competition food will be inspected by the 'Food Safety Inspector' on duty at the contest.
20. The following meat and fish holding conditions must be met according to international guidelines (WHO):
 - All meats and fish must be on ice, or refrigerated/chilled before being cooked.
 - Cold holding temperature must be at 5° Celsius (40° Fahrenheit) or less.
 - Holding temperature for cooked meat must be at 65° Celsius (149° Fahrenheit) or higher and it can be kept for a maximum of 2 hours.
 - Host countries environmental health laws should be adhered to.



21. EU law stipulates 14 allergens which must be identified when providing food for public consumption (see appendix 2)
22. In the mandatory meat categories, teams must use only the containers supplied by the organisers.
23. In any alternative categories, teams may use whatever containers for presentation they prefer.
24. **NO** presentations may be submitted that would indicate the origin of the team.
25. Each turn-in container must include exactly six servings.
26. Turn-in times may vary at different events. Each event will issue official times eight weeks prior to the event.
27. The amount of time allowed for turning in containers is from five minutes before until five minutes after the turn-in times stipulated by the organisers, i.e. turn-in time is 12pm: time tolerance is 11.55am – 12.05pm.
28. Each team will be assigned a defined area in the competition. The site size allocation (a minimum of 20 m²) for each team, will be determined by the organiser.
29. All equipment including cooker, canopy, and trailer must be contained within this defined space.
30. The sharing of any space or cooker is not allowed.
31. It is the on-site responsibility of the contestants to ensure that the contest area is kept clean and policed, during and following the competition.
32. No use of any tobacco products while handling or cooking foods.
33. No pets are allowed in the cooking sites.
34. Equipment and knives should be used responsibly and safely.
35. All ingredients should be stored/chilled in the appropriate manner.
36. Sanitising of work area should be maintained at all times.
37. Waste is to be collected and deposited in designated areas.



38. Security of the event site will be provided by the organiser. Teams are responsible for their own security and insurance, and should take out the appropriate policies.
39. Teams may provide their own music or musicians, providing it doesn't cause annoyance to the public or other teams.
40. If a team wishes to serve food to the public, they may use the remains of their food basket, or provide extra food themselves, subject to the organiser rules and guidelines.
41. Teams, including members and guests, are required to exhibit proper and courteous behaviour at all times. Failure to take instructions from the organiser may result in a team's ability to compete in future WBQA sanctioned contests.
42. Teams will be informed of and must comply with all local laws in relation to the consumption and serving of alcohol.
43. Quiet time must be observed. It will be in effect from 11:00pm on the night prior to the contest (including the subsequent nights of the competition), until sunrise the following day. Noise levels, including music, must be kept at a volume not to be heard outside of a team's own site.
44. Attire is required to be respected within a regional dress code (i.e. shirts, shoes, etc.)
45. Complete compliance with all local protocols in relation to fire, health, electricity, waste disposal and recycling are required.
46. Teams are not allowed to share any pictures or details of their dishes on social networks etc. during competition day(s) until such time as the judging process is completed.
47. Fires must be of charcoal, briquettes, wood pellets or lump wood.
48. No other heat sources are allowed during the competition. This includes heating hobs, ovens, fryers, sous vide etc.
49. Teams can use any brand of grill/barbecue/smoker.
50. Electrical equipment, such as mincers and blenders, coolers and refrigerators are allowed in the preparation and storage process.
51. Electrical coolers and refrigerators are allowed.



- 52. Manually fed and auger driven pellet burners are allowed.
- 53. Electricity to turn spits or racks is allowed.
- 54. Electrical starters are allowed.
- 55. Electrical pit-controllers are permitted.
- 56. Fluid starters (like gasoline) are not permitted.
- 57. Teams are expected to provide all equipment and supplies needed for the management, preparation and cooking within the event, except where these have been arranged by the contest organiser.
- 58. The WBQA allows for blind judging only.
- 59. Entries will be scored from 1-10 in all criteria by a table of six judges.

