



# YOUTH BURGER CHALLENGE OFFICIAL RULE BOOK

## **Basic Rules:**

### **1) Youth Burger Challenge Teams:**

- Each team must have one youth ages 10-17 years of age with one adult supervisor 18 or older.
- Team will be named after the youth entering the contest.

### **2) Competition Space**

- Each team must provide anything they need for their space this includes: their own table, chairs & BBQ equipment.
- Competitor cannot place displays outside of their assigned space.
- Competitor must have their own refuse container for ash/used coals.
- Competitor must leave the space at the end of the day in the same condition it was upon arrival. If a mess is left behind, you may not be permitted to sign up the following year.
- All Competitor spaces must have hand sanitizer available to the public.
- All Competitor spaces are required to follow Washington State Covid-19 regulations for outdoor events.

### **3) Times of Importance**

- Check in is from 6a.m-9a.m. Late arrivals will be disqualified.
- Mandatory Cooks meeting will be @10:05am at the Yelm Community Center, competitors and their supervisor must attend the meeting.
- Competitors can begin break-down once all participants have turned in their burgers.
- Awards will be distributed at the 4pm Awards Ceremony.

### **4) Other Info**

- Competitors are not permitted to sell or distribute food to attendees of the Nisqually Valley BBQ Rally.
- Food can only be provided for Youth Burger Challenge food judges through competition entry.



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### Food Competition Rules:

- 1) **CONTESTANTS** must supply everything they need to enter the burger challenge (grill, burgers, buns, all ingredients, etc.) and must turn in two burgers in the turn in box that will be provided at the cooks meeting.
- 2) **ADULT/SUPERVISOR** can assist with grill/fire management and can supervise and coach the child/teen, but the child/teen must cook and build their burger on their own.
- 3) **COOKED ON SITE** – All meats must be cooked on-site. The preparation and completion of all meats in competition is within the confines of the cook-off site and during the time limits designated by the Nisqually Valley BBQ Rally (NVBR). All competition meat subject to inspection at cook-off by the NVBR Youth Burger Challenge Chair.
- 4) **PREPARATION** –
  - **Pre-Trimming** - Competition meat must be in store packaging when meat is inspected upon check-in. Meat must be kept below 40 degrees prior to cooking. No seasoned, pre-marinated meat allowed.
  - **Sanitation** - Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Promoter. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
  - **No Food Handlers card** is required, however, please attempt to practice safe food handling procedures. [www.co.thurston.wa.us/health/ehfood/index.html](http://www.co.thurston.wa.us/health/ehfood/index.html)
- 5) **BBQ EQUIPMENT & REGULATIONS**
  - Gas, Charcoal, or other cooking methods may be used, after raw meat has been inspected, as long as grilling is a part of the cooking process.
  - No Electricity is provided.
  - **FIRES** –NO open fires, ground fires or ground pits are allowed. It is in the interest of safety. A fire extinguisher must also be readily available.
- 6) **TURN-IN TIMES** – Turn in times will be given the week of the competition. Once this time is set no changes will be made. A turn-in window of ten minutes before/after the set turn-in time will be recognized. Entries received after that time will not be accepted for judging.
- 7) **AWARD CEREMONY** –
  - 4pm the day of the event on Main Stage.
  - **Announcing Winners** – The format for announcing winners will be as follows:
    - 1<sup>st</sup> - \$300 Cash Prize & Trophy
    - 2<sup>nd</sup> - \$150 Cash Prize & Certificate
    - 3<sup>rd</sup> - \$50 Cash Prize & Certificate
- 8) **TERMS FOR DISQUALIFICATION** –
  - Foul, abusive, or unacceptable language by a team, its members, and/or guests.
  - Fighting and/or disorderly conduct.
  - Competitors not conforming to any of the Youth Burger Challenge requirements will be required to leave the event immediately. No refund provided.



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## Competition Meats and Presentation:

- **Judging Trays**

- We will provide trays with hinged lids for all entries.
- All judging containers shall be clean and free of any markings, sculpting, or foreign objects. Marked containers will be disqualified at the Head Judge's discretion.
- The only garnish allowed in the tray is green lettuce.
- All trays will be ticketed before they go to judges to maintain anonymity.

- **Scoring**

- For every entry, judges provide three element scores (whole-number) using the 10-to-2 rating scale.
- Entries are not compared or ranked against each other. Each taste and score each submitted on its own merit, as if it was today's only entry!
- Each element of an entry is evaluated separately, independent of the other element scored.

BETTER			AVERAGE			WORSE			
10	9	8	7	6	5	4	3	2	1
Outstanding	Great	Good	Slightly above average	Average, OK	Slightly below average	Faulted	Significantly Faulted	Awful, Inedible	Technical, DQ

- **Three Elements of Evaluation**

Appearance	Tenderness/Texture	Taste
Eye-appeal	Evaluate meat's texture	Overall Flavor
Components of color	Tender/Tough	Pleasant Taste
Arrangement	Chewy/Mushy	Balance of meat/toppings/seasonings
Moist appearance	Moist/Dry	Taste Faults (salty, burned, creosote, etc.)
Creativity		

- **Amount of Food Required for Evaluation**

- Must have (1) whole presentation burger and (2) Burgers sliced into half. Competitive food entries must be submitted in event supplied presentation containers unless otherwise stipulated.