



# 2026 ALL STAR BBQ SERIES

*Official Team Information Packet*



## Welcome to the 2026 Famous Dave's All Star BBQ Series!

Thank you for choosing to be a part of the 2026 Famous Dave's All Star BBQ Series! Within this packet, you will find all the information you need. However, if you have any questions or concerns, please feel free to reach out to:

Terryl Miller at [terryl@worlfoodchampionships.com](mailto:terryl@worlfoodchampionships.com)

### TIMELINE

Time	Activity
7:00 am	Load-in & Meat Inspection <i>Note: You will be directed to your cooking spot upon your arrival by the Contest Rep. Please do not park yourself.</i>
8:00 am	Cook's Meeting
10:00 am	Competition starts
11:00 - 11:15 am	Chicken turn-in window
12:00 - 12:15 pm	Pork Ribs turn-in window
1:00 - 1:45 pm	Wild Card turn-in window
2:00 pm	People's Choice Public Sampling (Famous Dave's will start sampling when their restaurant opens up and you'll join at this time)
3:30 pm	Awards (winners announced)
4:00 pm	Load-out

### COOK SPACE

Each BBQ team will be allotted a cook space of approximately 2 parking spots. Teams will be loaded in by the order in which they arrive. Teams will be directed to their spot, where they will need to back in, drop their cooker and supplies, and then move their vehicle and trailer to the designated parking area, which will be shown to you once onsite.



## **PRIZE PURSE**

Grand Champion - \$1,000, plus entry into the 2026 WFC Barbecue Championship

Reserve Grand - \$400, plus entry into the 2026 WFC Barbecue Championship

People's Choice - Entry into the 2026 WFC Barbecue Championship

The first, second and third place in each category win the following amount:

First: \$500

Second: \$400

Third: \$300

## **PUBLIC SAMPLING**

All BBQ teams must commit to public sampling of chicken wings (approximately 100 - 200 per team, based on the size of the franchise and expected crowd) after their last turn-in. Wings will be provided to each team free of charge.

The winner of the Public Sampling of chicken wings will win entry into the 2026 WFC Barbecue Championship as mentioned above.

Teams are responsible for setting up their own temporary handwashing station, which must include pump soap, paper towels, a 5-gallon Igloo-style cooler filled with water, and a catch basin. Additionally, teams must supply food service gloves, a working meat thermometer, and a method to keep wings at the proper temperature throughout the sampling period.

## **Contest Rules, Regulations and Guidelines – Famous Dave's All Star BBQ Series**

1. The decisions and interpretations of the E.A.T.™ Rules and Regulations are at the sole discretion of the World Food Championships (WFC) Contest Representatives during the competition. Their decisions and interpretations are final, provided they remain consistent with the established rules.
2. Each BBQ team must include a head cook and may have as many assistants as the head cook deems necessary. A team shall not compete in more than one E.A.T.™ sanctioned contest under the same team name on the same date. Head cooks and assistant cooks may only cook for their designated team at the contest they are attending.
3. There is a MANDATORY Cook's Meeting for all cooks at 8 am on the day of the competition.
4. Each team will be assigned a cooking space. All pits, cookers, and equipment must remain within these boundaries. All seasoning and cooking of products shall be done within the assigned cooking space. Teams are not permitted to share cooking space or cooking equipment with other teams.
5. Competitors shall provide all needed equipment, supplies and electricity (electricity is not available onsite). They must comply with all electrical, fire and safety regulations. Additionally, an in-date fire extinguisher must be clearly visible and accessible at all times throughout the duration of the competition.



