



April 13, 2016

Dear High School teachers, Superintendents, CTE Directors, and Principals:

You and your School **Culinary Arts** and or **Agriculture program** students are cordially invited to the 1st Annual **High School BBQ Cook-off** at Burnet High School hosted by **Burnet Consolidated Independent School District** Culinary Arts and Agriculture Departments and the **Lone Star BBQ Society**, a 5013(C). The High School BBQ Cook-off was created as an innovative educational learning experience and competition to showcase two Career and Technical programs with a mutually collaborative cross curricular passion, BBQ.

The competition is by **INVITATION ONLY** and designed to allow CTE programs a Capstone Project at the end of the school year to celebrate their student accomplishments in the classroom and apply what they learned. Oh, and it will also be a little competitive because we are talking about one of the most important and enjoyable past times of TEXAS culture – BBQ and tail gating! It is first come first serve for registration and we are only taking 20 teams this year, so the first 20 teams to pay the \$50.00 registration fee by April 29th will be confirmed to attend this inaugural event.

Watching students create BBQ pits and grilling master pieces in their welding classes and honing their metal working skills while Agriculture students in FFA and 4-H programs raise and nurture the animals that become the very food source that culinary arts students take and mold into culinary art work like a smoke glazed piece of meat is what learning is all about. This is the ultimate professional learning community project. Imagine students creating and building a BBQ pit, while future ranching students raise the brisket, and culinary arts students prepare the meal. The possibilities for cross-curricular learning and partnerships within our classes and schools are endless, and a cook off helps to foster these relationships as well as help students practice learning together. Our hope is we will eventually have teams of combined students from different areas of our school, such as Culinary and Agriculture, celebrating their education together at our event each year and growing a respect for all the knowledge, experience, and practice it takes to compete. To get the ball rolling this first year, students can compete with borrowed pits, and teams do not have to be mixed from different programs.

You do not have to build your own pit, but we highly encourage those that can. All you need is to borrow a pit, buy some wood and ingredients and head on down to Burnet Durnet!

We realize that we must start somewhere and this year the competition will be a pilot and grow each year as the schools have more time to prepare and build relationships and lessons into their classes, but it seems like there is no time like now than to jump in and spark our student imaginations and fire up those Pits.

The High School BBQ Cook Off plans to showcase the talents of our students while engaging them in a little casual fun filled competition featuring SMOKE, FIRE, BBQ PITS, and MEAT. This unique activity will be a project based learning experience for students to utilize their education in a real World setting, connecting school CTE programs, students, and their community.

Each 5 person student team will be allowed 2 Adult Mentors (BBQ Coaches) to help them VERBALLY from outside the pit area as part of the educational process. Schools are encouraged to show school spirit through uniforms, matching t-shirts, or chef coats and any of the fore mentioned combinations. BBQ is all about having fun and part of the competition is showmanship.

Here is the following categories they will be encouraged to compete in – Brisket, Pork Ribs, Chicken, Sauce, Beans, Freestyle (Appetizer), and Desserts. The State of Texas Grand Champion High School BBQ Cook-off winner will be based off only the MEAT categories, but the top 5 awards will be given for each category. Registration is \$50.00 s team with up to 5 students per team. We will provide the Beef Brisket, Rack of Pork Ribs and Whole Chicken for your teams and the team will be responsible for everything else. See competition Registration and Rules and Regulations for more details or feel free to email us with any questions.

We know that school gets busy, but we personally hope you will make time to come be a part of the inaugural event as it grows and develops. We are inviting 20 teams from across the State this year on a first come first serve basis that can be Culinary Arts, Agriculture, or a combination of the two with 5 students each. The event will begin on Friday, May 13th with an educational opportunity and time to set up your assigned area. Pits will light up on Saturday, May 14th at 6:30 a.m. and conclude with awards that evening at 5:30 p.m. Teams are responsible for their overnight arrangements.

Email: Deidra Hall our Accountant with your credit card info. dhall@burnetcisd.net - (512) 756-2124
 For more information contact Chef Mike Erickson at merickson@BurnetCISD.net or (512)629-7357.

