



COOKING TEAM REGISTRATION PACKET 2024

Basin Burnout BBQ Cook-Off & Music Festival: **April 6, 2024**

Venue: **Centennial Park, 200 W Wall St, Midland, TX 79701**

COOKING TEAM PACKAGES

PLATINUM PACKAGE

- Premium location - Wall Street
- 20' X 20' (600 sq ft) space for cooking team and booth - **\$1,000 for additional 10 square feet of space**
- VIP Table at Headliner Concert (Scott Stapp - The Voice of Creed)
- Alcohol Package included (please see alcohol order form for details)
- 1 Entry per competition category: Brisket, Steak, Ribs, Chicken, & Open - Max 5 entries (1 / category)
- Entry into the Medal of Honor "Grand Champion" Contest (Overall Winner)
- Entry into the "Signature Cocktail" and Fan Favorite contests
- Entry into the Best Pit & Booth contest (voted on by the Basin Burnout Steering Committee)
- Cooking Team logo recognition online on Basin Burnout & PBADD websites, event guide and signage
- 10 Complimentary All-Day passes to Basin Burnout and Headliner Concert
- 10 Tickets to the Cooking Team and Sponsor VIP Appreciation concert

GOLD PACKAGE

- Location - Texas Ave.
- 20' X 20' (600 sq ft) space for cooking team and booth - **\$1,000 for additional 10 square feet of space**
- VIP Table at Headliner Concert
- Alcohol Package included (please see alcohol order form for details)
- 1 Entry per competition category: Brisket, Steak, Ribs, Chicken, & Open - Max 5 entries (1 / category)
- Entry into the Medal of Honor "Grand Champion" Contest (Overall Winner)
- Entry into the "Signature Cocktail" and Fan Favorite contests
- Entry into the Best Pit & Booth contest (voted by the Basin Burnout Steering Committee)
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Competition Categories

- Pork (Spare or Baby Back)
- Steak
- Brisket
- Chicken (Halves)
- Open (Anything goes)
- Medal of Honor "Grand Champion"
- Fan Favorite (Optional)
- Best Pit & Booth
- Signature Cocktail Contest (Optional)

Awards

- 1st (Championship Belt), 2nd & 3rd (Cutting Board)
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- Minimum of 3 entry categories entered
- Attendees vote - Overall Champ (Trophy)
- Basin Burnout Committee Vote (Trophy)
- 1st place (Trophy)



Important Information for Cooking Teams:

- The cooking competition is a **non-sanctioned** event and will be judged by a group of volunteers from the community.
- All entries will be judged on a scale of 1-10 with 10 being the best.
- **Grand Champion** will be awarded by the team with the highest overall average score. (Minimum 3 entries to qualify)
- The **Fan Favorite** category will be scored by the public and the overall winner chosen. Each team will be given a pit # and the Burnout attendees will vote for their favorite sample. *The sample given to the public does not have to be the same as the competition entry.*
- The **Best Pit & Booth** competition will be voted on and tallied by the Basin Burnout Steering Committee. Each cooking team is encouraged to make all efforts to present your organization in the best light.
- **NEW:** The **Signature Cocktail** Contest will be judged by the Contest Sponsor and the overall winner will be judged by appearance and taste.
- Cooking Teams will be assigned a **scheduled** load-in time no later than 1 week prior to the event.
- Teams will be assigned on a first come, first served basis, and must remain in that spot until load-out on Sunday.
- All teams must have their pit area cleaned up and all equipment removed by 4:00 PM April 7th. A fee (\$250/day) will be assessed if the team is found to be non-compliant.
- Any outside vendor and/or event planner must coordinate with Russell Johnson 432-257-9303 or rjohnson@phttexas.com
- Teams must provide all needed equipment and supplies:
 - Water, fans, cooling units, lights, tents, etc.
 - Alcohol must be ordered in advance.
 - Alcohol menu and ordering instructions will be provided separately.
 - Competition meats
 - Any other supplies necessary to support your cooking and entertaining efforts.
 - Chicken 3:00 PM
 - Pork 3:30 PM
 - Open 4:00 PM
 - Brisket 4:30 PM
 - Steak 5:00 PM

Venue Information

Centennial Park, 200 W Wall St, Midland, TX 79701

Fire lanes must always be kept open.

