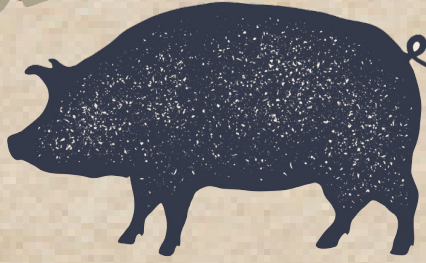


# BIG PIG



## ★ BBQ CONTEST ★

May 2, 2020

Downtown Chattanooga, 405 South Main

Chattanooga, TN

[BIGPIGCHATTANOOGA.COM](http://BIGPIGCHATTANOOGA.COM)

### BRING ON THE HEAT

Join us for the inaugural year of BIG PIG, a BBQ contest that celebrates grillin' and chillin' with cold beer and good friends, and a goal of helping out the kids at the Boys & Girls Club of Chattanooga.

Whether you're a five-star chef or a weekend backyard griller, one thing we know about BBQ ... it's for everyone! So if you have fire in your belly to take home the title of BIG PIG champion, get a team together and join in the fun!

#### What's cooking? Boston Butts.

##### For the Judges Table:

Each team will be grilling up 2 butts for a panel of 5 judges. Rules attached.

##### People's Choice:

People attending the event can participate in the People's Choice Award. The public will be invited to sample the butts and vote on their favorite entry.

### SCHEDULE

#### Friday, April 24:

Deadline to register teams

#### Friday, May 1:

7 pm:

Team check in / load in

#### Saturday, May 2:

4 am:

Team captains meeting

Teams can light fires

12 pm - 8 pm:

Open to public

4 pm - 6 pm:

People's Choice judging  
(limited to first 100 people)

6 pm:

Entries submitted to judges

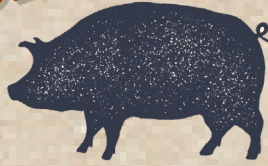
7 pm:

Awards ceremony

**RAIN OR SHINE!**

**Benefiting the Boys & Girls Club of Chattanooga  
Presented by BLOC - Building Leaders of Chattanooga**

# BIG PIG



★ **BBQ CONTEST** ★

## TEAM Rules

### **WHO CAN HAVE A TEAM?**

**BIG PIG** is open to all skill levels. Participating teams will need one person designated as their Head Chef. Teams can have as many assistants on their team as they need or want. All team members must be over 21 years of age.

### **REGISTRATION AND ENTRY FEE**

The cost for team entry is \$400 per team. The 2020 competition is maxed at 20 teams and teams will be allowed to participate on a first-come, first-served basis ... so sign up early! Registration deadline is April 24, 2020. To register, teams must complete the registration form and submit with payment.

### **BOOTHS AND TEAM PARKING**

Each team will be assigned a 30 x 15' booth space. All of the team's equipment and other supplies must be contained within their booth. Each team will receive 2 parking passes that will allow for onsite vehicle parking outside of their booth. That's 2 parking passes per TEAM, not team member.

### **WHAT TO BRING**

Basically each team will receive space and you bring everything else ... food, grills, tents, trailer, chairs, coolers, tables, etc, as long as it fits in your booth. Alcohol is allowed for those of drinking age but do not bring glass bottles.

### **WHAT NOT TO BRING**

DO NOT BRING pets, glass bottles, overly amplified music, illegal substances, bad attitudes, or anything that could be annoying to other teams. If the organizers determine that you're being overly obnoxious or a bad sport, you'll be asked to leave without a refund.

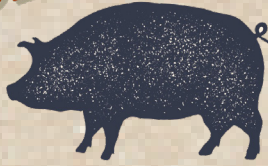
### **MEAT INSPECTION**

Teams will be required to provide at least 2 Boston butts that are more than 5 lbs each. All meats must be USDA or state DA inspected. All meat must be maintained at a maximum temperature of 40 degrees F prior to inspection. Prior to cooking, all meat that is resting in preparation for cooking must be covered at all times. All meats must be cooked to a minimum internal temperature of 145 degrees F. After cooking, all meat must be maintained at a minimum temperature of 140 degrees F in a covered container until turned in for judging. All contest meat, once inspected, may not leave the Team's site until turned in for judging. After inspection the meat may be marinated, salted, seasoned or cooked.

### **SANITATION**

Teams are expected to maintain their cook sites in an orderly and clean manner and to use good sanitary practices during the preparation, cooking and judging process. The use of sanitary gloves is required at all times while handling food. Failure to use sanitary gloves may result in disqualification. Teams are responsible for cleanup of their site once the competition has ended. All federal, state and local food safety rules and regulations must be adhered to at all times.

# BIG PIG



## ★ BBQ CONTEST ★

# TEAM Rules

### **THE COMPETITION**

Teams should bring two pork butts that are at least 5 lbs each for the main competition.

Teams have the option of participating in the Anything But Butt competition, which must be meat entry like chicken, ribs, brisket, etc.

Teams can bring any type of grill or cooking device they wish.

Teams may not pre-cook any meat before the competition actually starts (marinating or dry rub application is allowed before cooking).

Cooking may start at but not before 4 am on Saturday, May 2. All meats must be cooked on site.

### **JUDGE'S PANEL CONTEST:**

Each team will submit five plates promptly for each category at 6 pm for judging.

Entries will be submitted in the containers supplied to each Team at check in. No garnish please.

Each entry will be judged on APPEARANCE, TASTE / FLAVOR, TENDERNESS and TEXTURE. Meat may be submitted to the judges unsauced.

Scoring ranges from a low of 1 to a high of 9 in increments of 1 point for each category.

Judges will select a first, second and third place winner.

Winners will be announced at the Awards Ceremony at 7 pm on Saturday, May 2.

### **PEOPLE'S CHOICE CONTEST:**

The public can participate in the People's Choice Contest. Participants will be wearing a designated wrist band.

Teams will provide a small sample of their BBQ for participating diners. Meat should be unsauced (participants can add sauce if they want).

Voters will submit their scorecard to the Event Organizer by 6 pm.

The winner with the highest score will be announced at the Awards Ceremony.

### **DISQUALIFICATION**

An entry can be disqualified by the event organizer only. An entry can be disqualified for any of the following reasons:

- a. There is anything foreign other than meat/sauce in container submitted for judging
- b. The entry is turned in after the officially designated time
- c. Gloves are not used while handling food products
- d. Cooking meat that wasn't inspected

