



FIREFEST

Contest Rules

1. Teams. Teams may include military and civilian employees of the host unit, and immediate family members.
2. Equipment. Bring one 10' x 10' canopy (optional), table, chairs, any fire or heat source (subject to installation guidance) that fits in your assigned team space; and additional items needed for your BBQ. You will have access to electrical/water (bring power cord/bucket if desired). You may share a cooking device with another team, but each team will prepare its own entries. Do not build fires on the ground.
3. Entries. Each team will be provided proteins. You **must** use only the proteins provided for contest entries. You **may** use any rubs and sauces provided, or bring your own. All seasoning and cooking must be within the assigned team space. With the exception of grill marks, meats shall not be marked or branded in any way. No garnish is allowed. Please use sanitary gloves when handling proteins, and keep the meat covered before and after cooking. Once cooked, maintain proteins at a minimum internal temperature of 140°F pending turn-in. Use the boxes provided to you, with the number on top at turn-in. Submit at least six (6) portions of each protein.

Chicken. Cook to a minimum internal temperature of 165°F. Sauce applied directly is optional. You may break down prior to cooking at your option.

Burger Bash. Cook to a minimum internal temperature of 160°F. With the exception of the ground beef we provide, your burger may consist of any food product you bring. Burgers must include a ground beef “patty” and shall be served on a bun or other bread product. Lettuce on a burger is not considered garnish. Bacon is allowed.
4. Judging. Entries may be turned in five (5) minutes before to five (5) minutes after the stated turn-in times, announced at the cooks' meeting. Entries will be judged and receive equally weighted scores from 1 to 5 each for appearance, taste, and tenderness. In addition, each judge will rank the entries in order of preference to be used only in the event of a tie. All judges will give a score of 1 in all criteria for sculptured meat; a marked turn-in container; foreign object in the container; meat not cooked completely; or incorrect meat. Insufficient portions will result in a score of 1 in all criteria from the shorted judge(s).