

\$125 - Early Bird: \$100 by August 1

Team Registration Policies

Team Structure: Teams will consist of one (1) head cook and two (2) additional team members. All minors must be accompanied by a guardian.

Team Sites: Each team will be provided a 16x16' space (the width of two parking spaces) to set up their cook site. All trailers, grills, tents, tables, chairs, generators, and equipment must fit within the allotted space.

What to Bring: Teams will be responsible for providing **ALL** of their own grills, tables, cooking utensils/supplies, fuel, ingredients, and power source/generator (if you need one).

Grills/Cooktops: Teams are allowed to cook on any apparatus they prefer. Keep in mind that you might want/need a flat-top grill for the Smash Burger portion of the competition. Open fires (for charcoal or wood grills) are permitted. Each team with an open fire must have, in their cook site, a 10 lb fire extinguisher. A contained fire apparatus (propane grill, propane flat top, pellet grill) are allowed. Each team **MUST** provide a grease catch pan for each grill/cooktop. Each team is responsible for all grease collection and disposal.

Food Safety:** All burgers must be cooked to food safety rules found at the end of the rules page. Please review the food safety rules before cooking in the competition

Load-in: Teams may check-in and set-up their cooking site starting at 2:00 PM on the day of the competition.

Load-out: Teams are responsible for removing all trailers, grills, tents, tables, chairs, generators, equipment, and TRASH by 10:00 PM on the evening of the competition. Any trash left behind will be a violation and be fined \$50 and not eligible for next years competition.

Mandatory Cook's Meeting: There will be a MANDATORY cook's meeting at 10:15 AM at the main judging tent. Teams must be represented by at least one team member. All containers and ingredients will be distributed at this meeting. The rules and judging format will be covered and questions will be answered. **ALL COOKS MUST BE PRESENT TO COLLECT THEIR TURN IN CONTAINERS AND COMPETITION MEAT AT THIS MEETING.**

Categories: Teams will have the opportunity to compete in 3 possible categories. These categories might change or increase from year-to-year. For 2024, they will be as follows:

Smash Burger - The classically thin, pressed burgers that highlights your ability to make a simple, yet dynamic flavor pallet. The winner of this category gets free entry to next year's event.

Chef's Choice - Anything goes... No ingredients are off limits. You select the meat (or lack there of) and let your imagination and creativity run wild!

Cover Burger - Make your interpretation of the burger that belongs on the front cover of the magazine.

Entries: All entries will consist of two (2) individual, identical burgers for judging. Each entry must consist of two identical burgers for judging. All entries will be presented to the Judging area by the times indicated. Entries should have NO distinguishing marks or identifiers. Each cook team must provide all components of their burger entry for the Cooks Choice category.

Turn-in's: Turn-in times will be as follows:

4:00 - Smash Burger

4:45 - Chef's Choice

5:30 - Cover Burger

7:00 Awards Ceremony

Judging Format: Burgers on the Bricks is a blind judging event. Judges will not know which team an entry came from and teams will not know who will be judging their entries. Each entry will be judged in a single round. Each judging table will consist of 6 judges. Each entry will be presented to two tables of judges. All scores will be totaled from the two tables of judges. Points will be compiled for teams with multiple entries for consideration in the Grand Master Award.

Judging Criteria: Each entry will be given a score from 1-10 in the following areas:

Appearance - 30%

Taste - 50%

Execution - 20%

****Ground Meats:** *This change does not apply to ground meats, including beef, veal, lamb, and pork, which should be cooked to 160 °F and do not require a rest time.*

****Poultry:** *The safe cooking temperature for all poultry products, including ground chicken and turkey, stays the same at 165 °F.*

Registration 2024 Early Bird Entry Fee (until August 1)

Team Registration Form

Date _____

Team Name _____

Primary Contact _____

Phone * _____

Email * _____

Signature * _____

Team Structure: Teams will consist of at least one (1) head cook and one (1) additional team member. All minors must be accompanied by a guardian.

Team Sites: Each team will be provided a 16x16' space to set up their cook site. All tables, chairs and equipment must fit within the allotted space.

What to Bring: Teams will be responsible for providing ALL of their own grills, tables, cooking utensils/supplies, fuel, ingredients, and power source/generator (if you need one),.. Open fires (for charcoal or wood grills) are permitted. Each team with an open fire must have, in their cook site, a 10 lb fire extinguisher. A contained fire apparatus (propane grill, propane flat top, pellet grill) are allowed. Each team MUST provide a grease catch pan for each grill/cooktop. Each team is responsible for all grease collection and disposal.

Food Safety**: All burgers must be cooked to food safety rules found at the end of the rules page. Please review the food safety rules before cooking in the competition.

Load in: Teams may check-in and set-up their cooking site starting at 2:00 PM on the day of the competition.

Teams may come-and-go as needed as long as they have a representative present at the 3:00 PM meeting. A mandatory cook's meeting will start at 3:00 PM and all set-up must be completed by the time the cook's meeting starts.

Load-out: Teams are responsible for removing all trailers, grills, tents, tables, chairs, generators, equipment, and TRASH by 10:00 PM. \$50 charge will be applied to anyone leaving trash and or grease or equipment behind and not be allowed to enter next year.

By typing my name below, I acknowledge that I know what is required of me and I agree to adhere to the policies.

Signature * _____