

**Fourth Annual CAMPUS WIDE Steak Cook-off Competition
Competitor's Rules**

So here is how the fourth annual steak competition works:

- 1. You will receive your steak one day (24 hours) in advance of the competition.
 - Come pick up your steak between 4:00pm – 6:00pm on Thursday May 6th, at the BBQ House (1988 Iuka Avenue)
- 2. You may prepare the steak any way you wish, however:
 - A. It must be the same steak that you were given
 - B. It must be returned on the day of competition, in the same Ziploc bag that it was received in.
- 3. You must check in with your steak by 4:30pm at the check-in table at the BBQ House (1988 Iuka Avenue). Failure to do so will result in disqualification.
- 4. Your steak will be kept cold until 20 minutes before you are scheduled to grill.
- 5. Once you check in you cannot touch your steak.
- 6. You will have 20 minutes to grill your steak, and have it on the serving platter on the judges table.
 - Time slots for competitors will be available online the day before the competition, as well as via email to all the competitors.
- 7. After the 20 minute period, the steak will be pulled off the grill and the lids will be shut on the grills.
- 8. Your steak will be judged on:
 - A. Appearance (how the steak looks)..... 30 Points**
 - B. Taste (what the judges think)..... 50 Points**
 - C. Degree of Doneness (cooked medium, with a pink center)..... 20 Points**
- 9. The highest average score out of the total 100 points will be named cook-off champion.
- 10. Steaks will be judged, and scored within 15 minutes of time off the grill.
- 11. The use of thermometers is permitted, however they will not be provided.
- 12. Each contestant will be provided with grill, brush, and tongs.
- 13. You will be assigned a grill to cook on at random, with the exclusion of the participants who provided their own grill (if any).
- 14. Any other rules and exclusions are to be determined by a majority vote of the Executive Board of the Buckeye Barbeque Club.
- 15. Ties in scoring will be settled by the judges at their discretion.