



OPEN YOUTH TAILGATING/GRILLING COMPETITION RULES

Superintendent: Annie Wallau

Online entries open November 6, 2023 and close at midnight March 15, 2024. No paper entries.

CONTEST: Friday, April 12, 2024 | 10:00 AM

CHECK IN: 9:15 AM | **LOCATION:** Horse Pavilion (behind poultry barn)

ELIGIBILITY:

- Any kid who is interested in tailgating or grilling.

EVENTS:

- 5–7-year-olds – All beef hotdog with toppings
- 8–18-year-old – Beef
- 11–18-year-old – Beef, Pork, Chicken or Shrimp

DIVISIONS: Age as of September 1, 2023

- Novice Pitmaster (5-7)
- Junior Pitmaster (8-10)
- Intermediate Pitmaster (11-13)
- Senior Pitmaster (14-18)

SPECIFIC SHOW RULES:

5–7-year-old – All beef hotdog with toppings

- Each contestant will be provided 1 all beef hot dog and 1 bun the day of the event for the judges' palatability evaluations.
- Recipe must be displayed. Contestants can use a laptop/iPad/poster & easel to display their recipe.
- All toppings/additional ingredients must be provided by the contestant.
- One adult age 21+ must accompany the child during the entire contest.
- Accompanying adult will light provided grills for this age division.
- Personal clothing should be clean and neat and not present a safety concern (no loose-fitting clothing or open toed shoes).
- Useful accessories can include: apron, tongs for meat, a hot glove, basting brush, pan, etc.

8–18-year-old – Beef

- Each contestant will provide their own 8 oz portion of beef for the judges' palatability evaluations.
- Charcoal grills and charcoal will be provided but must be lit by the contestant.
- Recipe must be displayed. Contestants can use a laptop/iPad/poster & easel to display their recipe.
- Beef can be marinated prior to the contest. Sauces and marinades may be commercial or personal recipe.
- Contestants must have their uncooked beef/chicken and cooler temperatures checked at registration. Uncooked beef /chicken must be covered at all times and maintained at $\leq 40^{\circ}\text{F}$. Temperature abuse will result in point deductions. Contestants with temperature abused proteins ($\geq 50^{\circ}\text{F}$) will not be allowed to compete.
- Contestants cannot light their grills until the designated start time (10:00 am). All grills must be placed on the ground.
- No one except contestants and judges will be allowed in the cooking area until judging is complete for these divisions.
- Personal clothing should be clean and neat and not present a safety concern (no loose-fitting clothing or open toed shoes).
- Useful accessories can include: a lighter, grill brush, a chimney starter, tongs/spatula for meat, tongs for charcoal, apron, a hot glove, a sprinkle water bottle, basting brush, pliers, pan, etc.

11-18-year-old – Beef, Pork, Chicken, or Shrimp

- Each contestant will provide their own 8 oz portion of beef, pork, chicken, or shrimp for the judges' palatability evaluations.
- Charcoal grills and charcoal will be provided but must be lit by the contestant.
- Recipe must be displayed. Contestants can use a laptop/iPad/poster & easel to display their recipe.
- Proteins can be marinated prior to the contest. Sauces and marinades may be commercial or personal recipe.
- Contestants must have their protein and cooler temperatures checked at registration. Uncooked protein must be covered at all times and maintained at $\leq 40^{\circ}\text{F}$. Temperature abuse will result in point deductions. Contestants with temperature abused proteins ($\geq 50^{\circ}\text{F}$) will not be allowed to compete.
- Contestants cannot light their grills until the designated start time (10:00 am). All grills must be placed on the ground.
- No one except contestants and judges will be allowed in the cooking area until judging is complete for these divisions.
- Personal clothing should be clean and neat and not present a safety concern (no loose-fitting clothing or open toed shoes).
- Useful accessories can include: a lighter, grill brush, a chimney starter, tongs/spatula for meat, tongs for charcoal, apron, a hot glove, a sprinkle water bottle, basting brush, pliers, pan, etc.

