



INTERCONTINENTAL BBQ CHAMPIONSHIPS

-COSTA RICA 2023-

LATIN AMERICA VS EUROPE

RULES

INTERNATIONAL CHAMPIONSHIP

VERSION 2
JULY 04, 2023





INTERCONTINENTAL BBQ CHAMPIONSHIPS

-COSTA RICA 2023-

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November **17th, 18th & 19th, 2023**



Club Hípico La Caraña, Santa Ana,
City of San José, Costa Rica.

(Championship organized by WBQA Costa Rica and
sanctioned by WBQA International)



INTERCONTINENTAL
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GENERAL EVENT PROGRAM

Friday, November 17th:

- **14:00 hrs:** Training and Certification of International Judges
- **19:00 hrs:** Captains Meeting

Saturday, November 18th:

- **08:00 hrs: Day 1 Submission:** Box 1 proteins, Box 2 side dishes, firewood, and charcoal
- **09:00 hrs:** Competition begins
- **12:00 hrs:** Start of **FISH** deliveries
- **14:00 hrs:** Start of **VEGETARIAN** deliveries
- **16:00 hrs:** Start of **PORK RIBS** deliveries
- **17:00 hrs:** Day 1 concludes

Sunday, November 19th:

- **08:00 hrs: Day 2 Submission:** Box 1 proteins, Box 2 side dishes, firewood, and charcoal
- **09:00 hrs:** Competition begins
- **12:00 hrs:** Start of **BEEF EYE** submissions
- **14:00 hrs:** Start of **CHICKEN** submissions
- **16:00 hrs:** Start of **PIGLET** submissions
- **18:00 hrs:** Award Ceremony
- **19:00 hrs:** Closing Party

WBQA OFFICIALS ASSIGNED TO THE CHAMPIONSHIP:

Nombre	Cargo	País
Mr. Wim Vink	WBQA CEO	Netherlands
Mr. Marcelo Reyes	WBQA Director	Chile
Mr. Mike Thompson	WBQA Director	USA
Mr. Mario Aoun	WBQA Director	Lebanon
Ms. Jimena Formal	WBQA Office Manager	Costa Rica
Mr Ulf Nietosvuori	WBQA Sweden	Sweden

Material reviewed and authorized by: Marcelo Reyes, WBQA Director



INTRODUCTION

The mission of the **WORLD BARBECUE ASSOCIATION** and its subsidiary **WBQA COSTA RICA** is to create global challenge events, uniting countries through cooperative awareness and bringing everyone together in food and outdoor cooking. However, the integrity of true local or international competition must stimulate and represent quality and skillful events. In doing so, these barbecue events: grilling, roasting, or whatever they may be called in your country, and all outdoor cooking activities are necessary to encourage teams to improve and showcase their skills in controlling cooking through fire and heat regulation, while appreciating the quality and potential of ingredients.

To find the overall best team, or the best in a particular category, competitions serve as a measure of cooking skills. Competitions have Rules and Regulations within them that test the abilities and expertise of teams under certain predetermined challenges. A minimal use of automation should be encouraged to present the highest skills of all these expert enthusiasts, in order to create a fun and high-quality experience. All national, international, continental, and world championships sanctioned by **WBQA** require full compliance with **WBQA** standards and regulations.

WBQA promotes culinary and cultural diversity, as well as the farming practices that exist in each member country.

Any competition sanctioned by **WBQA** requires the submission of guidelines from that country to the **WBQA**. An affiliated member country of **WBQA** can design and implement its own set of guidelines for those specific events, allowing them to freely choose the categories, preparations, and presentation.

The evaluation and scoring process will involve international **WBQA** officials overseeing the assessment and scoring process.

All health and safety standards and regulations of **WBQA** must be fully complied within the championship.

RULES AND REGULATIONS

TEAMS:

Any team registered with the **WBQA** or an affiliated national organization can participate in the competition. Both the team and the affiliated national association must be in good standing.

WBQA Costa Rica must provide facilities for a Costa Rican team that is not a member and wants to be part of the championship to apply for its members as member associates of **WBQA Costa Rica**. Likewise, all member associations of **WBQA** must do the same in each of their countries. We must remember that the spirit of the **WBQA** is the association between people.

