



Dunoon Amateur BBQ Competition Rules 2021

TIMES

Saturday 31 July

Kick off: from 9am

Cook finish: 4.30pm

Judging from: 4.30pm - 5pm

Awards: 5pm - 5.30pm

Entrants can begin their cook at any time after kick off.

CATEGORIES

RIBS: Pork or Beef

CHICKEN: Drumsticks, Thighs or Wings

BEEF: Steak, Brisket

SIDES: Each competitor must serve their protein with a side of their choice

PRESENTATION & JUDGING

Each competitor must prepare four portions of their chosen protein and side for judging. The portions can be plated together or separately on plates or platters.

Each competitor's plate/platter will be numbered for anonymous judging. The competition marshal will manage the numbering and deliver the finished platters to the Judging panel.

Judge to score each of the following on a scale of 1-10

- Taste
- Texture/doneness
- Presentation

COOKING METHODS

BBQ's and smokers of any type are allowed including - Charcoal, Pellet, Wood fired, Gas etc. BBQ's should be clean and in safe working condition.

- Protein must be cooked from raw on site
- Sides can be prepared offsite and assembled/plated on site
- Shop bought condiments including sauces and rubs are allowed but brand/flavour information must be specified on your meal submission slip
- Pre marinated protein is not permitted



15 Cowley Road,
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SUPPLIES

Each competitor must supply their own:

- Bbq/smoker
- Bbq tools/implements
- Bbq fuel
- Produce to cook and any associated condiments
- Serving plates or platter (although basic cardboard food containers and napkins will be supplied)
- Portable shade (a limited number of marquees will be available)
- If cooking with solid fuel (charcoal or wood) a fire suppression method (i.e. stored water or fire extinguisher)

FOOD SAFETY

Competitors must:

- Cook all proteins to safe internal temperatures for consumption - minimum 60 degrees celsius internal
- Keep uncooked meat and any applicable produce for sides stored securely and at appropriate temperature - below 5 degrees celsius (limited refrigerator space will be available)
- Maintain control of their bbq/smoker at all times, unless monitoring has been delegated

HOUSEKEEPING

- Competitors must clean up their site at completion
- No pets allowed in cooking area with exception of support/guide dogs
- Food must not be sold or given away to non-competitors with the exception of the competition judges and marshal
- As the venue is licensed, no alcohol can be brought on site for consumption. The bar will be open from 10am

HOW TO ENTER

The competition is for individual entrants (no teams). Please Phone, Email or DM the club and supply name, phone number and email address by Wednesday 21 July.



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