60. **Entries without a side dish** are judged according to the following criteria and values:

Taste/aroma -----	45%
Texture/Tenderness -----	35%
Visual appearance (of main component, e.g. meat/fish)	15%
Creativity -----	5%

61. **Entries with a side dish** are judged according to the following criteria and values:

Taste/aroma -----	45%
Texture/Tenderness -----	30%
Visual appearance (of main component, e.g. meat/fish)	10%
Creativity-----	5%
Side dish -----	10%

Creativity: It is a subjective assessment on both the harmony and inventiveness of an entry of all its parts.

- 62. Each team will present one turn-in container per category, with identification number.
- 63. Side dishes are required in the Fish and Chicken categories.
- 64. Side dishes are not allowed in the Pork Ribs, Pork Shoulder, Beef Brisket categories.
- 65. Cumulative points from all five mandatory categories will determine the **WBQA Grand Champion** and the **WBQA Reserve Grand Champion**.



66. Each mandatory category will have a first, second and third prize.
67. Alternative categories will also have a first, second and third prize.
68. The penalty points given by judges will be deducted from the total score for that category only.
69. Judges will use fixed penalty points during the scoring process for the following infractions:
70. **Foreign objects - edible and inedible** (i.e. toothpicks, skewers, tinfoil, "dough" etc. are classified as foreign objects).
- No other objects should be in the container other than the main component, e.g. fish/meat, except the acceptable garnish or side dish, where it is part of a category entry.
- Penalty:** -2 points deducted by all judges
71. **Incorrect garnish** used (i.e. fresh herbs, red lettuce, vegetables):
- Penalty:** -2 points deducted by all judges.
72. **Herbs** must not be added after the cooking process.
All herbs that are not cooked with the entry is considered an illegal garnish.
- Penalty:** -1 point deducted by all judges.
73. **Breading, batters** and other wrapping excluding as described in point 10 are not allowed and they will be considered a foreign object.
- Any dough, batters will be removed from the box by the table manager before further judgement.
- Penalty:** -2 points deducted by all judges.
74. **Marking** of the turn-in containers:
Marking is defined as any handwritten or mechanically made mark inside or outside the turn-in container that may identify the submitting team to any judge. Sculpting is defined as the carving, decorating, forming or shaping of an entry contained in a turn-in container that may identify the submitting team to any judge. The only identification on the container is the issued identifier number.
- Penalty:** no score/disqualification of the entry in that category.
Continued marking of containers by a team will result in disqualification from the overall event.



75. In the event of a tie in the overall results for Grand Champion or Reserve Grand Champion, the following process will be applied based on the highest score in the following order:
- Pork Ribs
 - Pork Shoulder
 - Beef Brisket
 - Chicken w/side dish
76. Whoever has the highest score in the first category will be deemed winner, and if a tie shows at that stage, the second category will be assessed, and so on until a winner is found.
77. When this process is exhausted, and if there still remains a tie, the teams with the same highest score will share both the titles and prizes equally.
78. In the event of a tie in the individual categories, the following process will be applied based on the highest score in the following order:
- Taste/Aroma
 - Texture/Tenderness
 - Visual appearance
 - Creativity
79. Final decisions and interpretations will be deliberated upon by the head judge, the president of the accredited organisation country, and the president of the WBQA or their nominee. Their decisions are final. Representations from a team may be accompanied by a captain of that team plus a president of that national country.
80. The interpretation of the WBQA rules and regulations are the responsibility of the WBQA Representative at the contest, and their decisions are final. The WBQA Representative may not deviate from, or change any WBQA rule, for any contest for any reason.



Appendix 1

The following is a one-time exemption only, and all teams using this practice will be individually monitored. Any infringement of this exemption is grounds for disqualification.

For the WBQA World BBQ Championship 2015 only:

- It is permitted to allow changes of team members for different categories, providing there is no more than a maximum of six (6) team members at any one time representing each category.
- The team captain cannot be changed from category to category. Only six (6) people can represent the team in any one category in the presentation of individual prizes.
- The application form for entering the competition should contain all information regarding the team members participating in each category.
- The provision above will expire after the WBQA World BBQ Championship 2015, in Gothenburg, Sweden.