The minimum number of team members is 2 (two), and the maximum is 10 (ten). **It is recommended to have 6 (six) team members as the ideal number.**

Each team must have a designated **TEAM CAPTAIN**. The team captain must be at least 18 years old, and no team member can be under 16 years old.

All team captains must attend a **MANDATORY** team captain's meeting held the day before the competition.



HOW TO REGISTER A TEAM FOR THE CHAMPIONSHIP

REQUIREMENTS:

- Only teams from the WBQA member countries with valid and up-to-date memberships are eligible to participate.
- The WBQA International and the WBQA member association of the team's country must authorize their participation.

STEPS:

The team must complete an application form:

[Here](#)

- ***The application will be reviewed by WBQA International*** and the member association of the country from which the application is being made, and it must have the sponsorship of both organizations (e.g., if the application is from a Peruvian team, ***it will be evaluated for eligibility by WBQA INTERNATIONAL and WBQA PERU.***)
- The application will then be approved, and ***the team will be formally notified*** to proceed with the payment of the registration fee.
- Once the team is approved and the payment is made, ***each team will be notified by email*** that their registration has been successfully completed.



REGISTRATION FEE ALL INCLUSIVE SYSTEM

**The registration fee for each team is
US \$500.00 and includes:**

- A designated area as an individual stand for each team
- 110v electrical connection
- One work table and two chairs or benches
- Lighting
- Box 1: Mandatory protein categories
- Box 2: Ingredients for accompaniments and the vegetarian category
- Stock of firewood and charcoal
- Blind delivery boxes
- Optional at no additional cost: one grill and/or roasting stake per team upon prior request.

Note 1: If teams require replenishment or a larger quantity of accompanying ingredients, additional firewood, or charcoal beyond what is provided, a market will be available for purchase.

Note 2: To reserve a grill and/or roasting stake at no cost, you must request it via email at latam.office@world-bbq.com (deadline for requesting is September 30, 2023). All teams will also have the option to rent extra equipment for the competition at a low cost, subject to availability from suppliers (subject to stock availability). It must be reserved in advance.



HOW TO REGISTER A JUDGE OR THE CHAMPIONSHIP

REQUIREMENTS:

- Only judges with an international judge certification issued by WBQA are eligible to participate.
- Judges must have a valid judge license at the time of the championship.
- There is no registration fee to become a judge for the international championship.

STEPS:

The judge must complete an application form:

[Here](#)

- This form will be sent to WBQA for approval.
- The judge will then be formally notified that their participation has been successfully confirmed.

NOTE: For enthusiasts interested in becoming international judges and being part of the intercontinental championship, they can attend the certification workshop in Costa Rica the day before the competition and register as judges for the championship.



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MANDATORY CATEGORIES OF THE COMPETITION

The team must compete in the following five mandatory categories in order to become the **Grand Champion of the WBQA COSTA RICA championship.**

Fish	Pork Ribs
Vegetarian	Beef Rib Eyes
Chicken	Piglet

Note 1: All presentations (except for the Vegetarian category) must have an accompaniment, which should be prepared using the ingredients provided by WBQA Costa Rica.

Note 2: The preparation technique for all categories is free-style, and you can choose to grill, barbecue, stake, hang, smoke, etc. As long as the requirement of using direct or indirect fire from wood or charcoal fuel is met, and no electrical equipment is used.

The cumulative points from the six mandatory categories will determine the:

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COSTA RICA 2023

GRAND CHAMPION

Each mandatory category will also have a first, second, and third place prize.



CONTAINERS OR PRESENTATION BOXES:

In all mandatory categories, teams must use only the containers provided by the WBQA Costa Rica. The container can be in the form of a foam box, an aluminum container, or a neutral-looking plate.

This is done because there is a “blind” judging process, meaning each presentation cannot have any identification associated with the team, so the judges cannot know whom they are evaluating.

In addition to the "blind" presentation, each team must also prepare an open display plate for the public and the press, which will not be scored in the championship but can be appreciated by festival visitors and the championship. The display plate should be a single portion served in the best and most creative way possible for the public and the media.

SUBMISSIONS FOR JUDGING (BLIND JUDGING):

Presentations indicating the origin of the team are not allowed.

The blind box for judges must include a minimum of six portions.

Delivery times will be assigned to each team during the championship by the HEAD JUDGE appointed by the WBQA.