6. Fires shall be of wood, wood pellets, charcoal, gas or electric heat sources. Electrical accessories such as spits, augers, or forced draft are permitted. No open pits or holes are permitted. Fires shall not be built on the ground. LPG (Liquid Propane Gas) may be used but its use is subject to the final approval of the event organizer. All LPG equipment must have currently certified tanks and be equipped with properly functioning thermocouples. The use of propane is entirely at the discretion of the organizer and must comply with all applicable local regulations and safety requirements. Teams must consult with the event organizer **prior to using any LPG devices** on contest grounds.
7. All competition meats and ingredients are subject to inspection by the WFC Contest Representative during the times established by the contest organizer. Cooking shall not begin until the competition meat has been inspected by the Official Meat Inspector. Once the competition meat has been inspected, it shall not leave the contest site. All competition meat shall start out raw. Competition meat not meeting this qualification shall be disqualified. Due to the limited cook time of this contest, pre-seasoned and/or injected meat is allowed. Likewise, sauces and seasonings may also be pre-mixed.
8. The following cleanliness and safety rules will apply:
  - a. Use of any tobacco products while handling meat is prohibited.
  - b. Cleanliness of the head cook, assistant cooks, cooking device(s) and the team's assigned cooking space is required.
  - c. Shirt and shoes are required to be worn at all times.
  - d. Each BBQ Team needs to have a 3-compartment set-up. This means they have to provide separate containers for washing, rinsing and sanitizing utensils. Sanitizing should be implemented with the use of a bleach/water rinse (one cap bleach and gallon of water).
9. First aid is not required to be provided by the contest unless the contest organizer chooses to do so.
10. Prior to cooking, meat must be maintained at 40° F or less.
11. After cooking, all meat must be held at 140° F or above OR cooked meat shall be cooled as follows: within 2 hours from 140° F to 70° F and within 4 hours from 70° F to 41° F or less.
12. Meat that is cooked, properly cooled, and later reheated for hot holding and serving shall be reheated so that all parts of the food reach a temperature of at least 165° F for a minimum of 15 seconds.
13. It is the responsibility of the competitor to see that the team's assigned cooking space is clean and orderly following the contest. All fires must be put out, and all equipment must be removed from the site. It is imperative that clean-up be thorough.
14. SOME CAUSES FOR DISQUALIFICATION & EVICTION of a team, its members and/or guests:
  - a. A head cook is responsible for the actions of his/her entire team. If a team member violates any of the rules, the entire team will be penalized.
  - b. Serving alcoholic beverages to the general public.
  - c. Excessive use of alcoholic beverages or public intoxication with any disturbance.
  - d. Any use of any illegal controlled substances.
  - e. Foul, abusive, or unacceptable language or any language causing a disturbance.
  - f. Fighting and/or disorderly conduct.
  - g. Theft, dishonesty, cheating, use of prohibited meats, or any act involving moral turpitude.



- h. Violation of any of the E.A.T.™ BARBECUE Rules.

Excessive or continued complaints from teams on any of the above rule infractions shall be considered grounds for immediate disqualification from the contest by WFC Representatives, Organizers and/or Security. In addition, any violation of the above rules shall be reported to the WFC Staff and Officials who may in addition to the above disqualification impose additional penalties upon the team, the head cook, and its members including but not limited to disqualification from competing in E.A.T.™ BARBECUE events for a period of time not exceeding five years. All complaints of disturbance or violation of quiet time shall be reported to the WFC reps, staff and officials.

15. CLARIFICATION: If a team is late for turn-in, does not turn in a silver platter or is disqualified and not allowed to turn in, their turn-in will not be accepted and judged, and will receive no score. If a silver platter is turned in and then penalized or disqualified for any reason, such as no bone in pork ribs, etc., it will be judged and will receive a one (1) or one's (1's) in all criteria depending on the rule violation.