General Information

1. English is the official language of the WBQA. Teams may require interpreters to understand the rules and regulations. Where this is required, teams must state this in their application form. The organisers will make every effort to assist the teams; however organisers may provide a charge for this service.
2. Teams who are *not* registered members of a WBQA national affiliated organisation, and come from a country where one exists, will be required to process their application through their country's national affiliated association.
3. Teams from countries who haven't got a WBQA affiliated national association in their country may enter the competition, by joining the WBQA directly.
4. Fees for joining the WBQA may be incorporated into the entry fee for the competition.
5. All teams are equal. A team is one that is engaged in the cooking of food in a barbecue contest. There will be no Professional or Amateur classifications; all will be referred to as a team.
6. All teams will be required to register upon arrival at the competition site, and the team's identification number for that specific competition will be allocated.
7. The minimum members per team is 2 (two) and the maximum is 6 (six). The team member who is captain has to be a captain of all categories entered. Only 6 people can represent the team in the presentation of prizes. (Note: the application form for entering the competition should contain all information regarding the team members).
8. All team captains must attend a MANDATORY Team Captains' meeting prior to the start of the competition, where rules and regulations will be explained, and during which there will be an opportunity for questions and answers.
9. The time and location of the Team Captains' Meeting will be given prior to the commencement of the competition.
10. Immediately after the team has turned in their entry for each category, they will be required to submit a presentation platter containing one presentation of that category for display to the public and media. Where appropriate, both the meat and side dish must be shown. This presentation does not count toward the Grand Championship.



11. The entry fee is set by the event organiser and is non-refundable, unless there are exceptional circumstances which are determined at the discretion of the competition organisers and the WBQA.

12. **Fish + Side Dish Category**

- a. Variety of fish is selected by the organiser and should be announced prior to the contest, a minimum of eight weeks before the competition.
- b. Crustaceans, molluscs and cephalopods are not considered as being a "fish".
- c. Fish can be served either warm or cold (i.e. cold smoked).
- d. Injections, brining or marinating are allowed.
- e. Boiling, steaming or deep-frying is **not** allowed.
- f. Stuffing is allowed. However the contents must originate from the basket of ingredients supplied by organisers.
- g. Side dish will be decided by the organisers. The organisers will provide the ingredients. It must be prepared only from the basket of ingredients given to each team. The list of the ingredients must be notified to the teams a minimum of eight weeks before the competition.

13. **Chicken + Side Dish Category**

- a. Whole chickens will be provided to the teams.
- b. Chicken may be cooked whole or in parts.
- c. Injections, brining or marinating are allowed.
- d. Boiling, steaming or deep-frying is **not** allowed.
- e. Stuffing is allowed. However the contents must originate from the basket of ingredients supplied by organisers.
- f. Teams must turn in a serving of both white meat and dark meat for each judge.
- g. Side dish will be decided by the organisers. The organisers will provide the ingredients. It must be prepared only from the basket of ingredients given for each team. The list of ingredients must be notified to the teams a minimum of eight weeks prior to the competition.

14. **Pork Ribs Category**

- a. The organisers can provide any cut of ribs.
- b. Injections, brining or marinating are allowed.
- c. Boiling, steaming or deep-frying is **not** allowed.
- d. Meat can be turned-in as either one-bone or two-bone pieces, but they must include at least one bone.
- e. If the use of pork is forbidden on religious grounds, it is acceptable for a team to request the organisers to supply an alternative meat from a different animal of similar cut and texture, such as lamb. A team's request must be made to the



organiser a minimum of eight weeks in advance. Any alternative approved by the WBQA must be notified to all teams six weeks in advance of the competition. And, where it is required for food to be prepared or handled in a kosher method, the organisers will make every effort to comply with the teams' requests. Where this is not available, teams will be notified six weeks in advance. Where teams do not specify an alternative type of ribs, pork ribs will be supplied. This choice is made available to all teams.

15. **Pork Shoulder Category**

- a. The organisers may provide either a whole shoulder or shoulder roast. Shoulder roast may be whole or half shoulder, bone-in or bone-out.
- b. Injections, brining or marinating are allowed.
- c. Boiling, steaming or deep-frying is **not** allowed.
- d. Pork (whole shoulder or shoulder roast) must be cooked in one piece (bone-in or bone-out).
- e. Pork shoulder can be turned in pulled, cubed, chopped or sliced.
- f. If the use of pork is forbidden on religious grounds, it is acceptable for a team to request the organisers to supply an alternative meat from a different animal of similar cut and texture, such as lamb. A team's request must be made to the organiser a minimum of eight weeks in advance. Any alternative approved by the WBQA must be notified to all teams six weeks in advance of the competition and, where it is required for food to be prepared or handled in a kosher method, the organisers will make every effort to comply with the teams' requests. Where this is not available, teams will be notified six weeks in advance. Where teams do not specify an alternative meat, pork shoulder will be supplied. This choice is made available to all teams.

