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# PITMASTERS BBQ BATTLE

## ENTRY CONDITIONS AND RULES - NATIONAL HOSPITALITY CHAMPIONSHIPS

All competitors must accept the terms and conditions of the event as outlined below.

Teams for the competition must consist of a maximum of 4 members and a minimum of 2 - Minimum Age 16 years

Entry fee \$250 per team - this fee covers all Pitmaster classes.

### Day 1 - Saturday 17 September "Pitmasters"

- Bump in opens Saturday 17 September 2021 at 10 am and must be completed by 5 pm
- Site inspections for food safety and equipment 5 pm
- Team briefing 6pm
- Cooking window opens at 6:30 pm

### Day 2 - Sunday 18 September "Pitmasters"

- Chicken Class turn in 10 am
- Pork Class turn in 11:30 am
- Lamb Class turn in 2 pm
- Beef Class turn in 3:30 pm
- Prizegiving as per NHC Schedule

### Bump in and Bump out conditions

- **Pitmaster Bump In:** from 10am Saturday 17 September and must be completed by 5pm
- **Pitmaster Bump Out:** by 8pm on Sunday 18 September
- Bump in and out times will be strictly enforced
- Whilst bumping in and out all teams **MUST** wear closed-toe shoes and hi-vis vests, you will get turned away if you do not have either item.
- **Sunday 18 September - Pitmaster:** The event is open to the public so there is an expectation that your area remains set up until 6 pm.
- You can start to tidy and pack your area; however, all marquees will need to remain up until 6 pm.
- No vehicles will be allowed onsite until 6pm.
- The site is on bitumen - please note that all teams must use weights to tie down their tents.
- Teams to bring their own extension cords, fire extinguishers, tents and lighting - cords must be tested and tagged certified.
- Teams to bring their own cooking and safety equipment.
- As this is a public event there is an expectation that you keep your site tidy - the public want to be able to see activity but we realise you need to keep the wind out. Protect accordingly.
- The majority of the competition will be on a tar seal carpark. Please start any charcoal in your smokers and not on the ground.

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## Team Site Inspection

**Pitmaster** site inspection will occur from 5 pm Saturday 17 September

Please check the NHC rules and Culinary Arts Guidelines as to what you are required to have as part of your team area (includes fire extinguisher, first aid kit, suitable food safety handling items, ice etc).

Ice is available onsite at \$5 per bag

## Team Briefings

**Pitmaster** team briefing will occur at 6 pm on Saturday 17 September at the Judges Tables.

## Alcohol / Drugs onsite

No alcohol is to be brought onto the site.

If you're visibly showing signs of intoxication you will be removed from the venue! Teams will also need to respect other people on site in regard to noise.

Drug use WILL NOT be tolerated onsite - Security will be onsite and if any team is caught with or using drugs they will be removed from the competition and face being banned from future events and the venue.

## Site Plan

The site plan will be sent out prior to the event.

Please note that spaces will not be allocated to teams within this map - we will allocate your space when you arrive to bump in.

Your sites are 6m x 5m so please stay within this allocated space.

All of the sites will come with power supplied. Can you please let the NZChefs team know if you have any issues with the allocated size or if you are using a trailer pit and require a slightly larger sized space as space is limited.

## Amenities

Toilets are located close to all teams.

There will be washing up facilities provided.

All grey water must be contained and emptied at the appropriate grey water facility on site.

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## Lighting

There is some outdoor flood lighting, however, please bring your own lighting for inside your space.

## Electrical Equipment

All electrical leads and equipment MUST be tested and tagged - an electrician will be inspecting these on site so please ensure you are using approved and tagged gear.

This will be strictly enforced; any non-compliant equipment/leads won't be able to be used.

## First Aid

We will have a first aid person on deck for the public event.

Each team will need to have their own first aid kit on site as well.

## Fire Safety

All teams are required to bring a fire extinguisher - this must be in working order.

Please start all charcoal in your smokers and NOT on the tar seal.

## Rubbish

We will have rubbish collection areas on site available to teams as well as charcoal-disposal facilities available.

You must leave your space as you found it! Clean all ash/charcoal and dispose of it in the provided facilities.

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## THANK YOU!!

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Thank you for entering and being a part of our event - we can't wait to see you and your teams in action here at the National Hospitality Championships in September, part of the National Hospitality Summit - Te tihi o Manaakitanga.

If you have any questions, please don't hesitate to contact Sandi - [salondirector@nzchefs.org.nz](mailto:salondirector@nzchefs.org.nz)



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# PITMASTERS BBQ BATTLE

## T401 - PITMASTERS BEEF CLASS

Competitors will need to prepare and present **four (4)** identical, individually presented main courses featuring NZ Beef as the protein, a prime and secondary cut, a balance of starch, vegetables, and suitable sauce(s).

The competitor must bring all ingredients including their Beef cuts untrimmed.

You must only use charcoal, wood or pellet BBQs and smokers. No Electric or Gas Appliances will be permitted apart from refrigeration.

Presentation Time: Sunday 18 September, 3:30 pm

## T402 - PITMASTERS PORK CLASS

Competitors will need to prepare and present **four (4)** identical, individually presented main courses featuring NZ Pork as the protein, a prime and secondary cut, a balance of starch, vegetables, and suitable sauce(s).

The competitor must bring all ingredients including their Pork cuts untrimmed.

You must only use charcoal, wood or pellet BBQs and smokers. No Electric or Gas Appliances will be permitted apart from refrigeration.

Presentation Time: sunday 18 September, 11:30 am

## T403 - PITMASTERS LAMB CLASS

Competitors will need to prepare and present **four (4)** identical, individually presented main courses featuring NZ Beef as the protein, a prime and secondary cut, a balance of starch, vegetables, and suitable sauce(s).

The competitor must bring all ingredients including their Lamb cuts untrimmed.

You must only use charcoal, wood or pellet BBQs and smokers. No Electric or Gas Appliances will be permitted apart from refrigeration.

Presentation Time: Sunday 18 September, 2 pm

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# PITMASTERS BBQ BATTLE

## T404 - PITMASTERS FRIED CHICKEN CLASS

Competitors will need to prepare and present **four (4)** identical, individually presented platters featuring NZ Chicken as the protein, any cut and suitable sauce(s).

This dish can be all about chicken rather than a dish! Minimum protein weight 120gm, maximum protein weight 250gm.

The competitor must bring all ingredients including their chicken cuts untrimmed.

You must only use charcoal, wood or pellet BBQs and smokers. No Electric or Gas Appliances will be permitted apart from refrigeration. Oil and fryers will be supplied.

Presentation Time: Sunday 18 September, 10 am