### Guidelines and Rules for E.A.T.™ Barbecue - Famous Dave's All-Star BBQ Series

1. For the purposes of E.A.T.™ Barbecue Rules and for this contest, Barbecue is defined as a low and slow cooking of the three main Meat Categories (see item 3 below) on a device defined in Contest Rules, Regulations and Guidelines (Page 3, item 6). Parboiling, Sous- vide, and/or deep-frying competition meat **is not** allowed. If any of the banned processes are discovered before the team turns in, the team will receive zeros. If discovered after turn-in, the team will receive a one (1) in all criteria for that entry.
2. The three main E.A.T.™ BARBECUE Meat Categories are:
  - a. **CHICKEN**: Chicken includes Cornish Game Hen and Kosher Chicken. Chicken can be any cut (i.e., breast, wings, legs, etc).
  - b. **PORK RIBS**: Ribs shall include the bone. Country-style ribs are prohibited.
  - c. **WILD CARD**: Wild card is the cook's choice. It can be any food type or combination of food types. However, teams will be required to use at least one of the tour sponsors products, which include Pepsi, Sam Adam's Beer, King's Hawaiian rolls or Tillamook products and this product must be featured in the dish, not hidden. **DESSERTS ARE NOT ALLOWED**. The dish can be a single food item or a composed plate (i.e., protein, sides). However, all elements must fit on one plate. The judges will be instructed to judge all elements on the plate as one complete entry. All elements must be prepared on a device as defined in Contest Rules, Regulations and Guidelines (Page 3, item 6).
3. The three (3) main E.A.T.™ BARBECUE categories will be judged in the following order:
  - a. **CHICKEN**
  - b. **PORK RIBS**
  - c. **WILD CARD**
4. Any modification of turn-in times or the order the categories will be judged must be approved by WFC Officials in advance. The modified times or change in category order must be published in the cooks' packet well in advance of the contest and be confirmed at the cooks' meeting. An entry will be judged only at the time established by the contest organizer. The allowable turn-in time will be up to fifteen (15) minutes after the posted time with no tolerance. A late turn-in will not be accepted by a Rep and will receive a zero (0) in all criteria.
5. Entries for Chicken and Pork Ribs will be submitted on a numbered E.A.T.™ silver platter, provided by



the contest organizer. All elements of the dish must be plated on commercial plating prior to being placed on the silver platter. **Entries for Chicken and Pork Ribs will follow a blind judging process.** Silver platters will be delivered by teams to a designated turn-in area.

- a. The turn-in shall not be marked in any way so as to make the creator of the dish identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited on the silver platter. Marked entries or platters with the above-listed material will receive a one (1) in all criteria from all judges and be disqualified.
  - b. Entries for Chicken and Pork Ribs must include an index card that includes: Turn-in Title and Brief Description. The turn-in title is simply the protein you are turning in, i.e., Chicken or Pork Ribs. The brief description should include any flavor profiles that you want judges to consider when judging on Execution and Taste. For example, if you use a mango-type rub/sauce on your turn-in, then the title of "Mango-Salsa Glazed Ribs" is a lot more insightful and helpful to a judge — and your score — than simply saying "Ribs".
  - c. Entries must include one (1) presentation dish and (5) samples. All elements must fit on one silver platter. [Click here](#) for dimensions of the silver platter and examples of turn-ins.
  - d. Garnish is optional but will not be considered in the judge's scoring process.
  - e. Chicken may be submitted chopped, pulled, sliced, or diced as the cook sees fit, as long as there is enough for five (5) judges. Pork Ribs shall be turned in bone-in. Judges may not cut, slice, or shake apart to separate pieces.
  - f. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one as a penalty.
6. Entries for Wild Card will also be submitted on a numbered silver platter, which will be provided by the contest organizer. All elements of the dish must be plated on commercial plating prior to being placed on the silver platter. **Each BBQ Team will be given a 5 minute window for turn-in any time between 1 pm and 1:45 pm.** Unlike Chicken and Pork Ribs, **entries for Wild Card will be presented to the panel of judges by the head cook of each team.**
- a. Head cooks must be prepared to explain the dish they have prepared. They will be asked for a Turn-in Title and Brief Description. The turn-in title is simply the name of the dish you have prepared. The brief description should include any flavor profiles that you want judges to consider when judging on Execution and Taste as well as an explanation of what sponsor product was used in the dish.
  - b. Entries must include one (1) presentation dish and (5) samples. All elements must fit on one silver platter. [Click here](#) for dimensions of the silver platter and examples of turn-ins.
  - c. Garnish is optional but will not be considered in the judges scoring process.
  - d. If there is not enough meat for each judge to sample, the shorted judge(s) will score a one (1) on all criteria, and the judges having samples will change the Appearance score to one as a penalty.

