**Rules & Regulations**

**For Professional & Home-Cook BBQ Competitions**

1. All competitors must be 18 years of age or older to compete.
2. All Burgers and Sides must have recipes provided ahead of time.
3. All products must be ordered through event coordinators & only products ordered may be used.
4. All burgers must have an “automotive or classic vehicle themed” name. Sides are not required to have similar names, but if you wish you may also use the guideline for them as well.
5. In the event that a product cannot be located through our suppliers; you, the competitor, will be allowed to bring the product on their own. Product must be shown when checking into contest.
6. All burgers must be done on the grill & all sides must have a grilled element involved in their cooking.
7. All BBQ’s and Propane tanks will be provided, as well as a one (1) pair of tongs, a BBQ brush and one (1) spatula. Any additional utensils needed must be provided by the competitor.
8. Two products of each the Burger and the Side must be provided. One for presentation table and one; separated into four (4) pieces, for the judges to sample and evaluate.
9. All dishes used for display table must be provided by the competitors and will be returned to them after the judging portion is completed and the contest is declared over.
10. Judging plates will be provided by the coordinators and will be at each cook’s station.
11. Professional competitors do not require a Red Seal Certification, but are required to be working in a professional kitchen/business to qualify as a “Chef/Professional” in the competition.
12. Banners/Signs from establishments are allowed to promote the businesses being represented at the competition.
13. Home-cooks may provide signs/banners to decorate their stations.
14. Both sections of the competition will have 30 minutes to prep their dishes and may have up to 2 assistants if desired. The assistants are not permitted to cook the actual burger or grilled element of the side, but may assist in the construction and presentation of the final dishes.
15. The time limit for the competition is 45 minutes. This includes both burger & sides cooking and presentation.
16. The Home-cook side will commence first followed by a short cleaning and then the Professional side in order to stagger the presentations and to ensure that food stays hot for judging.
17. All decisions will be made by a panel of judges selected by the coordinating committee. Their decision on winners will be final and the committee has no say in their votes.
18. If you wish to provide “samples” (1/4 a burger and a portion of side-dish) to the public; please inform the coordinators when applying for contest. Sample cooking may be done AFTER the competition you are in, and at the cook’s leisure. All assistants can participate in any aspect after the competition is over.
19. Judges and representatives of the coordinators will be walking around to casually see how the competitors are faring; and to ensure that the rules of Food safety guidelines are upheld.
20. NS Food Handlers standards will be used as guidelines for storage and sanitation for all food and prep areas.
21. Sanitation buckets with hot soapy water and cloths will be provided. Contestants may bring additional if they desire. Chlorine Bleach will not be permitted to be used in cleaning and sanitation of cooking areas.

Thank you for taking the time to read and abide by all the Rules and Regulations listed here.

Enjoy the competition and be safe.

There will be sharp knives on site and a first aid station will be available in the case of an accident or emergency.

Cooking is a passion and fun if you enjoy making great food for people; so let’s show Sydney some great food and have fun doing it.

Thank You for Participating!

**Chef Graham Alexander**

**BBQ Competition Coordinator**