- Power provided – generators optional (power cords must be provided by Cooking Teams)
- Ice will be provided to Cooking Teams only.
- Each team will be assigned a cooking space and scheduled load-in time. Pits, cookers, props, trailers, tents, or any other equipment shall not exceed the boundaries of the team's assigned cooking space.
- All walking aisles must be clear of cooking equipment, booths, tents, and any other marketing materials (flags, etc.)
- It is the responsibility of the Cooking Team to see that the team's assigned cooking space is clean and orderly during and following the contest. All teams must have their pit area cleaned up and all equipment removed by 4:00 PM April 7th. A fee (\$250/day) will be assessed if the team is found to be non-compliant by the Basin Burnout Steering Committee.
- **All team vehicles must be within assigned area for unloading and parked immediately after**
- Cooking Team vehicles must be parked in designated area until load out, Sunday, April 7th starting at 8 AM
- Vehicles allowed may include BBQ trailers – not to exceed what will fit in your assigned space.



- **NEW**- RVs space will be available in designated parking area only.
- **NEW**- Tents must be secured with sand bags or water barrels only, any damage caused to venue by unsecured tent will be the responsibility of the Cooking Team.
- Please respect our fellow cooks, neighbors, Basin Burnout Staff and Centennial Park venue.
- All venue rules must be followed (violators will not be asked back)
 - Absolutely NO ash may be dumped on the ground.
 - Ash will be put in a disposable pan, doused with water, and thrown away.
 - Grease should be cooled and thrown out in your trash - no hot grease in trash.
 - Grey water may be dumped away from your site and in such a way it will not flow to other cooking sites.
- Proper food handling and sanitation is required.
 - Vinyl or latex gloves
 - Temperature control is mandatory (Hot and Cold hold)
 - Proper storage of meat is required, and MUST be maintained below 40°F or above 140°F
 - Sanitization of work area should be implemented with the use of a bleach/water rinse.
- Each Cooking Team will provide a separate container for washing, rinsing, and sanitizing of utensils.
- **Fire extinguishers must have current inspection, pin in place, and readily available always.**
 - Teams will not be allowed to cook or serve without a fire extinguisher.
- Trash collection will be ongoing starting on Friday, April 5th through Sunday, April 7th.
 - Teams should tightly bag garbage and dispose of the bag in dumpsters on property.
 - Trash runs will continue during the event. One final trash run will follow the BBQ competition on Saturday, April 6th. Please do not leave trash for someone else to pick up.
 - Dumpsters are available on the venue grounds and teams are welcome to use them.
- Teams can cook overnight on Friday, April 5th.
 - Only cooking staff members with bracelets are allowed overnight. Each team will receive 4 bracelets.
 - Security will be provided overnight for all teams that decide to cook on Friday.

Registration:

- Each team's point of contact will receive a link to register their Cooking Team
- Ticket limits are in place.
- Additional All-day passes are available through sponsorship opportunities or purchase at basinburnout.com

BBQ Cook-Off Competition Guidelines:

The contest is a non-sanctioned competition guided by rules for Pork Ribs, Brisket, and Chicken.

**** NOTE: Meat may be trimmed prior to arrival. All competition meat shall start out raw. No pre-seasoned meat is allowed. ****

RULES:

COOKING TEAM MEETING: MANDATORY Cooking Team meeting, April 3rd at 5:30 pm at the VFW Midland location. The Cooking Team Captain or designated representative is required to attend the mandatory meeting. The Pit Master will go over all contest rules, turn in times and quantity of each product. Q&A session to follow.

COOKED ON SITE: All meat will be brought to the cooking site raw with no pre-marinating, pre-soaking, or pre-spicing prior to start time. Pre-trimming of competition products is allowed and may be removed from the store packaging. Once a team and their meats have arrived at the event, the meats are not allowed to be removed from the competition grounds. Meat will be prepared from scratch within the constraints of the competition site. Teams may begin preparing their products after registration is completed on Friday.



SANITATION: Teams are to prepare and cook in as sanitary a manner as is possible. It is recommended that all Teams, prior to handling the products, wash their hands, use gloves, and avoid cross contamination. Cooking conditions are subject to inspection. The Cooking Team Captain will be required to address any unsanitary practices identified.

BBQ PITS: Pits will be any commercial or homemade, trailered, or un-trailered pit or smoker. A BBQ Pit may include gas or electricity for starting the combustion of wood or wood products and can be used as a heat source for cooking (**gas will not be allowed as a heat source beginning in 2025**). Electrical accessories such as spits, augers or force drafts are permitted.

ENTRIES PER PIT: The Basin Burnout Steering Committee allows (1) Team Captain or head cook per team. Each cooking team is allowed 5 entries (1 entry per category). Multiple entries in the same category by the same Team, or multiple entries from the same piece of meat will not be allowed. The Team Captain or head cook of the team registered for the event must be at least 18 years old and present at the event.

