**Open Lithuania Barbecue Cup**

**June10-11, 2017**

**Birštonas Lithuania**

**Dates, time and venue**

The championship will take place during the Baltic Barbecue Championship on **June 10-11, 2017 in Birštonas, Lithuania**

The categories shall be the following: **fish, poultry, pork (ribs), beef (breast), beef burger, pork bbq and dessert.**

A team, participating in a Grand Championship, shall take part in all meat, fish and dessert preparation competitions. Types of fish, parts of meat and additional components shall be announced in one month prior to the event.

Dessert is a special category, established in honor of the First President of Lithuanian BBQ Association.

Dessert is a free category. A team could bring its components, however 30 percent of the dessert is to be made using grill.

Competition of the captains and the Whole Hog Competition:

Participation is not mandatory, as the competition points shall not be included into the total score, but it shall be a separate nomination for the best dish.

**9 June, Friday**

Team setup: from 18.00

Food baskets shall be delivered: 20.00 – 21.00

Team captains meeting in judges’ tent: 19.00

**10 June, Saturday**

Judging dishes shall be delivered: 11.00

**Official opening ceremony: 12.00**

**Delivery time: fish 13.00**

 **poultry 14.00**

 **pork (ribs) 16.00**

 **beef burger 17.00**

**Captains competition shall include at least 8 portions or at least 2kg in one piece in the Guests tent: delivery 18.00**

**Welcome of teams, guests and judges: 19.00**

**11 June, Sunday**

**Delivery time: Pork bbq 11.00**

 **Beef breast 13.00**

 **Dessert 14.00**

**Whole Hog delivery 12.00**

**Award ceremony: 16.00**

**Registration**

**Registration is available online from 6 March to 1 June 2017 via www.*grilis.net*.**

**Registration fee is: Whole Hog BBQ Championship 150 Eur.**

**Registration fee is: Lithuanian Open BBQ Championship 150 Eur.**

**Registration fee is: Whole Hog BBQ Championship and BBQ Championship - totally 200 Eur.**

**What is provided**

 3x3 m tent on a 4x6 m cooking area will be provided by the organizer. There will be space for 1 car or a trailer near the competition area. Additional parking space will be available upon requests.

Low ampere 220V power is provided in the competition area. If you need more power you should bring you own generator, and install it in a special area.

**Cleanliness of the cooks and food processing area is required and monitored.**

**18 l watertank and a 10 l bucket for used water will be provided for every team.**

Tap water to fill the tank will be also provided in the competition area.

Waste water should be collected and disposed in a labeled container or manhole. Trash bags will be provided for every team, containers are near the competition area.

Security service will guard the competition area, however, the organizer is not responsible for any property or belongings left on the competition arena.

**“Food basket”**

**“Food basket”: 2 kg of fish, 4 chickens (each 1,5 + kg), 2 sets of pork ribs (each 1+kg), 2 kg of beef breast part, 2,2 kg of pork neck, 10 pcs. of burger rolls and burger beef, lettuce, parsley for container bedding.**

**Cooking devises** can be freely selected with **limitation of only wood and charcoal being used as fuel.** Electricity and gas are permitted for preparing mop sauces and ignition, only. **Electric skewers and pellet smokers are permitted.**

**Temperature and airflow control devices are permitted.**

**Cooking on or in the ground is not allowed**.

**Fuel**

**2 charcoal packages** ( each 10kg) shall be delivered upon the team request. Only leave wood charcoal is allowed, upon the teams‘ request one pack of 50 l is presented.

**Basic rules and regulations**

**The rules and regulations of the Barbecue Championship are based on internationally recognized standards.**

**Team**

Team can have **maximum 5 members.** Team has the captain. Team captain is responsible for the team and all actions in the competition area and outside, if the team members are involved. Team captain communicates with the representatives of the organizing and sanctioning bodies. One member shall belong to only one team.

**Advertising**

**Team can advertise sponsors inside the tent, only, with the exception to the competition dress.** National flag and team name/logo can be exposed outside.

