



**SEPTEMBER 11, 2025**

# **BBQ COOK OFF RULES**

1. The decision and interpretations of the Taste of Fort Macleod Rules and Regulations are at the discretion of the Taste of Fort Macleod Contest Committee at the contest. Their decisions and interpretations are final to the extent consistent and rules.
2. Each team shall consist of a chief cook and as many assistants as the chief cook deems necessary.
3. Each team will be assigned a cooking space and shall not exceed the boundaries of the team's assigned cooking space.
4. Contestants shall provide all needed equipment and supplies.
5. It is the responsibility of the contestant to see that the team's assigned cooking space is clean and orderly following the contest. Fires shall not be built on the ground.
6. All competition food goods shall be provided by the contestant. Competition meat may be prepared from raw on site or prepped off-site. Food safety rules must be followed under all circumstances and finished product must be served on-site.
7. Judging of each teams' entire presentation including meat and all sides prepared will start at 6:00 pm. Any modification of turn in times or the order the categories will be judged must be approved by the TOFM Committee. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be five minutes before to five minutes after the posted time.
8. Portions are to be appetizer or bite-sized, and must not exceed a 5" x 5" presentation. Garnish is optional, sauce is optional.
9. Each contestant must submit at least one (1) portions of meat per judge, enough for three judges and one portion of any sides prepared. \*Though the category is open, it must include a protein (vegetarian and/or vegan proteins are welcome).

**SIGN UP YOUR TEAM TODAY AT [FORTMACLEODCHAMBER.CA](http://FORTMACLEODCHAMBER.CA)**