The allowed delivery time is from the specified delivery time by the WBQA. For example, if the delivery time is 12:00 PM, the time tolerance for delivery is 15 minutes, from 12:00 PM to 12:15 PM.



SIDE DISHES:

The allowed side dishes for each mandatory category can include any ingredient provided by the organizer or within the limits of the side dish defined by the WBQA Costa Rica.

HERBS:

Herbs can only be used during the cooking process but should not be added afterward. All herbs that are not cooked with the presentation are considered an illegal side dish.

BARDING:

Barding is allowed as a cooking technique but must be removed for the final presentation and is only allowed if it is part of the ingredients provided by the WBQA Costa Rica.

LARD:

Lard is allowed only with the use of fat and must be part of the ingredients provided by the competition organizers.

STUFFING:

Stuffing is allowed only for the chicken and fish categories. The content must come from the basket of ingredients provided by the organizers.



IN PAPILOTE:

In Papiotte is not allowed in the five mandatory categories, as this process is considered a steaming/stewing cooking process.

CONTAINER:

Edible wrapping is allowed during the cooking process. Any part of the wrapping must be removed before presenting the container to the judges.

FOOD PREPARATION:

All food must start raw, without any processing, pre-seasoning treatment, marinade, or preparation until agreed upon by the competition organizers.

Frozen ingredients supplied to a team must be completely and safely thawed before handing them to the teams.

All food products must comply with the health, safety, and hygiene standards set by the World Health Organization (WHO) (Ref: WHO/HACCP Codex).

The competition food will be inspected by the on-duty "Food Safety Inspector" at the competition.

FOOD STORAGE:

The following meat and fish storage conditions must be met according to international guidelines (WHO):

All meats and fish must be on ice or refrigerated/chilled before cooking.

The cold holding temperature must be 5° Celsius (40° Fahrenheit) or below.

The cooked meat storage temperature must be 65° Celsius (149° Fahrenheit) or higher and can be stored for a maximum of 2 hours.

The environmental health and food safety laws of the Costa Rican government must be followed.



ALLERGENS:

EU legislation stipulates 14 global allergens that must be identified when providing food for public consumption. These will not be part of the food box or ingredients provided by the organizer. That is why teams must only work with the provided ingredients and are only authorized to use their own salts, rubs, etc., as long as they do not contain any of these 14 elements globally identified as allergens by the EU.

Lupin	Celery
Peanuts	Cereals containing gluten
Crustaceans	Tree nuts
Sesame seeds	Eggs
Milk	Mollusks
Mustard	Fish
Soy	Sulfites/sulfur dioxide

Nota 1: Only the use of "Fish" is authorized, and this must be correctly informed to all judges as a preventive measure against allergy poisoning.

Nota 2: If the local organizer requests the use of another one of these defined allergenic ingredients, they must have written authorization from the WBQA International and must be correctly communicated to competitors and judges as a preventive measure.



TEAM AREA

Each team will be assigned a defined area in the competition.

The site size allocation (a minimum of 9 m²) will be determined by the organizer.

All team equipment must be contained within this defined space.

Sharing any space with another team is not allowed.

It is the responsibility of contestants on-site to ensure the competition area is kept clean and monitored during and after the competition.

The use of tobacco products while handling or cooking food is not allowed.

Pets are not allowed in the cooking sites.

Equipment and knives must be used responsibly and safely.

All ingredients must be stored/cooled properly.

Work area sanitation must be maintained at all times.

Waste will be collected and deposited in designated areas.

Teams can provide their own music or musicians as long as it does not cause disturbance to the public or other teams.

SAFETY

La seguridad del lugar del evento estará a cargo del organizador. Los equipos son responsables de su propia seguridad y es de su responsabilidad contratar las pólizas apropiadas si lo consideran necesarias.



SERVING THE PUBLIC

If a team wishes to serve food to the public, they can use the remaining food from their food box or provide additional food, subject to the rules and guidelines of the organizer.

CONDUCT (LOCAL LAWS, NOISE, ETC.)

Teams, including members and guests, are required to display appropriate and courteous behavior at all times. Failure to comply with the organizer's instructions may result in a team's ability to compete in future WBQA-sanctioned contests.

Teams will be informed and must comply with all local laws regarding the consumption and service of alcohol.

Quiet hours must be observed, starting from 23:00 hours of the previous night of the contest (including subsequent nights) until dawn of the following day. Noise levels, including music, must be kept at a volume that cannot be heard outside the team's site.