REMINDER:

PAY YOUR \$50 REGISTRATION FEE

5 student team

BRING YOUR OWN PIT / Fire Exstinguisher

BRING YOUR OWN WOOD (and something to light it with)

BRING YOUR OWN INGREDIENTS – MINUS THE CHICKEN, RIBS, AND BRISKET WE PROVIDE

BRING YOUR OWN DRINKS

NO ALCOHOL ON SCHOOL PREMISES

SEE THE AGENDA AND RULES FOR ALL OTHER INFORMATION

Sincerely,

Burnet High School CTE programs

Chef Mike Erickson, Culinary teacher Burnet High School – Texas ProStart/FCCLA	Mr. Joe Vann, Agriculture teacher Burnet High School - FFA
Mr. Brandon Evans, Agriculture teacher Burnet High School - FFA	Mr. Schooler, Agriculture teacher Burnet High School - FFA
Mark Edmondson, CTE Department Chair Burnet Consolidated Independent School District	Mr. Casey Burkhart, Assistant Principal / CTE Director Burnet High School
Mark Kincaid, Principal Burnet Consolidated Independent School District	Jim Connor, Assistant Superintendent Burnet Consolidated Independent School District



Burnet Consolidated Independent School District

208 E. Brier, Burnet, Texas 78611 | T: (512) 756-2124 | F: (512) 756-7498

You're Invited



**We're
Havin' a
BAR-B-Q!**



BURNET
Consolidated ISD
CRAFTING the FUTURE

BYOP - Bring Your Own Pit



**I
♥
BEEF**



1st ANNUAL
BBQ
High School

COMPETITION

2016



**SAVE THE
DATE!**

May 13 -14th

Who: Any High School Culinary Arts or Ag Program
What: Beef Brisket BBQ Competition
Where: Burnet High School
Why: Learn more about SMOKE and FIRE
Contact: Chef Mike Erickson - merickson@BurnetCISD.net



High School BBQ Agenda



Friday – May 13th

4:30 p.m. – Arrive at Burnet High School

- Check in and registration

Welcome and Opening Remarks

5:00-7:00 - BBQ Educational Workshops – (TBA - Pit Master 101, Types of Wood, How to trim a Brisket, How to start and control a fire, The SMOKE RING.)

7:00 – 8:30 p.m. – Drop off Pits/Set up Cook area

8:30-10:00 p.m. – Dinner on your own in the community

Saturday May 14th

6:00 a.m. - Cook's Meeting – Orientation introduce Head Judge

6:30 a.m. – **Start FIRE** - Pass out meats

7:00 a.m. – Start cooking

8:00 a.m. - **Pass out Turn In containers**

9:00 a.m. **Dessert Turn In**

10:00 a.m. **Free Style Turn In**

11:00 a.m. **Beans Turn In**

12:00 p.m. **LUNCH**

1:00 p.m. **Sauce Turn In**

2:00 p.m. **Chicken Turn In**

3:00 p.m. **Pork Ribs Turn In**

4:00 p.m. **Brisket Turn In**

5:00 p.m. **PIT RIGS AWARDS / TEAM SPIRIT - SPEAKER AND THANK YOU**

5:30 p.m. - **AWARDS CEREMONY**

6:00 – 7:00 **Load up and head home**

OFFICIAL REGISTRATION FORM



The 1st Annual High School BBQ Cook-Off is a fun event for high school students enrolled in a Texas **Career and Technical(CTE)** program that includes Culinary Arts, Agriculture, Welding, Foods, and Food Science. This event is open to the public to attend, as well as a great team building event for schools and students who wish to participate. The High School BBQ Cook Off has two (2) divisions, Champion and Open. School Districts from all over Texas send their BBQ Teams to compete in our Invitational Competition for the title of “State of Texas High School BBQ Grand Champion.” Additionally, all our teams compete for the title and awards of additional categories” We hope you will join us for this one of a kind learning and competition experience around MEAT, SMOKE, FIRE, AND OUT DOOR COOKING.

All BBQ Teams, are encouraged to set up elaborate spaces to welcome folks to join in on the fun and show school and team spirit as well as have TEAM uniforms. Examples include: Matching shirts, Chef Coats, School T-shirts, ect. Get creative and show your School Pride. Come join the fun! Gates will open to the public on Saturday, May 14th at 10:00 to watch and cheer on their teams.

If you are interested in participating in **THE HIGH SCHOOL BBQ COOK-OFF**,

Please complete our entry form below.

TEAM ENTRY DEADLINE IS APRIL 29, 2016.

Submissions are first come first serve and you will be notified within 48 hours if you have been accepted.

OFFICIAL REGISTRATION FORM

2016 HIGH SCHOOL BBQ Cook OFF

Burnet, Texas



Event Times

FRIDAY MAY 13TH, 2016 - 4:30 P.m to 8:30 p.m

SATURDAY MAY 14TH, 2016 - 6:00 a.m to 6:00 p.m

Location: BURNET HIGH SCHOOL (Directions available in team rules packet)

TEAM REGISTRATION: Entry Fee \$50 Per Team – 5 person team maximum

Limited to the first 20 teams – (10 Culinary Arts and 10 Agriculture teams)