## Contest Rules, Regulations and Guidelines – Famous Dave's All Star BBQ Series People's Choice

1. Teams are required to cook and serve 100-200 chicken wings to the public from 2:00 pm to 3:00 pm on the designated day of the event. Wings will be provided free of charge. Additionally, sampling containers or napkins will be provided to each team.
2. The following ingredients will be provided to each BBQ team on the day of the competition:
  - **Base BBQ Sauces (Choose 1):**
    - a. Rich & Sassy



- b. Devil's Spit
  - c. Sweet & Zesty
  - **Famous Dave's Rubs (Choose 1):**
    - a. Famous Dave's® Rib Rub Seasoning
    - b. Famous Dave's® Blue Ribbon Rub Seasoning
    - c. Famous Dave's® Cajun Spice Rub Seasoning
    - d. Famous Dave's® Country Roast Chicken Seasoning
    - e. Famous Dave's® Steak and Burger Seasoning
    - f. Famous Dave's® Devil's Spit® Seasoning
3. BBQ teams are allowed to use the following ingredients; however, these will NOT be provided. Please bring the 5 ingredients you choose to use in your recipe with you.
- **Pantry Staples (Choose up to 5):**
    - a. Ketchup
    - b. Mustard (Yellow, Dijon, or Spicy Brown)
    - c. Tomato Sauce
    - d. Brown Sugar (Light)
    - e. Sugar Granulated Cane x Fine
    - f. Honey
    - g. Pancake & Waffle Syrup
    - h. Apple Juice (100% Aseptic)
    - i. Pineapple Juice
    - j. Apple Cider Vinegar
    - k. White Vinegar
    - l. Lemon Juice
    - m. Worcestershire Sauce
    - n. Garlic Powder
    - o. Onion Powder
    - p. Black Pepper
    - q. Paprika
    - r. Chili Powder
    - s. Cayenne Pepper
    - t. Cumin
    - u. Crushed Red Pepper
    - v. Kosher Salt
    - w. Chopped Garlic
    - x. Horseradish
    - y. Tabasco Sauce
    - z. Butter
4. Each team **must use one (1) of the three (3) Famous Dave's BBQ Sauces** and **one (1) of the six (6) Famous Dave's Rubs** in their recipe. In addition to their selected sauce and rub, teams may choose **up to five (5) additional ingredients** from the pantry list above. These are the only additional ingredients teams may use, besides their selected sauce and rub. No other ingredients are allowed.
5. Each team will receive a **recipe card** to complete. This needs to be a full recipe: Title, Ingredients with measurements, as well as instructions. If the team wins **People's Choice**, they must submit their recipe card for promotional purposes.



As stated above, **Chicken and Pork Rib** entries will be judged using a “**blind judging**” process. Chicken and Pork Rib entries will be submitted to the designated turn-in area on an approved E.A.T.™ Barbecue numbered silver platter provided by the contest organizer.

**Wild Card entries** will NOT follow the “blind judging” process. Rather, entries **will be presented to the judges by each team’s head cook**. Wild Card entries will also be presented on a silver platter provided by the contest organizer.

