

# Valga-Valka Border Fair Barbeque Competition “Borderless BBQ 2023”

Venue: Valga

Time: Saturday, 6th of May 2023

Place: Tartu Street 2, on the square near the old watermill, Valga

8:00 – 10:00	Arrival of teams and delivery of competitions raw products
10:00	Opening ceremony of Borderless BBQ 2023 competition.
12:00	Meeting of the judges and registration
12:30	Training of the judges
13:00	Beginning of serving of the competition works for the judges
16:00	Award ceremony of the winners

## Registration and right to start

- Competition teams are expected to have registered with their Estonian or Latvian contact persons by noon (12:00 p.m.) on 24th of April 2023. There can be up to 5 persons in a team.
- After registration, a confirming note with an invoice (from Valga or Valka municipalities) will be sent by E-mail and payment for participation fee is expected to be paid latest by 5th of May 2023

Contact persons:

In Latvia – SNIEDZE RAGZE [Sniederagze@inbox.lv](mailto:Sniederagze@inbox.lv) +37126488684

In Estonia – IVITA ERSTO [ivita.ersto@vkok.ee](mailto:ivita.ersto@vkok.ee) +376 68575

## Participation fee

Participation fee for all the teams will be 30€

## Assessment timing of the competition dishes

At 13:00 – Dish No 1 Chicken

At 13:30 – Dish No 2 Rib

At 14:00 – Dish No 3 Beef

At 14:30 – Dish No 4 Vegan Grill

Assessment shall be carried through using the blind assessment method. Admission of the works is open in the jury tent 5 (five) minutes before and 5 (five) minutes after the point of assessment timing.

**All of the competing teams will be provided with a basket containing all obligatory raw products.**

The organisers provide all the teams with similar quality and quantity of raw material. Competing dishes can be made only with provided products!

Baskets contain the following products:

- 2 rib plates
- 1 beef striploin ca 2kg
- 2 kg of chicken thighs

## Definition of dishes to be prepared

Every team shall prepare 1 competition entry container for the judges to assess. **The container for the judges to assess has to contain at least six (6) separately identified portions.** The same rule apply to Vegan Grill food as well.

The containers/boxes that are submitted to the judges should never contain anything else but processed raw products and main ingredients given to the teams. For plating, it is allowed to use only lettuce and curly parsley (that teams provide themselves if needed). Containers may never contain uneatable substances.

It is prohibited to have sauce and other additional substances in the container for judges.

## Competition dishes

### Dish No 1. Chicken

Submitted chicken portion has to include bones.

### Dish No 2. Rib

Submitted rib (rib plate) has to be prepared in one piece.

Rib portion has to include bones.

### Dish No 3. Beef

Beef given to teams does not need to be prepared in one piece!

The beef pieces in the container submitted for the judges may be sliced, diced or pulled.

## Dish No 4. Vegan Grill (Freestyle)

In order to prepare the Vegan grill, the teams may have along and use any foodstuffs on free choice. At least 60 percent of the Vegan-Grill dish has to be prepared in an BBQ oven or grill. Vegan Grill must be 100% plant origin. (NB- Honey isn't vegan product!)

Aids and appliances such as aluminium foil, skewers, etc. may be used while preparing but they are not allowed to be put into containers for the judges to assess.

## Assessment criteria for the judges:

Assessment criteria in case of dishes 1, 2 and 3:

- A. Appearance of the main component
- B. Preparedness of the main component
- C. Taste of the main component

Entries that have additional garnish or decoration material shall be rejected and assessed by zero (0).

Assessment criteria for entry dish Vegan-Grill:

- A. Appearance
- B. Taste
- C. Creativity
- D. Is it real 100% vegan and BBQ/grill

Depending on the number of competing teams, there will be at least 6 judges in the jury. In every category of the competition, the highest and the lowest result given by the judges shall be excluded.

Assessment goes as follows:

Scale 1.0 – 10.0:

- 1 Spoiling of competition work (marking, uneatable substances)
- 2 Strongly charred or still too raw
- 3 Strongly over or under grilled
- 4 Over or under grilled
- 5 Satisfactory
- 6 Good
- 7 Very good
- 8 Outstanding
- 9 Excellent

10 Absolute top

## BBQ and grill equipment

For preparing, it is allowed to use only log, wood pellets or charcoal combustion BBQ ovens and grills.

## Electricity/water supply

### Electricity supply

Access to electric power is enabled. The teams are recommended to have bring along their own extension cables.

### Water supply

There is a water supply available at the venue (only cold water). You need to bring your own water.

## Safety precautions

In order to ensure fire safety, every team should have along their checked and certified fire extinguishers and fire blankets.

## Competition site

Every team will get its competition site of 4x6 meters. In case a team needs a larger site, the team is expected to submit a relevant application.

In case teams wish, they may use the same tent for preparation of competition works, but distinctness of teams must be explicitly visible. It is prohibited for different teams to use the same barbeque oven or grill.

## Assessment and judging

Judging will be run according to the rules and regulations of WBQA.

Component containers for blind assessment shall be given to teams on the day of competition and only these containers may be used. Boxes returned for assessment will be remarked before submission to judges.

It is prohibited to use markings, labels or tags referring to a team. Violation of rules and regulations of the competition will lead to disqualification of the team by the Chairman of the Jury.

## Titles and awarding

Cumulative results of all assessments will determine the Grand Champion of “Borderless BBQ 2023”.

The winning team of each category will also be awarded.

There will also be a special competition round for schools, educational establishments and students’ teams called “Borderless BBQ Junior 2023”.

The teams have also a possibility to promote themselves offering the audience barbecue presentations with prepared food as well as barbecue delicacies.

## Promotion by competing teams

A competing team may promote its sponsors during the competition as follows:

- In order to promote sponsors, a team may have a designed poster covering an area of 1 sq m. This advertising notice has to be a square sized 1x1 m.
- There may be logotypes of the team sponsors on the clothes of team members (top and aprons)
- All the teams and team members give the organisers and their partners the rights of media and advertisement to publish and promote the event through photographs, words and sound in printed and televised media, over the radio, on television and the Internet.