Appropriate attire must be adhered to within a regional dress code (e.g., shirts, shoes, etc.).

Full compliance with all local protocols regarding fire safety, health regulations, electricity, waste disposal, and recycling is required.

SOCIAL MEDIA

Teams are not allowed to share images or details of their dishes on social media, etc. during the competition days until the evaluation process is complete.



GRILLS, BBQS, AND SMOKERS

Fires must be fueled by charcoal, briquettes, wood pellets, or chunks of wood.

No other sources of heat are allowed during the competition. This includes heating centers, ovens, fryers, sous videos, etc.

Teams may use any type of grill/barbecue/smoker as long as they use one of the mentioned types of fuel.

Manually fed pellet smokers with auger operation are allowed as long as their primary source of heat comes solely from the burning pellets and not from electronic automation or any other form of energy.

No electronic or automatic preparation equipment such as mixers, juicers, mixers, etc., are authorized, and electronic cooking or smoking equipment, including electric rotisseries, is also prohibited.

ELECTRICAL EQUIPMENT

Coolers and electric refrigerators are allowed.

Electric heating sources for preparation, cooking, or maintenance will not be permitted. Only electric ignitions are allowed.

Electric and gas ignition are allowed only for the short period of time when the main fuel is ignited.

Starter fluids (such as gasoline) are not allowed.



COOKING EQUIPMENT

Each team must provide their own cooking equipment. However, all teams have the option to request free equipment from the local organization, which will include a grill and/or roasting stake. To request free equipment, teams must make the request in advance. To request free equipment, please contact latam.office@world-bbq.com. The deadline for requesting equipment is September 30, 2023.

COOKING INGREDIENTS

The organization will provide proteins and competition side dish ingredients free of charge to each team, and teams can only cook with these delivered ingredients.

BOX 1: PROTEINS

The box with the proteins will be delivered per competition day, and the portions will be the same for all teams without the possibility of replacement. Box 1 will contain the mandatory categories: Pork Ribs, Fish, Chicken, and Pork Roast.

BOX 2: ACCOMPANIMENTS

The box with the ingredients for side dishes and the Vegetarian category will be delivered per competition day, and the types and quantities will be the same for each team. If a team requires more ingredient replenishments, these will be available for purchase at a market within the event area.



BOX 2 will contain:

Fresh Herbs: Parsley, Thyme, Rosemary, Mint and Basil.

Vegetables: Potatoes, Onion, Lettuce, Tomato, Lemon, Zucchini, Broccoli, Carrot and Cauliflower.

Fruits: Strawberries, Bananas, Apples, Pears, Pineapple and Raspberries.

SPICES, SEASONINGS, SALT, HERBS, OR RUBS

These are free, and each team must provide them, with the only restriction being that no allergens mentioned in this regulation can be used. It is also allowed for one team to assist another team by sharing some of their seasonings. Remember, this is a competition where friendship and cultural exchange are key elements.

CHARCOAL & FIREWOOD

A daily stock of charcoal and firewood will be provided for each team. There will be a market that will have charcoal and firewood available for purchase if the amount provided for each team is insufficient.

NOTA: Participants from one team are not allowed to enter another team's stand. However, it is authorized for one team to assist another team with seasonings, herbs, side dish ingredients, firewood, charcoal, or basic equipment such as a knife, shovel, etc. Remember, this is a competition where friendship and cultural exchange are key, just like a big family of barbecue enthusiasts from around the world.



JUDGING

WBQA only allows blind evaluation.

Entries will be scored on a scale of 1 to 10 in all criteria by a randomly assigned panel of judges, overseen by a table manager who will be evaluated by the championship's head judge.

Categories that include an accompaniment will be judged based on the following criteria:

Taste - Aroma 45%	Texture - Tenderness 30%
Visual Appearance 10%	Accompaniment 10%
Creativity 5%	

The category without an accompaniment, such as the vegetarian category, will be judged based on the following criteria:

Taste - Aroma 45%	Texture - Tenderness 30%
Visual Appearance 10%	Creativity 5%

NOTES

"Flavor" and "Aroma" are two distinct individual senses that significantly influence each other. This is why this criterion carries the highest score, and judges should be aware of the need to consider both for their scoring.

