



RULES & REGULATIONS

WBQA Regulations are the stable framework for all sanctioned championships. They require a formal process for amendment or change.

Event Rules are published by the event organizer. They specify the details based on the needs or preferences of the host establishing them.

Competition details in form of Event Rules are publicly announced with a minimum of eight (8) weeks prior to the event.

MANDATORY CATEGORIES

There are **six (6) mandatory categories**, i. e. none is to be excluded:

IMAGE	Beef & Side Dish	Brisket, Rib Eye, or Ribs
IMAGE	Pork & Side Dish	Shoulder, Neck, Loin, Cheeks, or Filet (a cut with or without bone)
IMAGE	Pork & Side Dish	Ribs, Piglet, Chops (a cut with bone)
IMAGE	Chicken & Side Dish	whole
IMAGE	Fish & Side Dish	hole or filetted
IMAGE	Plant-based Foods	sweet or salty, not vegan

Kinds & cuts to be specified by organizer.

The organizer may substitute a meat in accordance with culture and religion when announcing a championship.

In registration, **a team may require to substitute a meat** in accordance with culture and religion. Meats can be substituted with one of similar cut and texture. Organizers make every effort to comply with the teams' requests. Where this is not available, teams are to be notified six (6) weeks in advance.

Food baskets and utensils/equipment are provided as detailed by the organizer.

Side Dishes are specified by the organizer and must be prepared from the food basket prepared by the organizer only.

Teams are allowed to bring spices and ingredients necessary to make sauces, glazes, marinades, injections, and rubs.

The use of turn-in boxes or, alternatively, plates incl. cover are announced and provided by organizer.

DETAILS

MAIN COMPONENT	Arises from its name, e. g. Spare Ribs with Side Dish – Spare Ribs are the main component. Main components must be visually distinguishable.
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SIDE DISH	If not specified by the organizer, this is free choice. A side dish is mainly of plant-based origin, e. g. a beef filet cannot be a side dish. Side dishes must be barbecued and can be made of multiple parts. Not barbecued items, e. g. salads or garnishes, are not (part of) the side dish. A sauce only cannot be a side dish.
PORK RIBS , if used	Wrapping in aluminium foil is allowed but must be removed for turn-in. Meat can be turned-in as either one-bone or two-bone pieces, but must include at least one bone.
PORK SHOULDER , if used	Can be cooked bone-in or bone-out. Can be turned in pulled, cubed, chopped, or sliced. A bit of sauce can be mixed with the meat during preparation for turn-in.
BEEF BRISKET , if used	Beef brisket can be turned in pulled, cubed, chopped or sliced of preferably 1/4" (6mm) and charred ends are acceptable.
CHICKEN	Chicken can be cooked whole or in parts – free choice.
FISH with Side Dish	Fish must be the main component. Crustaceans, molluscs and cephalopods are not considered as being a fish. Crustaceans, molluscs and cephalopods may only be (part of) the side dish. Fish can be served either warm or cold (i.e. cold smoked, i. e. fresh wild-caught fish that is cold-smoked must be frozen at -20 °C for at least three days and farmed fish for 24 hours at -20 °C. Cold smoking must take place for at least 6 hours.
PLANT-BASED DISH	This is vegetarian - not vegan, i. e. no meats, fish, seafood, or poultry. Milk and egg products are allowed.

OPTIONAL CATEGORIES

The organizer may announce Optional Categories to encourage and promote local produce, country specific dishes, and team creativity eight (8) weeks prior to the competition at the latest.

The organizer chooses presentation is served in container or on plate, platters etc. and announces so accordingly.

TITLES & PRIZES

There is no Professional or Amateur classification; all are referred to as a team.

Cumulative points from all Mandatory Categories will determine the **WBQA 202X Grand World/Continent/National Champion**, the **WBQA 202X Reserve Grand World/Continent/National Champion**, and WBQA 202X 3rd place World Champion.

They are awarded with their title and monetary prizes or in kind prizes, and a gold/silver/bronze medal or respective trophies.

The winner of each category will determine the **WBQA 202X ((category)) World/Continent/National Champion** and the **WBQA 202X ((category)) World/Continent/National Reserve Champion**. Category winners are awarded with their category title, in kind prizes, and a medal or trophy.

The winner of an Optional Category will determine the **WBQA 202X Winner in ((optional category))** and are awarded as detailed by the organizer.



If a team leaves prior to prize giving, they have to organise a representative in case of required appearance at the **Awards Ceremony**, and need to communicate so to the Head Judge or Organizer.

JUDGES

- Head Judge (from WBQA)
- World / Continental Championships: Judge table with six (6) Judges plus one (1) Table Manager
- National / Regional Championships: Judge table can be reduced to five (5) Judges plus one (1) Table Manager

Judges are WBQA trained, experienced at least 3-5 competitions, and judge up to twenty (20) turns.

BLIND JUDGING

Three (3) elements of levy, i. e. must be turned in, per category:

1. Six (6) servings for blind judging split into two (2) boxes or covered plates, with **Side Dish NOT touching Main Component**

EXAMPLE IMAGE DO / DON'T

Turn-in times in accordance to public announcement.

2. One (1) show plate presented as single serving marked as "NO TASTER" displayed at team tent for visitors to see (may contain garnish). Presented on a plate provided by the organizer, Presentation does not count toward the competition judging.
3. One (1) show plate presented as single serving "Gourmet Style" for display in Show Tent for the public and media (garnish allowed). Presented on a plate provided by the organizer in most creative way possible. Turn-in immediately after the turn-in for judging. Presentation does not count toward the competition judging.

Turn-ins are marked with anonymous coding to identify the team. Respective labels are distributed by the organizer.

