



Kids Kicking Cancer – TX

2025 BBQ Cook-Off Rules

Friday, October 17, 2025 - Jackpots

4:30 PM – Cook's Meeting

(Pick up turn-in trays for Friday & Saturday)

6:15 PM – Turn-In Margaritas

Trophies: 1st, 2nd, and 3rd place.

Rules:

1. Registration cut-off time is 4:00 PM, Friday, October 17th.
2. All participants must prepare drinks onsite.
3. Teams will receive cups at check-in/registration.
4. Lids are not required for turn-in.
5. Garnishes are allowed.
6. Turn-ins will not be accepted after 6:15 PM.

Judging Guidelines: Appearance; Taste; Execution; Overall Impression

7:00 PM – Turn-In Fajitas (Beef)

Trophies: 1st, 2nd, and 3rd Places

Rules:

1. Registration cut-off time is 4:00 PM, Friday, October 17th.
2. All participants must prepare fajitas onsite, but may use pre-seasoned/marinated meat that, in good faith, was prepared only by the contestant.
3. Contestants must turn in at least 16 oz. of meat.
4. Teams will receive trays at check-in/registration.
5. Turn-ins will not be accepted after 7:00 PM.

Judging Guidelines: Appearance; Taste; Execution; Overall Impression

Calcutta (2 Meat: Brisket/Ribs) to follow Fajita Turn-in.



Saturday, October 18, 2025

Turn-In Times:

10:30am-Kids-Q (*pick up Pork Chops and Kids Q Cook's Meeting at 9:30am*)
11:00am-Chef's Choice
12:00pm-Chicken
1:30pm-Ribs
3:00pm-Brisket
5:00pm-Awards

Kids Kicking Cancer-TX Regulations

Head Cooks

The registered head cook must be at least 18 years old and must be present at the event. In the event of an emergency requiring the head cook to leave, the KKC-TX Event Representative must be notified immediately. The originally registered team may continue competing. However, if the head cook is not present at any point during the event, the team may not compete under that head cook's team name.

Entries Per Pit

KKC-TX allows only one (1) entry per head cook per pit. The KKC-TX Event Representative is responsible for ensuring compliance. A head cook may not submit multiple entries in the same category or submit different entries from the same piece of meat. Violations will result in immediate disqualification from the event. Additionally, a head cook may not register more than one team per contest or participate in multiple events on the same date using the same team name.

BBQ Pits

Eligible BBQ pits include any commercially manufactured or homemade smoker or pit, whether mounted on a trailer or stationery, that is commonly used in competitive barbecue. Gas or electricity may be used solely to ignite the fire but not for cooking. Pellet smokers are allowed. Electrical components such as spits, augers, and forced draft systems are also permitted.

Prohibited Cooking Methods

The use of heat lamps, proofing cabinets, or any other electrical heating or holding devices is strictly prohibited. Additionally, cooking methods such as sous vide, boiling, or frying of competition meats are not permitted under any circumstances.



Open Fires

KKC-TX acknowledges that open fires and ground pits are traditional in some regions. For safety purposes, all open fire pits must be surrounded by a clearly defined barrier. Additionally, a functional fire extinguisher must be kept easily accessible at all times.

Cooked On Site

Each team must consist of a head cook and any number of assistant cooks as determined by the head cook. Each team must provide its own pit(s), which may only be used by that team and must remain within their assigned cooking area. All competition meats must be prepared and cooked on-site, within the designated time limits set by the event promoter. Pre-trimming of meats is allowed, and meats may be removed from store packaging for trimming—unless local health regulations require that meats remain sealed until inspection. If such a rule applies, it must be clearly stated on the event flyer, so all teams are informed in advance.

Once a team and its KKC-TX meats have arrived on the event grounds, the meats may not be removed from the premises. Random meat inspections may be conducted by a KKC-TX Event Representative, or any KKC-TX Member. If any violations or irregularities are found, the team may be disqualified without a refund.

Sanitation & Clean-Up

All teams are required to keep their cook sites clean, organized, and follow proper sanitary practices throughout food preparation, cooking, and judging. Sanitary gloves must be worn always when handling food—failure to do so may result in disqualification. Teams are fully responsible for cleaning their site after the competition, including extinguishing all fires and removing all equipment. Compliance with all applicable federal, state, and local food safety regulations is mandatory. No refunds will be issued for teams found in violation. Any team that leaves their site in poor condition—such as trash, debris, or active fires—may be barred from participating in future events.

Judging

Each entry will be evaluated by a panel of six (6) judges, all of whom must be at least 16



years of age. Entries will be scored based on three criteria: **Presentation**, **Taste**, and **Texture**. Scores will range from **10** (highest) to **1** (lowest).

The judging criteria are weighed as follows:

1. **Presentation** – 18% (Weight: 0.72)
2. **Taste** – 46.5% (Weight: 1.86)
3. **Texture** – 35.5% (Weight: 1.42)

Blind Judging

Blind judging is the use of duplicate numbered tickets (e.g. theatre tickets). They will be used for all categories. In Blind judging one half of the double ticket will be enclosed in an envelope and will be secured (usually with duct tape) to the bottom of the turn-in tray. The other half of the ticket will be placed inside the tray with tape. When the head cook receives their judging trays, they need to print their Cook Team name and Head Cook name on their half of the ticket while in the presence of the KKC-TX representative. Any trays that appear to be marked/alterd purposely will be sent to the Head Judge, who will then decide if they are disqualified. Damaged trays will be replaced by the Head Judge. To be given a new tray all damaged trays and tickets must be given to the Head Judge at the time damage is noticed.