JUDGING TRAYS: All categories will be submitted in identical containers supplied by the Pit Master. For chicken, a 13"x9" tray and for the other meats or "Open" categories, a 9"x9" hinged foam tray. Trays will have Cooking Team number written on the tray, and a piece of foil for each container. Trays for all categories will be marked for that category.

TRAY CONTENTS: The Basin Burnout Steering Committee requires that the Pit Master advise all Teams of the exact quantities and cuts of meat that will be placed in the judging trays. This will be announced at the mandatory Cooking Team Meeting. The Pit Master or designated representative will inspect all trays at the time of turn-in to assure compliance with the turn-in criteria. If the contents are not as per the rules, or appear to be marked, the person turning in the tray will be given the opportunity to correct it. Once a product has been accepted, it will go to a judging table. All meat (Brisket, Pork, and Chicken) may be cooked with sauces and/or other liquids, but once the cooking is complete, sauces and/or liquids may not be added in the tray. Teams will be required to remove excessive liquids. Each tray will include one sheet of foil placed flat (without folds) under the contents in that tray. No garnishes or condiments are allowed.

TRAY DISQUALIFICATION: If the contents are not as per our rules, or appears to be marked, the person turning in the tray will be given the opportunity to correct it. Once a product has been accepted, it will go to a judging table. Once placed on a judging table, the product can only be disqualified, at the discretion of the Pit Master, if it is raw or unsanitary.

TEAM DISQUALIFICATION: Any remarks or signs against race/ethnic origin, religion, or the threat or act of violence will result in the team removal from the cookoff premises.

CATEGORIES:

Chicken: Teams will turn in two halves of chicken with meat side up, not dis-jointed containing skin, breast portion, leg, thigh, and wing (with or without wing tip). The chicken must be arranged in the provided tray where the tabs can be secured, and the lid stays closed. *Cornish game hens will be disqualified.*

Pork Spareribs: Teams will turn in seven (7) individual pork spareribs, meat side up. St Louis style trim is allowed. Starting at the hinge of the lid, place the ribs parallel to the hinge working forward until the bottom is filled (the bones on this row must be the same direction all to the left or all to the right). Start a top row at the hinge placing the ribs parallel to the hinge until the required amount is in the tray (the bones on this row must be the same direction all to the left or all to the right). Ribs may be offset in the box as long as the tabs close and lock the lid in place. *Baby back/loin ribs will not be accepted.*



Brisket: Teams will turn in seven (7) full slices, approximately 1/4 to 3/8-inch-thick. Blocking is allowed for presentation purposes. Starting at the hinge of the lid, place the slices parallel to the hinge working your way forward. If sliced too thick or too thin the cook will be required to correct it.

Steak: Team's will turn in seven (7) full slices. Starting at the hinge of the lid, place the slices parallel to the hinge working your way forward.

Open: Team's will turn in (7) servings. Please notify Pit Master at the mandatory Cooking Team meeting if your entry will not fit into one tray.

TURN-IN TIMES: Times may be changed at the discretion of the Basin Burnout Steering Committee). Turn-in windows (10 Minutes)

- Chicken 3:00 PM
- Pork 3:30 PM
- Open 4:00 PM
- Brisket 4:30 PM
- Steak 5:00 PM

JUDGES:

In order that the products receive the best possible scores, The Basin Burnout Committee asks that ALL Judges comply with the following guidelines:

- All taste judges must be at least 18 years of age.
- They must be able to follow all the Judging Coordinator's instructions and understand the scoring procedure.
- Be able to see, cut, and taste the product on their own and not impede the judging process.
- At least five (5) judges per table, but no more than seven (7).
- Cooking Team Captains and team members are prohibited from judging but are allowed to watch the judging processes. The approved Judging sheets must be used. Taste Judges will be instructed on how to pass the trays, fill out the score sheets, usage of pallet cleansers, and the correct use of the knives and forks. There should be no more than twenty (20) trays per table.

AWARDS: Winners for each category will be announced starting with the order they were turned in. The CT numbers for the top 3 scores in each category will be announced and the winners recognized. The Basin Burnout Steering Committee will recognize all Cooking Teams in each category on the basinburnout.com website. After the winners of each category have been recorded, the Judging Coordinator will tally the scores to determine the top 3 along with the Grand and Fan Favorite Champions.

TIE BREAKER: In the event of a tie in the top 10 overall, the ties will be broken using the score on the meat in reverse order of turn in. Normal progression is as follows:

Steak, Brisket, Open, Pork, Chicken

Failure to follow these rules may result in disqualification.

PRIZES:

- Championship Belts will be awarded for: Grand Champion, 1st place in each category.
- Cutting Boards will be awarded for: 2nd – 3rd place in each category.