Registration Includes: Public Power access

1 Beef Brisket, 1 Pork Rib Rack- 1 Whole Chicken - 20x20 grass pasture space

School Name: _____

School District: _____

Team Name: _____ Teacher Name: _____

CHECK TEAM BOX: Culinary Arts OR Agriculture: OR Combined Team

School Phone #: (____) _____ Cell Phone #: (____) _____ (onsite contact)

Email 1: _____ Email 2: _____

Address: _____

Method of Payment: _____ CHECK _____ CASH _____ PAID IN FULL



OFFICIAL REGISTRATION FORM

TEAM MEMBERS

(Please print the full name, first and last name for each student on your team)

TEAM NAME _____

Name: _____

Name: _____

Name: _____

Name: _____

Name: _____



2016 HIGH SCHOOL BBQ COOK-OFF RULES

____ I agree to abide by contest rules and regulations as stated in the rules and regulations packet.

____ I have read and understand the Release of Liability and have signed and turned in my Liability Release.

Make checks payable to:

Burnet High School Culinary Arts 1000 Green Mile Road, Burnet, Texas 7861

ATTENTION: Jan Holder

Signature: _____

Print Name: _____

Title: _____

CATEGORIES

TOP FIVE FROM EACH CATEGORY WILL BE AWARDED

MEAT –

NOTE: GRAND CHAMPION WILL BE CHOSEN BASED ON BEST OVERALL MEAT SCORE FROM ALL THREE MEATS.

- Beef Brisket (donated item so all have the same size and meat)
- Pork Ribs (1 rack donated)
- Chicken (1 half) **MUST PROVIDE**

ALL OTHER FOOD MUST BE PROVIDED BY THE SCHOOL AND TEAM

OPEN – FREE STYLE (ANY ITEM COOKED ON A SMOKER)

BEST BBQ SAUCE

BEST BEANS

BEST DESSERT

BEST DRESSED (Judged on Uniform theme and or clothing attire)

MOST SCHOOL SPIRIT

BEST RIG

Basic Rules:

See rules packet for complete rules.

- All meats must be prepared on site.
- Meats will be judged on taste, cut, tenderness and appearance
- No pre made spices, sauces, rubs, ingredients. Everything must be made, measured, and cooked on site\ by the students themselves.
- Each team is allowed 2 Adult Mentors who may only verbally communicate with their team from outside the 20X20 area designated for cooking. **MENTORS MAY NOT TOUCH ANY EQUIPMENT OR PRODUCT!**
- Contestants are responsible for the removal of all trash, ashes and debris
- Availability of electricity is limited
- No vehicles, driven, towed and any others are allowed in the cooking area after pits and equipment are dropped off.
- Each team must provide one working fire extinguisher at check in and registration and have it present in their pit area at all times of the competition,.



2016 HIGH SCHOOL BBQ COOK-OFF

RULES and REGULATIONS

These rules and regulations set forth by the Lone Star Barbecue Society Board of Directors in partnership with Burnet Consolidated Independent School District for the 1ST Annual High School BBQ Cook-Off.

MISSION: The High School BBQ Cook-off was created to support young people in the learning process of competition BBQ and the art of Smoke, Fire, and Outdoor cooking. Our future goal is to grow this event to help students with scholarships for school and to showcase the wonderful Career and Technical programs across the State of Texas educating our first leaders while cooking BBQ in a fun relaxing environment.

LSBS PURPOSE: Lone Star BBQ Society is organized for charitable and educational purposes, including, for such purposes, the making of distributions to organizations that qualify as example organizations under Section 501(c) 3 of the Internal Revenue Code. To foster and promote the furthering and appreciation of the State food of Texas, barbecue while sharing their knowledge with the future generation of pit masters.

To sanction competition barbecue cook-offs and provide fair rules and fair judging for all contestants who participate.

SCHOOLS/ TEAM EQUIPMENT: Schools and or teams will provide all equipment to include – Meals for students, BBQ pits, Grill, Fire Barrel, Ice Chests, Cooking Equipment, Tents, Tables, Chairs, and any Additional Food Items not provided by the competition organizers as part of the registration fee.

COOKED ON SITE - All meat will be brought to the cooking site RAW! No pre-marinating presoaking or pre-spicing prior to START TIME. Meat may be pre-trimmed.

Meat may be inspected by the Promoter or their representative at their discretion at any time and will be checked in at registration. Meat will be prepared from scratch within the time constraints of the cook-off. No meat will be allowed to leave the team site. The start time is after check-in and team orientation. Cooks can then begin to spice/marinate The

promoter will hand you the turn-in times, rules and a Tray pick-up form checked and signed, which you bring to the designated area at the time specified in the form, to get your turn in trays

TURN IN TIMES - Turn-in times shall be posted on site and will be given to head cooks at check-in. Judging Coordinator will determine the times with the promoter and announce at the team orientation. If there are a large number of cooks 50 plus turn-in times will be expanded to a hour and a half increments. Special circumstances (additional categories) may dictate different time variables.