The two variables, Taste/Aroma and Texture/Tenderness, will account for the majority of the evaluation score. You should consider this when designing your competition strategy.

The creativity score is a subjective evaluation of both the harmony and inventiveness of all parts of the entry. Remember that this criterion will only represent 5% of your evaluation.

PENALTIES

Judges will apply fixed penalty points during the scoring process for the following infractions:

FOREIGN OBJECTS

Edible and non-edible items (e.g., toothpicks, skewers, aluminum foil, dough, etc.) are classified as foreign objects.

Penalty: -2 points from the overall dish evaluation by all judges.

INCORRECT SIDE DISH

Penalty: -2 points from the overall dish evaluation by all judges.



MARKING OR SCULPTING

Marking is defined as any handwritten or mechanically made mark inside or outside the delivery container that can identify the team presenting it to any judge. Sculpting is defined as carving, decorating, shaping, or forming an entry that can identify the team sending it to any judge. The only identification on the container should be the number assigned to the team at the transfer station.

Penalty: The team will receive zero points in all criteria from all judges.

SAUCE MIRROR OR POOL

Penalty: -1 point from the overall dish evaluation by all judges.

RIBS NOT FULLY CUT

Additionally, they are not easy to cut or separate so that one or more judges do not get a sample.

Penalty: Judges who do not get a portion can only score on Appearance.

HERBS:

Herbs should not be added after the cooking process. Any uncooked herbs along with the mandatory category will be considered illegal.

Penalty: -1 point from the overall dish evaluation by all judges.



BREADING, BATTER, OR OTHER COATING ON THE MEAT OR IN THE BOX IN ANY FORM

These elements will be considered foreign objects and will be shown to the judges first by the Table Manager. Then the Table Manager will remove these foreign objects, significantly changing the appearance of the entry for the worse, and possibly affecting the flavor/aroma as well. The Table Manager then presents the delivery box to the Judges, and an additional judging takes place.

Penalty: -2 points from the overall dish evaluation by all judges.

TIEBREAKER

In case of a tie in the overall results for Grand Champion, the following process will be applied based on the highest score in the following order:

Beef Rib Eyes (Ojo de Biffe)

Pork Ribs (Costillar de Cerdo)

Piglet (Cerdo Lechón)

The winner will be determined based on the highest score in the first category, and in the event of a tie in that stage, the second category will be evaluated, and so on until a winner is found.

If the tie persists after this process, teams with the same highest score will evenly share both the titles and the prizes.

In case of a tie in individual categories, the following process will be applied based on the highest score in the following order:

Taste/Aroma

Texture/Tenderness

Visual Appearance

Creativity



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The final decisions and interpretations will be deliberated by the HEAD JUDGE assigned to the event and the president of the WBQA or their representative, in the following order of priority: first, a WBQA director; second, a WBQA ambassador, and third, a WBQA country president assigned to the event. Their decisions are final. Team representatives may be accompanied by a captain from that team plus the president or director of the WBQA from that country.

The interpretation of WBQA rules and regulations is the responsibility of the WBQA Representative at the competition (HEAD JUDGE), and their decisions are final. The WBQA representative cannot deviate from or change any WBQA rules for any competition for any reason.

GENERAL INFORMATION

For the event in Costa Rica, Spanish is the official language of WBQA. Teams may require interpreters in English to understand the rules and regulations. When necessary, teams must request this at least 8 weeks prior to the event by emailing latam.office@world-bbq.com.

Teams that are not registered members of a WBQA-affiliated national organization, coming from a country where such an organization exists, must process their application through their affiliated national association.

Teams from countries without a WBQA-affiliated national association in their country can participate in the competition by directly joining the WBQA.

Fees for joining the WBQA may be included in the competition registration fee, which will be coordinated by the WBQA Costa Rica.

All teams are equal. A team is one engaged in the cooking of food in a barbecue competition.

There will be no classifications as Professional or Amateur; all will be referred to as a team.

All teams are required to register upon arrival at the competition venue and will be assigned a team identification number for that specific competition.



The minimum number of team members is 2 (two), and the maximum is 10 (ten). The team captain must be the captain for all registered categories. (Note: The competition application form must contain all information about team members).

All team captains must attend a MANDATORY team captain meeting before the start of the competition, where the rules and regulations will be explained, and there will be an opportunity for questions and answers.

