

The 2017 Great Fraser River Salmon BBQ Competition

Sponsored by



RULES & REGULATIONS 2017

Definitions

Professional--- For the sake of this competition, a professional is defined as one who is employed a chef, BBQ or smoke occupation like a caterer, or similar occupation. Adding to this is the avid BBQ enthusiast who may engage in BBQ competitions on a seasonal basis.

Amateur--- This is generally one who is a backyard BBQ or smoking enthusiast. This might include some that might say they are a “foodie” or some such name.

BBQ--- food prepared on a barbecue. This may involve a lengthy preparation and a shorter cook time, than other methods in order to ensure as close to perfect conditions as possible. It must meet approved local health board temperatures to be served. One can get quite creative with preparation.

Hot Smoke--- Smoking is generally referred to as a cold or hot smoke. Hot smoke generally takes a bit less time due to using a hot smoke method. It must meet local health board requirements to be served. Please remember your grade thermometer and food serving gloves.

Traditional/Heritage – a new category, in respect of long-established, time-honored methods which feature all natural, unprocessed ingredients.

Given that this is the only dedicated salmon food competition of this type in Western Canada, this is open to both professional and amateur alike with no separate divisions, other than simply trying to state or define it, for possible consideration as a guide at some point down the road. We have tried to design this to be realistic, safe and above all fun using all practical means as best as possible.

All funds raised after expenses will go toward local charities and toward helping BC Salmon.



We welcome you to Hope.

1. **Check-in:** Upon arrival, check in at the Event Tent, for your space assignment. You may set up any time after 8:00 am on Saturday, August 19th. You may not tear down prior to the awards ceremony at roughly 5 pm on Saturday, August 19th.

2. **Cooks meetings:** 9: 00 am, August 19, 2017 on site--- please have a team captain or representative present, as rules and guidelines will be reviewed.

Judges--- 10:00 AM August 19' 2017 on site.

3. **Seafood (salmon) Inspection:** Seafood (salmon) will be inspected upon arrival and is government approved and bought from an approved source. This is supplied to the competitors with an estimated 3 each with one being the primary for the blind judging and 2 being for the People's Choice sample judging. Uncooked salmon must be kept below 40 degrees (Fahrenheit) as described in the Fraser Valley Health website or documents about food for the public. A cooler with ice is okay. Cooked food must be kept above 140 degrees. You will be checked periodically to see if you are in compliance. Have plenty of food handling gloves and a food grade thermometer to ensure you are in compliance otherwise you risk a "1" as a disqualification. Remember you cannot supply your own salmon ... sorry.

Salmon must not leave the site or your area at any time during the competition – 8:00 – 5:00 pm.

4. **Team Name:** Each team must submit an official team name that cannot be changed later. In case of duplicate names, the earliest postmarked shall prevail. A cooking team shall consist of a chief cook and as many assistants as desired, as long as they will fit inside your cooking area. The committee expects that good taste will be used, not only in your cooking, but in your area as well. We want each team to have a good time, and we want a good family atmosphere for those who attend. THE CHIEF COOK WILL BE HELD RESPONSIBLE FOR THE CONDUCT OF HIS/HER TEAM AND GUESTS.

5. **Supplies:** Each contestant shall supply all of the cooking ingredients, individual cooking devices, utensils, preparation tables, etc... The only thing provided for you is the salmon, a regulation cooking area, and water (on site but not to booths). All contestants must adhere to all electrical, fire, health and other codes set forth by the committee. A cooking thermometer, food grade serving gloves and ensuring you have a cleaning station (listed on the facebook site and we can email or fax it to you; this basically consists of a water container with warm water and two basins; one with soap and water and the other with bleach and water to ensure a fully sanitized area).

6. **Samples:** All contestants and vendors sampling BBQ have to be kept in ideal sanitary conditions. We will have BC Foodsafe volunteers on hand and if you have this certification, we welcome knowing. The People's Choice will be a limited tasting whereby, people can buy individual samples from the competitors they choose. Sample purchase will be done by purchase of sample tickets from a designated booth or table. Bottled water from a central area will also be available.

This will enhance the experience and hopefully encourage more support for you and create a climate where people can learn a bit more about cooking and how to taste. Enjoy it. Have fun and it is okay to coax, coach, etc... to help liven up this aspect. You stand two chances of winning using the blind judging coupled with the People's Choice.