16. **Beef Brisket Category**

- a. In some countries, where the brisket cut is impossible to get, the organiser can choose one of the following cuts as alternative such as: top Rump, thick flank or a boneless fore quarter being closer to the original desired brisket. If an alternative cut is selected, it must be approved by the WBQA.
- b. Injections, brining or marinating are allowed.
- c. Boiling, steaming or deep-frying is **not** allowed.
- d. Beef brisket must be cooked in one piece.
- e. Beef brisket can be turned in pulled, cubed, chopped or sliced of preferably 1/4" (6mm) and charred ends are acceptable.
- f. If the use of beef is forbidden on religious grounds, it is acceptable for a team to request the organisers to supply an alternative meat from a different animal of similar cut and texture, such as venison. A team's request must be made to the organiser a minimum of eight weeks in advance. Any alternative approved by the



WBQA must be notified to all teams six weeks in advance of the competition and, where it is required for food to be prepared or handled in a kosher method, the organisers will make every effort to comply with the teams' requests. Where this is not available, teams will be notified six weeks in advance. Where teams do not specify an alternative meat, beef brisket will be supplied. This choice is made available to all teams.

17. Spices and flavourings must be sourced by the team and are only permitted in the cooking process and cannot be used as a garnish.
18. Sauces, glazes, marinades and injections are allowed during the cooking process. Sauces and glazes may be used in the presentations, at the discretion of the team.
19. In order to encourage and promote local produce, country specific dishes and team creativity, the WBQA recommends one or more of the following optional categories be included in competitions:
 - a. Freestyle dessert – to show off food styling and alternative cooking.
 - b. Vegetarian dish – to promote local produce and have an alternative to meats and fish.
 - c. Homeland cooking/chefs' choice – to promote international culture and cuisine from teams' homelands.
 - d. Sauce category.
 - e. Whole hog.
 - f. Blind/mystery basket – give teams a box of local products which are unknown to the teams until competition day (shows how creative the teams are).
 - g. Entertainment – fun, best dressed tent, interaction with the public.
 - h. Hygiene category is awarded to the team with the highest standard of hygiene during the
20. The categories a. – e. above are classified as free-style cooking without any restrictions regarding ingredients, but they must be completely prepared on-site.
21. The organiser is allowed to add additional WBQA approved categories to the competition.
22. The optional categories are not mandatory, and are not part of the WBQA Grand Championship. They will be judged as separate categories, with their own individual title and prizes to be determined by the organisers.
23. Teams should be notified eight weeks in advance, advising which of the optional categories will be available as part of the overall event.
24. Teams may begin prepping (trimming, injecting, rubbing, marinating, etc.) their meats as soon as permission is officially issued. All the ingredients will be of the same quantity and quality for each team.



25. Teams are allowed to bring the ingredients necessary for them to make sauces, glazes, marinades, injections and rubs.
26. The WBQA (Year) Grand Champion title will be awarded to the team which comes first, with the best overall score in the five mandatory categories.
27. The WBQA (Year) Reserve Grand Champion will be awarded to the team which comes second, with the second best overall score in the five mandatory categories.
28. For each of the five mandatory categories, there will be a first, second and third award title.
29. The winners of each category will be titled the Champion of that category, i.e.
WBQA (Year) Barbecue Chicken Champion winner (1st place)
WBQA (Year) Barbecue chicken category 2nd place
WBQA (Year) Barbecue chicken category 3rd place
30. For competitions such as national competitions, the word/title 'world' will be substituted for the name of the country in which the competition will be held.
31. For continental competitions i.e. European, Asian the word World will be substituted by the continental name or region.
32. The winners of each optional category will be titled the Winner of that category, e.g.
 - WBQA (Year) BBQ Winner 1st place in dessert
 - WBQA (Year) BBQ Winner 2nd place in dessert
 - WBQA (Year) BBQ Winner 3rd place in dessert
33. For optional categories such as the entertainment or hygiene category, awards may be given in a first place category only:
 - WBQA (Year) Entertainment Award
 - WBQA (Year) Hygiene Award
34. Prizes may be in the form of certificates, trophies, cash, goods, equipment, or a combination of the above.
35. The size/type of the turn-in containers is to be announced by the organiser.
36. The competition container needs to be sufficient for 6 separate servings and side dish where applicable (chicken and fish).



