



IBCA RULES

The purpose of the IBCA as stated in Article II of the IBCA Constitution is “to develop and bolster equitable competitive barbeque cooking internationally”. The entire concept of our organization is to standardize the cook-offs internationally. Referring to the introduction paragraph, “Rules, why have them,” it states that we feel when IBCA rules, procedures, policies and guidelines are followed, that it provides the best on any given day will be recognized. The sixteen (16) rules set by IBCA are designed to be utilized in conjunction with the stated cook-off and judging procedures, policies, and guidelines.

IBCA Rules

1. **COOKED ON SITE** – All meats will be cooked on-site. The preparation and completion (excluding pre-trimming) of any and all meats in competition is within the confines of the cook-off site and during the time limits designated by the promoter. IBCA recommends that competition meat be subject to inspection at cook-offs by the Promoter or his representative.
2. **Pre-Trimming** – Competition meat may be removed from the store packaging and pre-trimmed unless there is a health department rule requiring that all meat must be in store packaging when meat is inspected. If this is an issue, it must be made clear on the cook-off flyer so that all cooks attending an event know about this ahead of time.
3. **SANITATION** – Cooks are to prepare and cook in as sanitary manner as is possible. Cooking conditions are subject to inspection by the Promoter. Infractions identified by the judging committee shall be immediately corrected or the cook will be subject to disqualification.
4. **ENTRIES PER PIT** – IBCA recognizes only one entry (one chief cook) will cook on a given pit. It will be the responsibility of the Promoter to monitor entries. Notwithstanding, multiple entries in the same category by the same cook or from the same pit, or multiple entries from the same piece of meat shall not be allowed. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources)

With the exception of Junior or Kid’s Cook-offs, contestants must be 18 years of age to participate for cash prizes.

5. **BBQ PITS** – Any commercial or homemade, trailered or untrailered, pit or smoker normally used for competitive barbeque. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products but NOT to complete cooking. Pit should be of a permanent design that contains separate individual cooking chambers and heat sources. (no sharing of heat sources)

BYC (Backyard Cooker) – any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.

6. **OPEN FIRES** – IBCA further recognizes that open fire, ground pits, are used in some areas. It is in the interest of safety, a barrier shall be placed around said open fire pit. A fire extinguisher shall be readily available.
7. **CATEGORIES** – Promoters shall advise contestants in advance of applicable meat categories and/or cuts of meats and/or types of cookers.

The following categories are recognized by the IBCA:

Beef Brisket

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Pork Spare Ribs

Chicken – one half (1/2) fully jointed domestic chicken with skin that includes a breast, wing with tip (visible not tucked under), thigh, and drumstick. (No Cornish Game Hens)

Pork – Butt and/or Shoulder

Open – Meats other than those listed above.

Dessert – This should be a separate category and the promoter should specify if it should be cooked on site, on the pit, or can be cooked at home, to be entered.

Beans – Dry Pinto Beans – cooked on site. (Nothing larger than the bean to be put into the turn-in cup.

8. DOUBLE NUMBER SYSTEM – IBCA requires that the secret, double number system be used. This system assures a fair competition and is a fundamental tenet of the IBCA. IBCA requires that two tickets bearing the same number be utilized, one firmly attached to the top of the judging tray in a manner which hides the number and the other ticket easily removed by the Head Cook for retention after signing the Head Cook's name in front of an IBCA representative.

Winning numbers will not be revealed until time to announce each place in each category. At that time the secret numbers, attached to the lid of the tray, will be removed and announced. Only lids with tickets will be taken to the awards ceremony with final table numbers.

9. JUDGING TRAYS – IBCA recommends the use of a Styrofoam tray with hinged lid and without dividers or the best readily available judging container, which is approximately 9 inches square on the bottom half. (i.e. Dart 95HT1 or GenPak 200 or Gen Pak 270 for 2 chicken halves) A single sheet of aluminum foil should be supplied for each tray (i.e. Reynolds 710 foil sheets 9"x10"). All judging containers shall be clean and free of any markings. Marked containers may be disqualified at the Head Judge's discretion. Cooks are responsible for insuring that the containers they receive remain clean and undamaged.

