**Ken Switzer, MA FWMCS**

Masters Degree in Teaching and Learning in Higher Education.

Degree in Culinary Arts

International Epicurean World Master Chefs Society.

American Culinary Federation Inc. International Epicurean World Master Chefs Society.

American Culinary Federation Inc.

The Irish BBQ Association

Ken has worked in Harrods Department Store London, Hyde Park Hotel London, Hotel des Bergues in Geneva, Switzerland during his long and varied career.

**Jaan Habicht**

Born and lived most of his life in Tartu, Estonia. Educated in molecular biology and environmental technology at University of Tartu.

Estonian Science and Technology Award (1992).

Worked as part time lecturer and tutor at the University for more than 30 years.

Was executive broadcaster of No. 1 radio station in Estonia, Radio Elmar and Radio Kuku for 16 years (1996-2012).

Got involved in barbecue at the first World Barbecue Championship in Lisdoonvarna, Ireland, in 1989.

Grandfather of Estonian barbecue.

Lifetime member of KCBS, honorary citizen of Kansas City (1989).

After a long pause in the nineties was elected Honorary President of Estonian Barbecue Association (2001).

Member of WBQA since 2001.

Captain of Estonian award winning team BBQ Symphony (2001-02).

WBQA World Reserve Champion and entry Champion (2002).

International championships entry winner (Jamaica 2003, Ireland 2008).

Estonian 1st whole hog barbecue champion (2002).

Organized World, European, international and country championships.

Judged a number of competitions.

**Barbecue chemistry for non-chemists
Institute of Chemistry, University of Tartu, Estonia**

A few years ago, during his PhD studies in environmental technology, Jaan had to prepare a course in subject - university teaching. Because of his hobby, he thought of doing something exceptional and prepared a workshop “Barbecue chemistry for chemists.” But as the first listeners were PhD students from different faculties (mainly social sciences), he had to make another version of the lecture – barbecue chemistry for non-chemists. Both were a success, partly because theory was supported by barbecue from a World Reserve Champion. This is now the third try, more competitive barbecue and judging oriented. To give the listeners an idea about chemical processes behind the appearance, texture and taste of barbecue food. What to expect, if it comes from grill, conventional barbecue pit or smoker. It is all about physical chemistry – kitchen thermochemical processes. Simply about grilling, smoking and barbecuing chemistry - browning and flavour reactions, colour changes and smoke ring.

**Tana F. Shupe, Ph.B.**

For 15+ years, Tana managed the Jack Daniel’s World Championship Invitational Barbecue, which is arguably the most prestigious barbecue competition in the world. She grew that contest from 25 U.S. and one Canadian team, to 60+ U.S. grand champions representing contests that were qualifiers for “The Jack” and 20 teams from outside the United States representing 15+ countries. Those teams competed in four mandatory categories and six ancillary categories that Tana designed for the event. During that time, she also added a contest for 48 regional “Shade Tree” teams who competed in two categories, and a contest that required seven specially-selected teams from within and outside the U.S. to compete in a unique culinary-based event.

Since 1990, Tana has judged over 100 barbecue competitions in the U.S. and Canada, Switzerland and Ireland. She also organized and has been a member on numerous teams at competitions in Jamaica, Ireland and Switzerland.

Tana has been an active member of the Kansas City Barbeque Society, is a Master Certified Judge, a Certified Table Captain, and served on the KCBS Board of Directors for six years. While on that board, Tana served as secretary for several years and established a Philanthropy Committee which has provided scholarships to approximately 100 students and has given grants to numerous non-profit organizations. She was awarded a Ph.B. … a somewhat tongue-in-cheek degree … although she was required to justify receiving that degree by (1) relating what significant contribution she had made to the barbecue community, (2) writing a dissertation, and (3) taking an oral examination before a panel of U.S. barbecue icons. One of Tana’s justifications under (1) was encouraging participation from an ever-increasing number of barbecue competitors from outside the U.S.

Tana has assisted at and/or taught numerous judging and table captain classes, and she now serves as a Rules and Regulations consultant for the World BBQ Association.

**Kim Schulz** has been an active BBQ enthusiast and promoter of Grill & BBQ in Denmark since the late 90's.

Since 2007 Kim has been the president of WBQA in Denmark and organises the annual National Danish BBQ Championship. During all the competitions he has been the head judge and judge trainer with over 130 judges trained in the use of the WBQA rules in Denmark. Kim himself is also a trained judge in both KCBS and MBN organizations.

In 2008 he joined the Danish National BBQ Team and has been competing at BBQ competitions with that team until 2014 where he decided to leave the team to focus on organizing competitions instead. With the team he has been called on stage with top-3 places (including 1st places) at (among others) huge and famous BBQ competitions like Jack Daniels Invitational BBQ competition, Memphis In May World Championship BBQ Cooking Contest, etc.

In 2013 he and the team won the WBQA World Championship in Saida, Morrocco.

**Mike Thompson, USA**

Mike has been involved in BBQ competitions in the US and all over the world for the past thirty years and more. He is an expert at cooking barbecue, and in all aspects of BBQ competition.

Mike has now joined the World BBQ Association family as a valued consultant in Rules & Regulations.