Single Round Judging

The KKC-TX Event Representative will assign approximately 10 entries per judging table, with six (6) judges seated per table. For each entry, the lowest score will be dropped, and the remaining five scores will be used to determine the entry's placement within that category. After all category scores are finalized, they will be combined to calculate each team's overall placement in the competition.

Judging Trays

KKC-TX recommends using a hinged Styrofoam tray without dividers, or a similar container approximately 9 inches square on the bottom. Each tray will include one sheet of aluminum foil (e.g., Reynolds 710, 9"x10"). All trays must be clean and free of any markings; marked trays may be disqualified at the discretion of the KKC-TX Event Representative. It is the cook's responsibility to keep trays clean and undamaged. Only trays and foil provided by KKC-TX may be used for turn-ins. Judging trays are non-transferable and remain KKC-TX property until judging is complete.



Judging Tray Contents

The KKC-TX Event Representative will inform all head cooks of the required meat cuts and quantities for each judging tray—typically during the Head Cook’s Meeting. Tray inspection will not be conducted by KKC-TX officials; it is solely the head cook’s responsibility to ensure compliance with all KKC-TX rules and regulations.

No garnishes or condiments are permitted in the judging trays. Additionally, sauces or liquids may not be added to the tray after the product is placed inside. While meats may be cooked with sauces or liquids, none may be added once the protein has been placed in the tray. Each tray must include one sheet of foil, unfolded and placed flat beneath the entry, as provided by KKC-TX.

The following tray contents are required for each category:

- **Chef’s Choice:** Nine (9) pieces/portions. Any cut or combination of meats is allowed. No garnish permitted. The provided foil must be placed unfolded at the bottom of the tray.
- **Chicken:** 1 half chicken. Pulled or shredded chicken is not allowed. No garnish permitted. The provided foil must be placed unfolded at the bottom of the tray.
- **Pork Ribs:** Nine (9) individually cut, bone-in ribs. Spare ribs, St. Louis cut, or baby back ribs are acceptable. No garnish permitted. The provided foil must be placed unfolded at the bottom of the tray.
- **Brisket:** Nine (9) slices of brisket. Slices and/or burnt ends are permitted. No garnish permitted. The provided foil must be placed unfolded at the bottom of the tray.

Garnish is defined as any item placed in the tray that is not part of the designated competition meat.

Tray Pick-Up

KKC-TX will issue a standardized tray pick-up form (no alterations allowed), clearly marked with the paid entry categories. This official form is the only acceptable document for collecting trays or other containers from the KKC-TX Event Representative or their designated representative. It is the sole responsibility of the head cook or their assistants to obtain this form. All judging trays must be picked up during the Head Cook’s meeting or



at a time that does not interfere with the judging process once it has begun. KKC-TX Event Representatives are not authorized to accept payment for any entries.

Turn-In Times

The standard turn-in times for KKC-TX recognized categories in a 4-meat contest are as follows: 11:00 AM for Chef's Choice, 12:00 PM for Chicken, 1:30 PM for Ribs, and 3:00 PM for Brisket.

Any tray turned in after the designated time window will not be judged.

Jackpot categories will not be submitted during the time slots for KKC-TX recognized categories. They must be scheduled either before or after the official KKC-TX turn-in times. On the day of the main event, a maximum of two (2) Open/Jackpot categories will be allowed, with additional categories permitted the day prior, at KKC-TX's discretion. Once turn-in times are established and announced at the Head Cooks' Meeting, no further changes will be made

Taste Judges

All tasting judges must be at least 16 years of age. KKC-TX utilizes six (6) judges per table for each judging session. It is the responsibility of KKC-TX to ensure an adequate number of qualified judges are available for the Event Representative to effectively manage the judging process. Head cooks are strictly prohibited from serving as tasting judges at any event in which they are competing. Smoking is not allowed in the judging area. Alcohol consumption is also prohibited during the judging of all categories, except for those designated as mixed drink jackpot categories. Any tasting judge found unable to meet the standards and expectations of judging will be asked to leave the judging table.

Tray Disqualification Criteria

Once a tray has been turned in, any violation of KKC-TX rules discovered thereafter may result in disqualification, at the discretion of the KKC-TX Event Representative. It is the sole responsibility of the head cook to thoroughly review and understand the KKC-TX Rules and Regulations to prevent such outcomes. The presence of any foreign objects (e.g., toothpicks, pins, string, garnish, etc.) within the entry will result in immediate disqualification. Additionally, entries that are not cooked to the USDA-recommended



minimum internal temperatures may be disqualified. All disqualification decisions will be final and made solely by the KKC-TX Event Representative.

Winner Announcements

Winners will be announced beginning with the categories, in the following order: Chef's Choice, Chicken, Ribs, and Brisket. Once these categories are completed, announcements will continue with the jackpot categories and any additional special awards provided by KKC-TX (such as People's Choice, Best Pit, etc.). Following the individual awards, the top ten overall teams will be recognized, including the Reserve Grand Champion and Grand Champion of the event. All winners will be announced by team name only. The announcements will be made exclusively by the KKC-TX Event Representative or a designated representative—no other individuals will be permitted to speak during the awards ceremony.

Team Disqualification

Failure to follow KKC-TX rules may result in the disqualification of the team(s) involved. All disqualification decisions will be made by the KKC-TX Event Representative.

Use of foul, abusive, or otherwise inappropriate language by the head cook, team members, or their guests may lead to immediate disqualification. Refunds are not guaranteed and are at the discretion of the KKC-TX Representative.

For questions about the cook-off please contact one of following:

KKC-TX: Trey Franks – 281-691-0743

KKC-TX KIDS Q: Johnie Kay Bourgeois_832-445-9437

KKC-TX Pit Boss: Glynn Opre – 832-297-8491