This team captain meeting will take place the day before the start of the competition, and the time and location will be informed in a timely manner by the local organizer (WBQA Costa Rica).

The registration fee is set by the event organizer and is non-refundable unless there are exceptional circumstances determined at the discretion of the competition organizers and WBQA.

MANDATORY CATEGORIES OF THE COMPETITION

VEGETARIAN CATEGORY - VEGETARIAN

- Injections, brining, or marinating are allowed.
 - Boiling, steaming, or frying is not permitted.
 - The presentation should be without an accompaniment.
 - The presentation is open-ended, and any items provided in Box 2 of vegetables can be used.
- The presentation should have the appearance of being grilled or darkened by the smoker.



BEEF RIB EYES CATEGORY - OJO DE BIFFE

- Injections, brining, or marinating are allowed.
- Boiling, steaming, or frying is not permitted.
- The Beef Rib Eyes or Ojo de Biffe must be cooked as a whole piece.
- The Beef Rib Eyes or Ojo de Biffe can be presented in strips, cubes, or preferably ¼" (6 mm) slices, and charred ends are acceptable.

PORK RIBS CATEGORY - COSTILLAR DE CERDO

- The cut for this category should be St. Louis or baby back ribs.
- Injections, brining, or marinating are allowed.
- Boiling, steaming, or frying is not permitted.
- The ribs must be cooked as a whole piece.
- The meat can be submitted as one or two-bone pieces, but it must include at least one bone.

PIGLET CATEGORY - CERDO LECHON

- Injections, brining, or marinating are allowed.
- Boiling, steaming, or frying is not permitted.
- The piglet must be cooked as a whole piece.
- The meat can be submitted as boneless pieces or with bones. This is free and should be defined by each team's strategy.



CHICKEN CATEGORY - POLLO

- Injections, brining, or marinating are allowed.
- Boiling, steaming, or frying is not permitted.
- Whole chickens will be provided to the teams.
- The chicken can be cooked whole or in parts.
- Stuffing is allowed. However, the contents must come from the ingredient basket provided by the organizers.
- The meat can be submitted as boneless pieces like breast or with bones like thigh. This is free and should be defined by each team's strategy. However, it should always have a portion burnt by the grill or darkened by the smoker, meaning the portion cannot be white and should have at least one darkened part in the meat or skin.

FISH CATEGORY - PESCADO

- The fish can be served warm or cold (i.e., cold-smoked).
- Injections, brining, or marinating are allowed.
- Boiling, steaming, or frying is not permitted.
- Stuffing is allowed. However, the contents must come from the ingredient basket provided by the organizers.

Note 1: If a team has religious restrictions that prohibit a mandatory category, it is acceptable for a team to request alternative meat from a different animal with a similar cut and texture, such as replacing beef with venison. The team's request must be made to the organizer at least 8 weeks in advance. Any alternative approved by the WBQA must be notified to all teams 6 weeks prior to the competition. When kosher preparation or handling of food is required, the organizers will make every effort to accommodate the teams' requests. If unavailable, teams will be notified 6 weeks in advance.



Note 2: The presentation for judges should consist of 6 portions in a previously supplied closed box by the organizers.

Note 3: The presentation for the public is an open plate with a single main portion from each category.

Note 4: The garnish will be decided by the organizers. The organizers will provide the ingredients, and it must be prepared only from the ingredient basket given to each team.

The competition container should be sufficient for 6 separate portions.

Spices and flavors are free and must be obtained by the team. They are only allowed in the cooking process and cannot be used as garnish. It should be ensured that the list of 14 allergens is prohibited as viable alternatives.

Sauces, glazes, marinades, and injections are allowed during the cooking process. A light final glaze with sauce/glaze can be applied just before placing the meat in the delivery box.

Teams can start preparing (trimming, injecting, rubbing, marinating, etc.) their meats as soon as the official permission is granted. All ingredients will be of the same quantity and quality for each team.

Teams may bring the necessary ingredients for making sauces, glazes, marinades, injections, and dressings.

