



# HIGH SCHOOL BBQ COOK-OFF

Friday, October 18, 2019

&

Saturday, October 19, 2019

This special event of the Mid-South High School BBQ Cook-Off is a fun event for high school students enrolled in a Maury County or surrounding area school.

This event is free and open to the public to attend, as well as a great team building event for schools and students who wish to participate. We hope you will join us for this one-of-a kind learning and competition experience.

All BBQ Teams, are encouraged to set up creatively decorated spaces to welcome folks to join in on the fun and show school and team spirit.

Get inspired and show your School Pride. Come join the fun!

## RULES

- All meats must be prepared on site.
- Meats will be judged on taste, tenderness and appearance.
- Each team is required to build or modify a grill into a BBQ Smoker. This smoker must be used to compete in this competition.
- Teams will be provided with meat, hinged foam trays and greenery.
- Teams must provide charcoal, or wood, and all other items needed to compete.
- No gas, propane or electricity can be used as a heat source.
- Each team is allowed 2 Adult Mentors who may only verbally communicate with their team from outside the 20X20 area designated for cooking.
- MENTORS MAY NOT TOUCH ANY EQUIPMENT OR PRODUCT!
- Contestants are responsible for the removal of all trash, ashes and debris
- No vehicles, driven, towed and any others are allowed in the cooking area after equipment is dropped off.

## SCORING

Teams will be scored on :

**BEST RIG (30 POINTS)** Each team is required to build or modify grill into a BBQ smoker.

**MOST SCHOOL SPIRIT (30 POINTS)** Each is required to decorate a 20' X 20' area that represents their respective school. Examples: signs, flags, balloons, t-shirts etc.

**BEST SMOKED PORK LOIN (40 POINTS)** Meat will be judged on taste, tenderness and appearance.

## PRIZES

Winning team will receive a cash prize of \$500 and trophy to display at school for one year.

## **SCHEDULE**

### **FRIDAY, OCTOBER 18TH**

**3:00pm - 5:00pm**      **Designated area set up;  
Delivery of Smoker**

**5:00pm**                      **Team/Instructional Meeting**

### **Saturday, October 19th**

**6:00 a.m.**                      **Pass out meats**

**6:30am**                         **Start fire**

**7:00am**                         **Start cooking**

**8:00am**                         **Pass out Turn In containers**

**2:00pm**                         **Turn In**

**3:30pm**                         **Awards Ceremony**

**4:00pm**                         **Load Out**