1. Judging will be performed by a team of 4-5 persons at each judging table plus a table captain, all of whom are at least 18 years of age. WFC Reps will determine the optimum number of tables of judges needed to properly judge the contest based on final team registration. E.A.T.™ officials will determine the best course of action should 5 persons per table be an issue and any event. Only Judges, Contest Reps and necessary support staff are allowed in the judging area during the judging process. No other activities are permitted in the judging area during the judging process.
2. Each entry will be judged on three key evaluation criteria: **Execution, Appearance and Taste**. The judges will give a score out of ten for each criterion, 1 being inedible, 10 being excellent.
3. The weighting for each criterion is as follows and in this order:
  - a. Execution – 35%
  - b. Appearance – 15%
  - c. Taste – 50%
4. Each judge will first score all the samples for **Appearance**. Is it pleasing to the eye? Does it look appetizing? Do you want to take a big bite out of it right now? Or, does it appear to be swimming in too much sauce? Was it carelessly placed on the silver platter? Although listed second, the criteria “Appearance” should be scored first based on the designated category.
5. Once all judges have logged their Appearance score, the Table Captain will present the turn-in platter to each judge who will remove a sample dish from the platter. Judges shall not lick their fingers while taking these samples; paper towels, non-scented wipes or moist towelettes will be provided by the contest organizer. Each judge will taste the entry and score for **Taste**. Is it pleasing to the taste buds? Does it make you want to eat more? Is there an appropriate balance of flavor?
6. Once all judges have logged their Taste score, they will move on to scoring the entry for **Execution**. “Execution” is scored specifically based on the category in which it belongs. For example, was this a properly cooked rib? Does the meat pull off the bone with your teeth? Was the chicken dry? Judges will also take into account what you set out to accomplish with your turn-in. They will do this by comparing your Dish Title and Brief Description to what they are actually eating. For example, if your Dish Title is “Jalapeño Burger on Toasted Brioche,” Did you toast your bun? Did you use Brioche? Can the judge taste the flavor of jalapeño? If the answer to any of these questions is ‘no,’ the judges will likely score you low on Execution.
7. A score of one (1) is a penalty or disqualification and requires approval by a Contest Rep.  
Grounds for penalty/disqualification:
  - a. Sculptured or branded meat, a marked turn-in silver platter, foreign object on the silver platter, incorrect meat (for Chicken and Pork Ribs) = Judges will score a one (1) in Execution; one (1) in Appearance; and one (1) in Taste
  - b. Insufficient amount of samples for judges to sample = The shorted judge(s) will score a one (1) in Execution; one (1) in Appearance; and one (1) in Taste. The judges having the samples will change the Appearance score to one (1) as a penalty. Once all samples have been scored by each judge, Table Captains will remove samples and score cards and reset for the next entry.
8. Scorecards will be delivered to the WFC Contest Representative. The lowest score will be thrown out for tables with four or more judges seated. Results will be tallied.



9. Weighting will be executed by the computerized scoring system and not by judges' determination. Judges are not allowed to use decimal scores; they must use whole numbers. Each entry will receive at least five total scores, with the lowest judge's score being dropped. If a tie occurs, the following totals will be compared in order, starting with #1, until the tie is broken:
  - a. Higher sum of Taste scores (after dropping the lowest cumulative score set)
  - b. Higher sum of weighted Taste and Execution scores (after dropping the lowest cumulative score set)
  - c. Higher of the lowest cumulative scores (score set that was previously dropped)
  - d. Higher Taste score from lowest cumulative score set
  - e. Higher weighted Taste and Execution scores from the lowest cumulative score set
  - f. Sum of cumulative scores, dropping lowest AND highest score set
  - g. Sum of Taste scores (after dropping the lowest AND highest cumulative score set)
  - h. Sum of weighted Taste and Execution scores (after dropping the lowest AND highest cumulative score set)
  - i. Computer-generated random sequence (coin toss)
10. In the event of lost, destroyed or missing score cards, the remaining score cards will be averaged in each category, and those averages shall be used as the missing scores on the replacement score cards. After there are five total score cards, the normal procedure will be followed for dropping the low score. These correct scores will be the official scores for any and all E.A.T.™ purposes.
11. Total points per entry will determine the champion within each category.
  - a. The highest cumulative points for the three (3) E.A.T.™ categories will determine the Grand Champion and Reserve Grand Champion.
  - b. Each category will carry equal weighting in the cumulative score.
12. No additional cooking responsibility is required for consideration for Grand Champion, Reserve Grand Champion or prize monies.
13. For more information on the E.A.T.™ judging methodology, please refer to [this page](#).