

## **Hedland's Best Brisket 2022 - Competition Rules**

1. Arrival/Set up window 6:30am – 8:30am on Saturday 3 September 2022.
2. Cooking window 8:30am – 4:30pm.
3. All proteins must be cooked from a raw state, on site and wholly within the cooking window period.
4. Cooking units may be preheated or started before the cooking window but competition proteins cooking processes must not start prior to the cooking window opening.
5. There is no limit to how many team members are allowed per team. One team per cook site only. Only members of the team can be in the cooking areas. Any unauthorised access will result in disqualification.
6. Teams may not sell or distribute food to the General Public.
7. Each team will be provided with a 6x3 marquee and additional space behind their marquee.
8. The Town will provide ground covering for each team to be placed under their cooking units for duration of event – plywood or similar.
9. The Town will provide a steel drum with water for ashes.
10. In the case of a total fire ban on the event day, the competition will be cancelled without notice.
11. Teams must adhere to the Competition Terms and Conditions and the Competition Rules and/or instructions from the Town and head judge whilst on site.

### **Allowed Cuts & Methods**

- Teams can hand in any combination of allowed cuts for that protein, provided there are at least three (3) (can be more) portions in the box, the portions meet the minimum portion size/weight and the allowed cuts are fully adhered to.
- Proteins may be trimmed and prepared offsite in a commercial kitchen or by the butchers, however no brines, liquids or powders are allowed to be added to the bag for preservation or curing.
- All cuts must be cooked on an approved unit and can be served chopped, sliced, diced or pulled in any combination of those.
- Proteins can be brined, rubbed, marinated or cured before the opening of the cooking window.
- Only approved units which are smokers/pits/barbecues/grills where the heat source comes only from wood or wood products including briquettes and pellets. Prohibited cooking appliances.

### **Prohibited Methods of Cooking Processes**

- Sous Vide, fully submerged poaching or parboiling
- Deep or shallow frying in oil
- Heat stamping with branding iron or similar
- Gas or electric cookers/box warmers (where the heat source comes from gas or electricity) for any process of cooking or holding the protein at temperature.

However, gas or electric cookers, may be used for sauces, glazing or starting a chimney or fire only.

### **Allowed Holding Units**

- esky
- unpowered Cambro-style holding unit(s)
- approved cooking unit only

### **Allowed Category Cuts**

- Brisket – Whole, Flat, Half, or Point sections

### **Judging & Scoring**

- Judging will commence at 4:30pm. All entries must be presented within the hand in window, 4:20pm – 4:30pm on Saturday 3 September 2022.
- Only one entry per team allowed.
- All entries must be presented in a clamshell container which will be provided to the teams at the competition.
- The lid on the box must close.
- No identifying marks are to be present on the hand in box such as deliberate indentations, writing or scratching.
- No pooling sauce allowed in the box and all sauce to be contained wholly or predominantly on or mixed in with the protein.
- No foreign objects allowed inside the box which includes but is not limited to toothpicks, sauce containers, foil, other food elements other than those contained within the crust/bark or the sauce and wholly or predominantly on or mixed with the protein.
- Approved garnishes are allowed inside the hand in box, which are strictly and wholly green-coloured parsley, green-coloured lettuce or green-coloured kale.
- There must be at least three (3) clear portions (can be more) in each box totalling 50g or the equivalent of a small handful per portion.
- All entries are judged on Presentation, Texture & Taste.
- Judges score each element out of 10 on their scorecards.
- Scores are awarded weighting to the value of:
  - Presentation – Single Weighted (out of 10)
  - Texture – Double Weighted (out of 20)
  - Taste – Triple Weighted (out of 30)
- Total points available per entry are 180 points.
- Ties are broken by counting back which team has the highest Taste Score for that entry. If the Taste Scores are tied between the teams, then the highest Texture Score for that entry will prevail. If the Taste & Texture scores are tied, then the highest Presentation Score will prevail. Further tie breaks will be applied thereafter including the highest number of 10's or 9's scored in each element and so on until a winner is awarded.
- Judges are required to execute the judging process with a professional and unbiased manner.

- Judges may taste any or all portions in the box at their discretion.
- Judges must not be team members of a competing team at that event.
- Judges must not be spouses or partners of a competing team at that event.
- The Head Judge will be the sole arbitrator of any dispute or infraction and their decision on site at the competition will be final. In the rare instance of a data entry results may be overturned to reflect the correct scoring and results after the event.

### **Infractions and Penalties**

- Disqualifications
  - Late to hand in (window is strictly 10 minutes)
  - Wrong protein handed in (e.g. Pork handed in instead of beef etc)
  - Using an unapproved method or cooking unit to cook the entry
  - Unauthorised access to people in cooking area
  - Unruly behaviour during the cooking or judging process
  - Poor food safety practices
- Boxed Entry Major Infraction
  - An obvious identifying mark on the hand in box
- Boxed Entry Penalties
  - Excessive/intentional pooling sauce
  - Incorrect or unapproved garnish
  - Foreign object found in box
  - Handing in less than minimum portion size/quantity
- Scoring Guide
  - 1- Major Infraction
  - 2- Raw, Inedible
  - 3- Portion or Garnish Infraction
  - 4- Minor Object or Sauce Pooling Infraction
  - 5- Poor
  - 6- Below average
  - 7- Average
  - 8- Good
  - 9- Very Good
  - 10- Excellent

The Town reserve the right, at their own sole discretion, to terminate, modify, or suspend the Contestant at any time without providing compensation of any kind.

### **Food Safety Guidelines**

- Uncooked meats must be stored at or below 4 degrees Celsius at all times.
- If using ice to keep meats cold, ice should be on top and fully covering the meat at all times.
- Proteins can be trimmed and prepared offsite only in a commercial kitchen or by a local butcher.
- All raw food should be wrapped, covered or placed in sealed washable containers whilst being transported and held at the event prior to cooking.

- Vehicles and containers used for transportation of food should be kept clean and in good repair and food must be separated from other items such as cleaning materials, chemicals, animals and other non-food items.
- Thermometers should be available and used to monitor food temperature at any/all times.
- When handling and preparing foods, gloves should be worn or hands must be regularly washed to limit bacteria and other foreign objects entering the food/cooking process.
- Safe holding temperatures for hot foods are above 70 degrees Celsius, noting that foods stored at between 5 and 60 degrees Celsius are far more susceptible to bacteria growth and harm to humans.
- Regularly clean all used cooking equipment with the appropriate strength cleaning solution or sanitiser.
- Ensure appropriate measures are taken to keep preparation or cooking areas clean and clear of flies, insects or other pests.
- Smoking Cigarettes/Vapes inside the cooking or preparation area is not permitted.

#### **Mandatory Items Team Checklist**

- Sanitiser for general cleaning & hand washing
- Latex or rubber gloves for food handling
- Washable cutting boards or trays
- Esky, cooler or fridge for meat/ingredients storage
- Paper towel or tea towels
- Digital probe or thermometer
- Washable portable table or preparation station
- Temporary handwashing station