At least one set of items from every sponsor package given to the team should be exposed on site.

**Team competition area**

Each team will have a numbered and assigned **4x6 m competition area** with a **3x3 m tent**, **2 tables** **and 2 benches**. The cooking area is in front of the tent.

**Team has to clean his competition area after competition** and get permission to leave from the technical supervisor.

**Equipment**

**The team shall provide all equipment.**

For the team coming far away (or by plane), the organizer can assist in renting a pit or a skewer, if such available in the region.

**Team competition zone**

Each team will have a numbered and assigned **4x6 m competition area** with a **3x3 m tent**. The cooking area is in front of the tent.

**Every team should have a fire extinguisher (X kg) and fire blanket on site**.

**Fire retardant base should be used under the cooking device.**

Technical supervisor will control fulfillment of security regulations.

**Every team should have a first aid package.** Team is responsible of all accidents in their cooking area and arising from their action or inaction in their cooking area.

**The team shall provide: tables, benches or chairs, small appliances, extension piece if electricity is applied, thermo bags or fridge for food. Charcoal shall be delivered on site.**

Equipment and preparation

Equipment shall be provided by the teams.

Meat pickling and preparation processes shall take part in a competition zone.

Observe equipment and food processing order, it shall be monitored strictly.

**Advertising**

**Team can advertise sponsors inside the tent, only, with the exception to the competition dress.** National flag and team name/logo can be exposed outside.

At least one set of items from every sponsor package given to the team should be exposed on site.

**Food preparation restrictions**

**The food, allowed for delivering Championship dishes must not be fried or boiled.**

**It is not allowed to share for preparation zones or equipment.**

**Only lettuce and/or parsley provided by the organizer can be used for bedding.**

**Nothing else can be served.**

**Meat, fish or other products shall not be sculptured or presented in a way to make it identifiable for judges committee.**

FORBIDDEN: to use circulators “SOUS-VIDE” , smoking devices “Smoking Gun”, frying equipment, cooking sleeves, gas or electric grills or stoves, to bring presented food baskets out or territory. Technical judges shall control the processes.

**Meat, fish or other products shall be smoked in the special site only. A team shall be disqualified for unlimited alcohol consumption.**

**Judging/presentation/time limits**

**Only IGBU, WBQA and KCBS certified judges can judge the championship.**

**Blind judging**

**Serving (6 portions) has to be prepared in the container** **delivered by the organizer for** **blind tasting.**

**Total amount of portions: 8, including 1 demonstrative, 1 for auction.**

**Nothing else than the meat and bedding can be served.**

The serving has to contain **meat from three cuts**.

The three cuts are **shoulder, loin and ham**.

The meat served can be **sliced, pulled or mixed.**

**Only lettuce and/or parsley provided by the organizer can be used for bedding.**

**Meat shall not be sculptured or presented in a way to make it identifiable.**

**Additional saucing is not allowed, when served.**

**10 minute window is given** – that means team has to turn in the container for blind judging during the period 5 minutes before - 5 minutes after the entry time.

The exact entry times can be specified at the captains meeting.

**Judging criteria**

The dishes for judging shall be delivered by the captains.

**Tasting** will evaluate **appearance, tenderness, smoke absorption (smoke ring) and taste** of meat/fish/dessert.

Scores 1-10 will be used (specifying explanations for judges are given on the score-sheets)

The scores of appearance, tenderness and taste have different weight, which increases from first to last.

Summing the servicing scores will influence the winner of this category, and the total score of 6 categories will give the final winner of the Lithuanian BBQ Championship.

**There are prizes for Grand Champion, Reserve Champion and Second Reserve Champion, and special prizes and diplomas for the winners 1 – 2 – 3 in separate categories, also the Captains and Whole Hog categories.**

**Prizes are as follows:**

**1 place 1000 EUR;**

**2 place 500 EUR;**

**3 place 300 EUR;**

**Whole Hog 500 EUR;**

**and sponsors awards.**