JUDGING & CURRICULUM:

5-7-year-old – All beef hotdog with toppings

- Each contestant must submit 1 hot dog in bun with toppings to be judged for doneness, taste, and appearance. The overall presentation of the finished product will be considered as well.
- Hotdogs must reach an internal temperature of 160°F .
- Contestants will have 45 minutes to turn in their product from the start of the contest.

Scoring Criteria:

• Appearance and cleanliness of cook and operation	10 points
• Timing (.75 hours allowed)	5 points
• Sanitation and cleanliness	15 points
• Finished product presentation	25 points
• Sufficiently cooked (160°F minimum)	5 points
• Taste (is the flavor acceptable; good choice of toppings)	30 points
• Clean up of area	5 points
• Recipe	<u>5 points</u>

TOTAL 100 POINTS

8-10-year-old – Beef

- Each contestant must submit one 6-8 ounce cooked portion of beef to be judged for doneness, taste, and appearance. The overall presentation of the finished product will be considered as well.
- Contestants should expect questions from the judges relative to their recipe, proper use of a meat thermometer and the tailgate curriculum series (contact aasheldon@ufl.edu for the curriculum) addressing fire building, cooking safety, and cooking equipment.
- Contestants will have 1 hour 45 min from the time grills are started to turn in their finished product to the judges. Products turned in beyond this time will be deducted 10 points.
- Beef must be cooked to at least 145°F
- No additional items (drink, garnish, vegetables, etc.) should be submitted. If present, bacon will be removed prior to consuming product.

11–18-year-old – Beef, Pork, Chicken, or Shrimp

- Each contestant must submit one 6-8 ounce cooked portion of protein to be judged for doneness, taste, and appearance. The overall presentation of the finished product will be considered as well.
- Contestants should expect questions from the judges relative to their recipe, proper use of a meat thermometer
- cooking safety, and cooking equipment.
- Contestants will have 1 hour 45 min from the time grills are started to turn in their finished product to the judges. Products turned in beyond this time will be deducted 10 points.
- Must be cooked to at least: Beef 145°F, Pork 145°F, Chicken 165°F, Shrimp 145°F
- to consuming product.

Scoring Criteria:

• Appearance and cleanliness of cook and operation	5 points
• Timing (1.75 hours allowed)	5 points
• Starting and controlling fire	15 points
• Skill in barbecuing (thermometer use, proper utensils)	15 points
• Sanitation and cleanliness	15 points
• Finished product presentation	10 points
• Appearance (color, uniformity, texture, is it burned)	5 points
• Sufficiently cooked (145°F for beef, 165°F for chicken)	5 points
• Taste (is the flavor acceptable; texture moist, dry, stringy or tender)	15 points
• Clean up of area	5 points
• Recipe	5 points
TOTAL	100 POINTS

AWARDS:

All participating 4-H youth ages 11-18 will be eligible to move on to the district 4-H Tailgate Contest regardless of placement.

All premium award money will be forfeited if not collected by the end of the Fair.

Novice Pitmaster (5-7)

1 st Place	\$100	Banner and Buckle
2 nd Place	\$50	Banner
3 rd Place	\$25	Banner

Junior Pitmaster (8-10)

1 st Place	\$100	Banner and Buckle
2 nd Place	\$50	Banner
3 rd Place	\$25	Banner

Intermediate Pitmaster (11-13)

1 st Place Beef	\$50	Banner
1 st Place Pork	\$50	Banner
1 st Place Chicken	\$50	Banner
1 st Place Shrimp	\$50	Banner
Overall Winner	+ \$50	Buckle

Senior Pitmaster (14-18)

1 st Place Beef	\$50	Banner
1 st Place Pork	\$50	Banner
1 st Place Chicken	\$50	Banner
1 st Place Shrimp	\$50	Banner
Overall Winner	+ \$50	Buckle