37. The Team Captain, or designated team member, will bring their turn-in container at the designated time to the receiving station at the judges' area. They should also bring the registration number as advised by the organisers.
38. Each turn-in container is identified by the team's registration number established by the organiser. This is a substitute for the name of the team, which cannot appear on the container. At the time of container turn-in, the team number will be replaced by a secret identifier number.
39. Only the head-judge and his assistants will be able to identify the secret identifier number.
40. If a digital judging system is allowed and used, then stickers with unique, unidentifiable IDs are created for each box so that it is not possible to see if a box is from a specific team.
41. Wrong label by team on container (i.e. box for other category) - Re-labelling may be allowed only within the turn-in time. This should be identified at the receiving station.
42. Each team will be required to submit one presentation plate/platter, containing one serving of each category for public and media display. This can be served on a team's platter/plate of choice. Where appropriate, both the meat and side dish must be shown. This entry will not be judged, and will be displayed immediately after the teams have turned in their entry for the category at a place to be determined by the organiser, but not visible to the judges.
43. The presentation plate/platter entry will not be subject to the garnish restrictions that apply to the blind judging containers.
44. The organisers will place identification marks of origin, including country and team name on each turn-in container.
45. All fires must be very carefully policed during the competition, and safely extinguished at the end of the event, when all equipment must be removed from site. It is imperative that clean-up be thorough. No space may be left in disarray or with loose trash.
46. Wash hands before touching foods and after handling raw meat, fish and poultry. The use of food handling/surgical gloves is highly recommended.
47. Make sure all cooking and eating utensils and work surfaces are clean before use.
48. Defrost frozen meats and poultry fully before cooking, unless the cooking instructions state otherwise.
49. Wash salads and raw vegetables well to remove all traces of soil and any insects.



50. Beware of cross contamination. Raw foods must always be kept separate from cooked foods. Keep meats, salads and other perishable foods refrigerated/chilled until they are ready for preparation. Do not prepare cooked foods with utensils that have touched raw meats; thoroughly clean all cooking and eating utensils and work surfaces after every use.
51. Cook poultry, sausages, burgers and chopped or minced meats completely through, until the juices run clear.
52. Dispose of any perishable products that have been allowed to come to air temperature for more than 90 minutes.
53. Leftovers should be stored in clean, covered containers and refrigerated.
54. Any waste material such as aluminium, glass, etc. should be recycled where possible.
55. No pure bleach is to be used for sanitation purposes.
56. The WBQA or event organisers will not be responsible for any damages, or for the loss of any equipment during any competition or associated events.
57. Teams may provide their own music or musicians, providing it doesn't cause annoyance to the public or other teams. Music and/or other entertainment such as national dress, etc. is subject to organiser's guidelines at each individual contest.
58. Some participating teams may have an opportunity to present themselves actively to the public with finger foods and BBQ delicacies in order to enhance the BBQ scene, which may vary from contest to contest. Also, the event organisers may supply specific food for this purpose.
59. Teams, including members and guests, are expected and required to exhibit proper and courteous behaviour at all times. Teams must take instructions from the organisers if so required. Failure to do so may result in disqualification from the competition and/or expulsion from the site. Repeat offenders will be barred from competing in future WBQA sanctioned contests.
60. Organisers can choose to disallow or limit the amount of electrical appliances, if the electrical power at the competition is limited. Prior to the contest, organisers must state the amount of electricity available per team.
61. First aid kit, fire extinguisher, generator, hot ash container, water container, hygiene products, etc. are required.