CHAMPIONSHIP AWARDS

In the Overall category, the team that arrives first, with the best overall score in all mandatory categories, will obtain the title of:

"1st PLACE - GRAND INTERCONTINENTAL BBQ CHAMPIONSHIP WINNER - WBQA COSTA RICA 2023"

Then, in the same overall category, the 2nd and 3rd place of the intercontinental championship will be chosen, defining the titles as:

"2nd PLACE INTERCONTINENTAL BBQ CHAMPIONSHIP - OVERALL CATEGORY - WBQA COSTA RICA 2023"



3rd PLACE INTERCONTINENTAL BBQ CHAMPIONSHIP - OVERALL CATEGORY - WBQA COSTA RICA 2023"

NOTE 1: The three winning teams in the Overall category will receive as a prize the registration and fee payment to be part of the WBQA WORLD CHAMPIONSHIPS GERMANY 2024.

NOTE 2: For the winning team to be eligible to participate in the **WBQA WORLD CHAMPIONSHIPS GERMANY 2024**, it must be part of a WBQA member country with valid and up-to-date memberships.

AWARDS FOR EACH CATEGORY

For each of the six mandatory categories, there will be a first, second, and third-place title. The winners of each category will receive the title of Champion of that category. For example, the winner of **"1st Place - Intercontinental Chicken Category Champion WBQA Costa Rica 2023"** and so on: **"2nd Place Intercontinental Chicken Category WBQA Costa Rica 2023"** and finally **"3rd Place Intercontinental Chicken Category WBQA Costa Rica 2023."**

The size/type of the delivery containers will be defined by the organizer, with prior authorization from the WBQA International, for a proper blind judging process.

The competition container must be sufficient for 6 separate portions and their corresponding garnish.

The team captain, or designated team member, will bring their delivery container to the reception station in the judges' area at the designated time. They must also bring the registration number as advised by the organizers.

Each container will be identified with a secret identification number once each team has made the delivery at the transfer station.

Only the HEAD JUDGE and their assistants can identify the secret identification number.

Teams cannot place identification marks, including country, team, and dish description on each delivery container.



All fires must be carefully monitored during the competition and safely extinguished at the end of the event when all the equipment must be removed from the site. Thorough cleaning is imperative. No untidy or loose garbage should be left behind.

Wash hands before handling food and after touching raw meat, fish, and poultry. The use of surgical/food handling gloves is highly recommended.

Ensure all cooking and eating utensils and work surfaces are clean before using them.

Thaw frozen meats and poultry completely before cooking, unless cooking instructions state otherwise.

Thoroughly wash salads and raw vegetables to remove all traces of dirt and any insects.

Beware of cross-contamination. Raw foods should always be kept separate from cooked foods.

Keep meats, salads, and other perishable foods refrigerated/chilled until ready to prepare them. Do not prepare cooked foods with utensils that have been in contact with raw meats; thoroughly clean all cooking, eating utensils and work surfaces after each use.

Discard any perishable products that have been left at room temperature for more than 90 minutes.

Leftovers should be stored in clean, covered containers and refrigerated.

Any disposable materials such as aluminum, glass, etc. should be recycled whenever possible. The local organizer should promote this practice in conjunction with local laws.

WBQA International and WBQA Costa Rica will not be responsible for any damage or loss of equipment during any competition or associated events. However, the local organizer will strive to maintain safe conditions during the event.

Teams may provide their own music or musicians, as long as it does not cause disturbance to the public or other teams. The use of music and/or other entertainments such as national attire, etc. is subject to the guidelines set by the organizer in each individual contest.

Some participating teams may have the opportunity to actively present their cooking snacks to the public to enhance the presentation of each team, which may vary from one contest to another. Additionally, the event organization may or may not provide specific food for this purpose.

It is expected and required that teams, including members and guests, exhibit proper and



courteous behavior at all times. Teams must follow instructions from the organizers when required. Failure to do so may result in disqualification from the competition and/or expulsion from the premises. Repeat offenders may be prohibited from participating in future WBQA-sanctioned contests.

Organizers may choose not to allow or limit the number of electrical appliances if there is limited electrical power at the competition. Prior to the contest, organizers must specify the amount of electricity available per team.

Each team should ensure they have a basic first aid kit, a household fire extinguisher, a container for hot ashes, a container for water, hygiene products, etc.

Each team must have their own cooking equipment, whether it be grills, barbecue pits, smokers, etc. The type of equipment to be used is free and will depend on each team's strategy for the competition. However, given the mandatory categories, WBQA Costa Rica suggests a grill and vertical barbecue pit. Additionally, there will be equipment available at no cost for teams that request it.