10. JUDGING TRAY CONTENTS – IBCA requires that the Promoter and/or Head Judge advise all cooks of the exact quantities and cuts of meat that will be placed in the judging trays. This will normally be accomplished at the Cook's meeting. The Head Judge or designated representative will inspect all trays at the time of turn-in in order to assure compliance with the turn-in criteria. All garnishes and condiments are prohibited, as they do not reflect the true quality of the cooked meat. Meats may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added once put into tray. NO PUDDLING IN BOTTOM OF TRAY.

All three meats Chicken, Pork Spare Ribs and Brisket are required to be turned in meat side up.

Each turn in tray will consist of the following at all events:

Brisket nine (9) full slices, recommended 1/4" to 3/8" thick. All blocking must be done before cooking. The fat cap may be trimmed or cut away before the slices are placed into the tray.

Pork Spare Ribs nine (9) individual cut ribs (bone in) (St. Louis Cut acceptable) Ribs must be placed in the tray TOP side up lying parallel to the hinge.

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Chicken two (2) 1/2 fully jointed chicken (to include breast, wing with tip (visible not tucked under), thigh and drumstick. SKIN ON (No Cornish Game Hens)

Pork Pulled.

11. TURN-IN TIMES – Once this time is set and/or announced at the Head Cooks meeting no change will be made. A turn-in window of ten (10) minutes before and after the set turn-in time will be recognized. Judging trays received after that time will not be accepted for judging. Ten minutes and one second is considered after the set turn-in time.

12. TERMS FOR DISQUALIFICATION – After the tray has been turned in, any tray found to be in violation of the IBCA rules will be disqualified at the discretion of the Head Judge. Disqualified tray numbers will be called out immediately following the category announcements.

13. JUDGES – Must be 18 years of age or older to judge. IBCA recommends that a minimum of five (5) judges per table be utilized during the initial judging. Subsequent levels of judging should utilize a minimum of seven (7) and a maximum of nine (9) judges per table HEAD COOKS are prohibited to participate as judges. NO SMOKING IN THE JUDGING AREA.

14. JUDGING QUANTITY – Judges will assign a score from 1 to 10 for each tray. A maximum of twenty (20) trays or containers should be assigned to each judging table with the exception of the final table with a maximum of 24 trays or containers. Judges should not be required to sample and judge in excess of this number during any event. It is recommended that a predetermined number of top results from each preliminary judging table be sent on to the subsequent levels of judging.

15. ANNOUNCING WINNERS – The format for announcing winners will be as follows: Chicken, Pork Spare Ribs, Brisket then any other categories such as beans, opens, jackpots etc.

IBCA recommends that announcements of winners be based on the number competitors in each category. Example: Cook-off with fifteen (15) or more entries, announce the top ten (10) plus final table numbers only. The top 10 overall winners will be announced at all IBCA events.

It is recommended that more than one person verify the ticket numbers. The actual ticket will have to be physically present for verification. Photos or copies of tickets will not be accepted for verification.

IBCA will only recognize the top 10 places in each of the approved meat categories for Grand Champion. Points will be as follows 1 point for 10 place up to 10 points for 1st place regardless of how many places are called. It is also recommended that if the event is over 100 teams that 15 places be announced.

If the number of entries is less than fifteen (15), announce all places. In the interest of recognizing winners announce these places regardless of prizes or trophies being awarded.

16. PRIZES – IBCA states that a Grand Champion and Reserve Grand Champion be named at every cook-off. In the event of a tie for Grand Champion, brisket will be the first tie breaker, followed by ribs, chicken, and then pork

17. Promoters – For the sake of contest fairness, IBCA prohibits promoters from cooking in their own contest.