Brisket will always be the last turn in.

TURN IN QUANTITIES –

Brisket. Cook's will turn in seven (7) full slices, approximately 1/4 to 3/8 Full slices, with the ends of the brisket. If sliced to thick or to thin the cook will be required to correct it.

Pork Spare Ribs. Cook will turn in seven (7) pork spare ribs a St Louis style is OK.

Chicken. Cook's will turn in one half of a whole chicken not dis-jointed containing Skin, breast portion, leg, thigh and wing (with or without wing tip).

No head cook will be allowed to cut off another head cooks meat and turn it in for judging.

They must turn in their own prepared meat. Other types of meat will be addressed later in this section.

PITS - - Pit will be any commercial or homemade, trailered or un-trailered pit or smoker, may include gas or electricity for use to start natural fiber (wood) substance only. All fires for cooking meat must be wood or wood products (charcoal) or wood pellets. No gas or electric cooking heat.

Back Yard Cooker - Any cooking device by design or nature that is inherently portable and by design is intended for recreational cooking.

- **Open Fires** – we recognize that open fire, ground pits are used in some areas. It is in the interest of safety, a barrier shall be place around said open fire pit. A fire extinguisher shall be readily available. NO fires shall be built on top of the ground.

OTHER CATEGORIES - Promoter shall advise cooking teams in advance of any additional categories. The following categories will be judged .Teams do not have to enter every category but may have one entry per category per team.

OPEN – FREE STYLE APPETIZER - 5 portions

ANY ITEM COOKED ON A SMOKER – example: jalapenos, quail, bell peppers,ect)

BEST BBQ SAUCE – 1 cup of sauce presented to the judges

BEST BEANS – 1 pint of beans

BEST DESSERT – 5 portions

BEST DRESSED (Judged on Uniform theme and or clothing attire)

MOST SCHOOL SPIRIT

BEST RIG

MARKERS AND GARNISH – Cooks may cook with sauce, however when preparing meat for turn in, nothing may be added to the meat in the tray. 1 Cup of Sauce will be presented separately for judging. Cook will be asked to correct their tray if sauce or juice is added to the meat in the tray. Nothing should be puddled in the tray. Any and all garnishes for MEAT are prohibited

DISQUALIFICATION – If a tray is found to be in violation of LSBS rules., If a head cook has turned in for judging, a cut off another head cooks meat. The turn in is raw meat, it will be disqualified at the discretion of the LSBS judging coordinator. If any pre made products are used. If TEAMS violate the Professional Code of Conduct.

TIEBREAKER FOR GRAND CHAMPION AND RESERVE CHAMPION – Brisket will be the tie breaker at the HIGH SCHOOL BBQ cook-off, if it cannot be broken with brisket pork spare ribs are next, then chicken.

BEANS: Will be started at the cooking site from dry pinto beans. Cooks may cook with condiments but when turned in nothing is to be included in the bean cup larger than the bean. It will be disqualified by the Judging Coordinator if something is found by the judges larger than the bean in the bean cup.

TEAM MEETING - the cooks meeting will be held at the discretion of the Judging coordinator. Usually 9:00 am Saturday Morning. This will be told when you pick up your trays. He/She will go over all LSBS turn -in rules pertaining to the judging of your product. All head cooks or representative must attend. Any questions should be asked at this time to the Judging coordinator.

JUDGING FORMAT - All entries will be submitted in identical containers 9x9 hinged foam trays (**PROVIDED**)with a matched pair of blue identically numbered theater tickets affixed to the tray, a piece of foil for each container, which have been brought to the site by the Judging Coordinator. Each head cook will be instructed to PRINT his/her team name in black sharpie ink on the blank side of the ticket when picking up their trays. This ticket only will be used to match to the ticket on the winning box. Only the team name written on the winning ticket will go on the winner's sheet, by the judging coordinator.

JUDGING – All trays accepted at the turn will be inspected for the correct thickness and quantiles. All tray accepted will go to the judging table to be judged.

JUDGES - It is the promoter's responsibility to get all the judges seated at the table before the tray turn begins. LSBS recommends the promoter gets a minimum of five (5) judges per table. Head cooks are prohibited from judging but are encouraged to watch the judging processes. The approved L.S.B.S. Judging sheets will be used. Judges will be instructed on how to pass the trays, fill out the score sheets, using the pallet cleansers the correct use of the Knife and fork, and the scoring processes. There should be no more than twenty (20) trays per table.

NOTE: It will be the head cooks responsibility to obtain and adhere to the rules and guidelines of the contest.