7. **Scoring.** All salmon blind judging is based on taste, texture and appearance. This results in a score with a possible 100 points. A disqualification results in a score of "1". In the event of a tie, the top three scores will be used; if this results in a further tie, a simple coin toss, will suffice with both parties being polite and accepting of the result.

8. **Funds raised** - after expenses will go toward local charities – Hope Search & Rescue, and toward helping Fraser Valley non-profit organizations. We want to keep this as grassroots as possible.

9. **BBQ or smokers**--- These can be wood, charcoal, pellet or propane. You must have a fire extinguisher that is up to date, on site and available. If you are using an open flame, any firepit must be enclosed and above ground to ensure no damage to the ground in the park. Please leave your area in the same shape as when you arrived.

10. **Site cleanliness** - is very important. There will be garbage cans on site. Waste water can be handled with the existing drainage system in Hope, with removal at the end of the day, please. Hygiene is a must. Ashes will have a separate container and be watered down fully to ensure everything is beyond question. The fire marshal and local authorities are both expected to be present. We welcome your help in ensuring we meet or exceed all expectations given.

11. **Site Restrictions** -With this being located in a very public park, alcohol or illegal substances cannot be allowed. Coupled with this, inappropriate conduct, language has to be curtailed. In other words, this is family time. Please accept this as we welcome one and all to Hope. Excessive complaints may result in disqualification and being asked to leave.

12. **Tents** - for spaces are allowed for keeping any gear out of the sun, dry in case of rain, but must be made out of fire retardant material and be firmly anchored to the ground. It can be windy in the afternoons here.

13. **Site Note**--- There is a small amount of electrical on site. Let us know if you need access as it is limited. Washrooms are also there. Please be safe and make sure you do not leave any valuables openly available.

14. **Presentation:**

BBQ Salmon will be served only in a provided box for presentation, which will be the same to every competitor. This shall not be marked in any way, or it will be disqualified with a score of "1". Salmon may be served on a bed of lettuce, parsley that can only be green in colour to ensure an even chance for everyone. Coloured lettuce, etc will be marked as disqualified by a score of "1". Please do not use any side sauces (tartar, hollandaise, etc...), lest being given a score of "1".

Sauces can be applied during cooking but not pooled, or in a side dish. Two unique exceptions will allow a cedar plank, providing it fits into the box and is free from any additive, and fits cleanly into the box provided. The second is a ½ lemon sliced in a fashion as a presentation touch. Toothpicks, tinfoil or marking such as distinctive brands are strictly prohibited with a resulting score of "1" to indicate it has been disqualified and noted.

The presentation box will fit six small portions of salmon, to ensure a proper, proportionate taste for the judges. Extra portions can be presented to factor in for volunteers. All will be picked up by a designated person, to ensure consistency and safe food handling. Turn in times will be announced, and a possible draw for picking fish is being considered at this time.

Signature Dish will be served in provided boxes for presentation – either one or two boxes will be provided, to allow for variation of dish – two boxes may be used, with 3 samples in each. Depending upon the Signature Dish – there will be suitable containers available. In view of the wide range of dishes which may be prepared/presented, we will do our best to accommodate individual dish size/shape, etc ... Details to follow at a later date.

IMPORTANT NOTE: No shellfish or nuts or nut derived products should be used in the preparation of a Signature Dish. This is critical to avoid any problems by people who have allergies.

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15. **The People's Choice** - presentation will be basically 32---3 oz sized samples, tried at various locations on site. This can involve coaxing or coaching people and can be a lot of fun. But ultimately it is the people's choice. Have some fun with it.

There are two categories in 2017: BBQ and Signature Dish. Winners of each category for the People's Choice will be announced at the end of the day. Entries for each category will end when judging is completed for the category.

16. **Team shirts or flags** - that are appropriate be it organization, company or simply a team of foodies are absolutely encouraged. This is the time to show your BBQ or fishing shirt pride.

17. **TEAM PRESENCE** - During the time of the competition, a team member must be present at site at all times. This is for safety and liability coverage during open times (8 am--- 6 pm).

18. **Judge Ruling** - The head judge's ruling is final.

19. **Changes in the rules** - will be done so in a timely manner, noting this is still an evolving competition and last year was the second Western Canadian event of its kind, so we are pioneering in some respects. Please be patient. Have some fun with being at this event.

This is a work in progress. We are all volunteers, that have done a pretty darn good job. We welcome constructive feedback. Have fun and enjoy some Hope.