Each team should ensure that their equipment fits securely in the assigned competition space. Safety is a very important matter, and the organizers will make the final decision on which equipment is deemed safe or not.

Common facilities such as washrooms, parking lots, and a minimarket will be available for accessing additional ingredients for accompaniments, as well as charcoal and firewood in case the team needs a larger quantity of these.



PENALTIES AND DISQUALIFICATION

Teams may be disqualified from the event for the actions of any of their members or guests for infractions related to:

COMPETING IN MORE THAN ONE TEAM

Any member of a team, including the captain, cannot compete in or with more than one team during the competition period.

Fine: Disqualification of a team member. This member cannot be replaced.

UNAUTHORIZED SALES

Selling any goods, food products, or equipment is not allowed without approval from WBQA or the organizers.

Fine: Disqualification of a team member or the entire team. The member cannot be replaced.

UNAUTHORIZED EQUIPMENT

Unauthorized heating sources for food preparation, cooking, or preservation. The use of unapproved heat sources for cooking will be considered a cheating offense, resulting in the disqualification of the team and a ban from competing in any future events sanctioned by WBQA.

Fine: Disqualification of the team.



FOOD PREPARATION

The food prepared for the competition must not leave the competition area at any time.

Fine: Disqualification of the team.

CONTACT WITH JUDGES

During the competition, team members are not allowed to have contact with any judge or table manager, either in person, through social media, or through direct or indirect representation.

Fine: Disqualification of the team.

FOOD COOKING

All food must be cooked raw.

Fine: Disqualification of the team.

INGREDIENTS

Only ingredients provided by the organizers can be used for the mandatory WBQA categories, except for those allowed for the preparation of sauces, marinades, glazes, injections, and rubs.

Fine: Disqualification of the team.



CIVIC EDUCATION AND APPROPRIATE BEHAVIOR VIOLATIONS

The behavior and severity of each team member's actions will be evaluated by the HEAD JUDGE and a WBQA official assigned to the event. However, the final decision to fine the team and its members will be determined by the HEAD JUDGE.

Abusive consumption of alcoholic beverages.

Use of illegal substances.

Any language that is obscene, abusive, rude, or unacceptable.

Excessive noise, including noise from speakers or public address systems.

Fighting and/or disorderly conduct.

Rude, abusive, or discriminatory behavior.

Harassing or sabotaging other teams.

Any signage or printed material that organizers deem offensive or racist will be removed from the site and, failing that, will result in disqualification.

Fine: Disqualification of the team.

GENERAL INFORMATION ABOUT THE JUDGING PROCESS

Organizers may consider the use of celebrities as judges from various fields such as sports, entertainment, politics, and famous personalities. The celebrity judge position should not exceed one per judging table. Regardless of their celebrity status, they must undergo the judge workshop and be properly certified to be part of this process.

Judges cannot accept invitations or visit team sites during active competition time.

Communication between team competitors and judges is prohibited during competition hours.

The Table Manager brings all containers to the table. They open that container and check for rule violations, such as marking, insufficient sample quantity, etc.

All judges initially score this container for presentation (visual appeal).

Then, each judge takes a sample and scores this box for taste and tenderness, etc.



The Table Manager ensures that all scores for that container are recorded before moving on to the next container. This procedure will be repeated for all entries. The Table Manager will collect the evaluation sheets and hand them over to the WBQA representative, where manual evaluation will take place.

A judge's score of 0 means disqualification and must be checked by the HEAD JUDGE.

Penalties must be displayed in each judge's presentation. The Table Manager must ensure that all judges have the same selected penalties.

It is also the team's responsibility to inform the organizers and/or HEAD JUDGE when rule violations occur.

During the competition, there will be "YARD INSPECTORS" (WBQA officials) who will conduct impromptu inspections during preparation, cooking, and presentation of the competition.



OFFICIAL REGULATION FOR CHAMPIONSHIPS

Material reviewed and authorized by the WORLD BARBECUE ASSOCIATION for the conduct of the international championship known as INTERCONTINENTAL BBQ CHAMPIONSHIP WBQA COSTA RICA 2023, to be held on November 17, 18, and 19, 2023, through:

Marcelo Reyes
WBQA Director

COSTA RICA 2023



INTERCONTINENTAL
BBQ CHAMPIONSHIPS
-COSTA RICA 2023-
LATIN AMERICA VS EUROPE