JUDGING

MANDATORY CATEGORIES		PLANT-BASED FOOD & OPTIONAL CATEGORIES	
Visual Appearance of main component	10%	Visual Appearance of main component	15%
Taste/Aroma (1)	45%	Taste/Aroma (1)	45%
Texture/Tenderness	30%	Texture/Tenderness	35%
Side Dish	10%		
Creativity (2)	5%	Creativity (2)	5%

(1) Taste and Aroma are two distinctive, individual senses that influence each other.

(2) Creativity is a subjective assessment on harmony and inventiveness of the overall turn-in.

❖ Hygiene and food safety: up to 10% deduction of total score.

The jury's verdict is final and irrevocable. An appeal is not possible.



SOCIAL MEDIA

Teams & Judges are not allowed to share any pictures or details of their dishes on social networks etc. during competition day(s) until the judging process is completed.

SERVING TO THE PUBLIC

Serving food to the public and/or offering tasters are subject to the organizer. If so, food basted remains may be used to reduce waste.

FOOD SAFETY

All food product must comply with World Health Organisation (WHO) health, safety, and hygiene regulations (Ref: WHO codex/ HACCP).

Additional host country's environmental health laws might be effective and would be detailed by the organizer.

To guarantee so, the organizer designates Equipment and Hygiene Inspectors in teams of two (2); one checking the compliance of equipment and the other to take temperatures to be notated.

Food allergens must be displayed and listed in organizer's forms.

**NEW EU REGULATIONS:
ALLERGENS YOU NEED TO KNOW**



 SOYA	 SULPHITES	 MOLLUSCS	 MUSTARD	 LUPIN
 NUTS	 MILK	 FISH	 CRUSTACEANS	 EGGS
 WHEAT	 SESAME	 CELERY	 PEANUTS	

FOOD ALLERGY HAZARD ADVICE

- From December 2014 new **EU regulations** require you to advise the public of the above **food allergy hazards**. Also about storage and preparation of ingredients
- You must now indicate when a dish contains one or more of the recognised **allergens**.
- These **regulations** don't just apply to restaurants, they apply when you are serving food to the public or if you are organising a competition, the food you supply to the judges.

The World BBQ Association will at all times attempt to keep you up to date in whats important to you and your team!



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FOOD PREPARATION

All food must start out raw. No processing, pre-seasoning or preparation may begin until agreed by the organizer.

Competition food is inspected by Equipment and Hygiene Inspectors. If the Equipment and Hygiene Inspectors note a Team’s breach of the Rules & Regulations,

non-compliance results in one single warning and is noted so by the Inspector on the check list (in paper) for both Team and Inspector to sign. Fotos to be taken if necessary.

Continued non-compliance results in the team’s **disqualification** issued by:
World / Continental Championships: Head Judge **and** WBQA CEO or President
National / Regional Championships: Head Judge **and** National Association’s

GARNISHES, SPICES, FLAVOURINGS, SAUCES ETC.

Varieties of green lettuce and/or parsley are provided by the organizer to bed main components for judging in order to soak up leaking juices.

	HERBS during cooking process		HERBS added afterward and uncooked, i. e. illegal garnish
	BARDING rendered away or removed if part of the Food Basket		
	LARDING with use of fat if part of Food Basket		EN PAPILOTTE (in Mandatory Categories)
	STUFFING only for Chicken and Fish, if contents originate from Food Basket		
	EN PAPILOTTE (in Optional Categories)		
	EDIBLE WRAPPING during cooking. Must be removed before turn-in.		
	OWN SPICES during cooking process		
	SAUCES, MARINADES, INJECTIONS during cooking process		
	GLAZES during cooking process & as light coating before arranging in the turn-in container/plate		
	SAUCE INGREDIENTS finely diced; “brunoise” = 2mm/12 th inch		
	SAUCE CUP on Show Plates only		
	GARNISHES on Show Plates only		Sauce running off
	Too spicy, i. e. excessive heat or spiciness		

PENALTIES ON TURN-IN

Judges will use fixed penalty points during scoring process that are deducted from the total score for that category only.



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PENALTY	OFFENCE	ADDITIONAL INFORMATION
Minus 2 points by all judges	Foreign Objects - Edible and Inedible	E. g. toothpicks, skewers, tinfoil, dough, breadings, batters or other wrapping if on the main component
Minus 2 points by all judges	Incorrect Garnish	E. g. fresh herbs, red lettuce, uncooked vegetables on main component
Zero points in all criteria	Marking	I. e. handwritten or mechanically made mark inside or outside the turn-in dish that may identify the team to any judge.
Zero points in all criteria	Sculpting	I.e. carving, decorating, forming, or shaping that may identify the team to any judge.
Minus 1 point by all judges	Pooling or Puddling of Sauce	
On Appearance only	Ribs not cut completely through	Not easy to break apart so that one or more judges do not get a sample
On Appearance only	Incorrect Cutting or Carving	Judging of Taste/Texture is impossible if any judge fails to receive a serving

PENALTIES ON SHOW PLATES

Show Plate not presented for display in Show Tent for the public and media:

1. A warning is issued.
2. If a second show plate is not presented, a penalty of five (5) points applies on Total Score
3. If a third show plate, or any after, is not presented, an additional penalty of ten (10) points applies on Total Score.

Show Plate not displayed at team tent for visitors to see is of no consequence.

ADDITIONAL REGULATIONS APPLY:

- **FOR TEAMS**
- **FOR ORGANIZERS**
- **FOR JUDGES**
- **FOR TABLE MANAGERS**
- **FOR HEAD JUDGES**

Respective documents are essential components of WBQA REGULATIONS.