62. The competition organisers may supply some or all of the above. The organisers are expected to supply the full list of what a team gets, and what they are required to bring. For each individual competition the teams' info pack will contain all of this information.
63. Teams must be notified by the organisers six weeks in advance of what *is* provided, in order to allow them to pack their equipment efficiently.
64. BBQ cookers may be made available by the organisers for each team. However, it is allowed to bring your own BBQ equipment providing if it will fit safely into the allocated site space.
65. Safety is a very important issue, and the organisers will make the final decision of what equipment is and isn't safe.
66. Equipment provided by event organiser to teams
 - a. Charcoal
 - b. Barbecues (optional)
 - c. Tent
 - d. Site space
 - e. Tables
 - f. Chair
 - g. Signage
 - h. Meats and fish
 - i. Vegetables basket (each team will receive the same quantity and quality of ingredients)
 - j. Potable water
 - k. Toilet facilities
 - l. Refrigeration container (central location)
 - m. First aid centre
 - n. Containers
67. Optional equipment your team may require (charges may apply)
 - a. Electricity may be supplied in two ways:
 - Electrical point/socket at site
 - Generator
 - b. Individual chilling/refrigeration equipment.
68. Teams can be disqualified from the event for the actions of any of its members or guests for infractions relating to:
69. **Competing on more than one team** - any member of a team, including the captain, may not compete on or with more than one team during the period of the competition.
Penalty: disqualification of a team member.
This member may not be replaced.



70. **Sale of any goods, food products or equipment** is not permitted without approval from the WBQA or organisers.
Penalty: disqualification of a team member. This member may not be replaced.
71. **Gas and electric heating sources** will not be permitted for preparation, cooking or holding.
Penalty: disqualification of team.
72. **Fire pits:** no fire pits are allowed.
Penalty: disqualification of team.
73. **Food preparation:** food prepared for the competition may not leave the competition site at any time.
Penalty: disqualification of team.
74. **Contact with the judges** during competition time is not allowed by social media or by direct or indirect representation.
Penalty: disqualification of team.
75. All foods must be cooked from raw
Penalty: disqualification of team.
76. **Food** - only food provided by the organisers can be used in the WBQA mandatory categories, other than those items permitted for the preparation of sauces, marinades, glazes, injections and rubs.
Penalty: disqualification of team.
77. Abusive use of alcoholic beverages.
78. Use of illegal substances.
79. Any language that is foul, abusive, coarse, or unacceptable.
80. Excessive noise generated, including from speakers or public address systems.
81. Fighting and/or disorderly conduct.
82. Use of unapproved heat sources for cooking will be regarded as a cheating offence, resulting in the team being disqualified and being banned from competing in any future WBQA sanctioned event.



83. Discourteous, abusive or discriminatory conduct.
84. Harassing or sabotaging other teams.
85. All signage or printed matter that is regarded by the organisers as offensive or racist will be removed from the site and, failure to do so will result in disqualification.
86. The organisers may consider using celebrities as judges from many areas such as sports, entertainment, political and famous personalities. The celebrity judge position should not exceed more than one per judging table.
87. Celebrity judges and uncertified judges will require training prior to the commencement of the competition in order to make sure that they understand the rules and scoring process.
88. Judges are not permitted to accept invitations or visit the team sites during the active competition time.
89. Communication between team competitors and judges is forbidden during the hours of the competition.
90. The table manager brings all the containers to the table. They open that container and checks for rules' violations such as marking, insufficient number of samples, etc.
91. All judges initially score this container for presentation (visual appearance).
92. Each judge then takes a sample and scores this box for taste and tenderness, etc.
93. The table manager makes sure that all scores for that container are recorded before moving on to the next container. This procedure will be repeated for all entries. The table manager will then collect the judging slips and turn them over to the WBQA representative where manual judging takes place.
94. Number of judges per table should be six and always the same number for every table.
95. The score 0 means disqualification and must be sanctioned by a head judge.
96. Penalties must be shown on each judges' submission.
97. It is also the responsibility of the team to inform the organisers/head judge where breaches in rules are committed.
98. The ratio of judges to teams at each sanctioned contest should be one per team. For example: a competition of 30 teams would require 30 judges, which would give you six judges at five tables.



99. By signing the acceptance form, teams will have agreed to the organisers carrying out impromptu inspections throughout the preparation, cooking and presentation for the competition.