



FRIDAY, OCTOBER 25TH @ 12:00 PM
Through
SATURDAY, OCTOBER 26TH @ 5:00 PM

HELOTES FESTIVAL GROUNDS

12210 LESLIE RD

HELOTES, TEXAS 78023

ORGANIZED BY:



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Mission Statements

Engineering students are challenged throughout their college careers to network through various organizations such as The American Society of Civil Engineers (ASCE), American Society of Mechanical Engineers (ASME), The Institute of Transportation Engineers (ITE), Engineers Without Borders (EWB), Chemical Engineers (AIChE). The Engineering BBQ Cook-Off fundraiser presents an excellent opportunity for graduate and undergraduate students to socialize with professional engineers and future employers in a fun and casual setting. This student-hosted fundraising event will provide valuable networking and promotional opportunities for student organizations and competing firms. The following student chapter organizations are collaborating to host this event and raise funds for their projects and materials

American Society of Civil Engineers (ASCE)

The American Society of Civil Engineers (ASCE) chapter at UTSA has actively participated in many campus and regional events since 1989. ASCE at UTSA hosts bi-weekly meetings with civil engineering firms from San Antonio to help members connect with leaders in the civil engineering industry. In conjunction with these meetings, ASCE hosts resume and interview workshops throughout the semester to help UTSA students develop professionally. Our strive for excellence has led us to participate in competitions such as Monster Mash Pumpkin Smash, held annually at UTSA, and the ASCE regional competitions of Steel Bridge, Concrete Canoe, and Concrete Bowling. These regional contests encourage student members to work as a team by designing and constructing a finished product that will go on to compete against other universities in the nation.

American Society of Mechanical Engineers (ASME)

Since 1987, ASME at UTSA has cultivated aspiring engineering students who take the initiative to focus on accountability, integrity, and excellence through skill training, professional engineering etiquette, and the pathway of seeking licenses and certifications to achieve formal experience for real-world problem-solving through knowledge both inside and outside of the lecture hall. ASME at UTSA abides by national organization standards to uphold credibility and mentorship guidance for improving its teachings and by regional standards held by the ASME San Antonio chapter to follow and promote local events, conferences, and evaluations for future Roadrunner Engineers

Institute of Transportation Engineers (ITE)

ITE is a Student Chapter aimed at promoting the advancement of transportation and traffic engineering by fostering the close association of students with the transportation and traffic engineering profession and the Institute to acquaint students with topics of interest in transportation and traffic engineering through the medium of competent speakers and of Chapter-sponsored trips; to foster the development of professional spirit, to promote shared interests among students and to encourage the enhancement and optimization of facilities for transportation and traffic engineering study. The funds raised by this event will foster the

upcoming Transportation engineers and help inform and equip our members with the proper tools and opportunities to succeed as future engineers.

Engineers Without Borders (EWB)

Engineers without Borders is a non-profit humanitarian organization established to support community-driven development programs worldwide by designing and implementing sustainable engineering projects. EWB-UTSA has taken on its second major project in La Esperanza, Guatemala; this project deals with a water distribution system. The community has access to electricity and includes over 200 people, 29 of whom are schoolchildren. The municipality (San Martín Jilotepeque) will drill a well where EWB will source the distribution system. Most of our funds will go to the project.

American Institute of Chemical Engineers (AIChE)

The objectives of this chapter shall be to promote the professional development of its members through its programs and its relations with other Student Chapters and with the American Institute of Chemical Engineers. To contribute to the development of chemical engineering at UTSA through activities involving faculty and student members.

Location and Time Details

Location

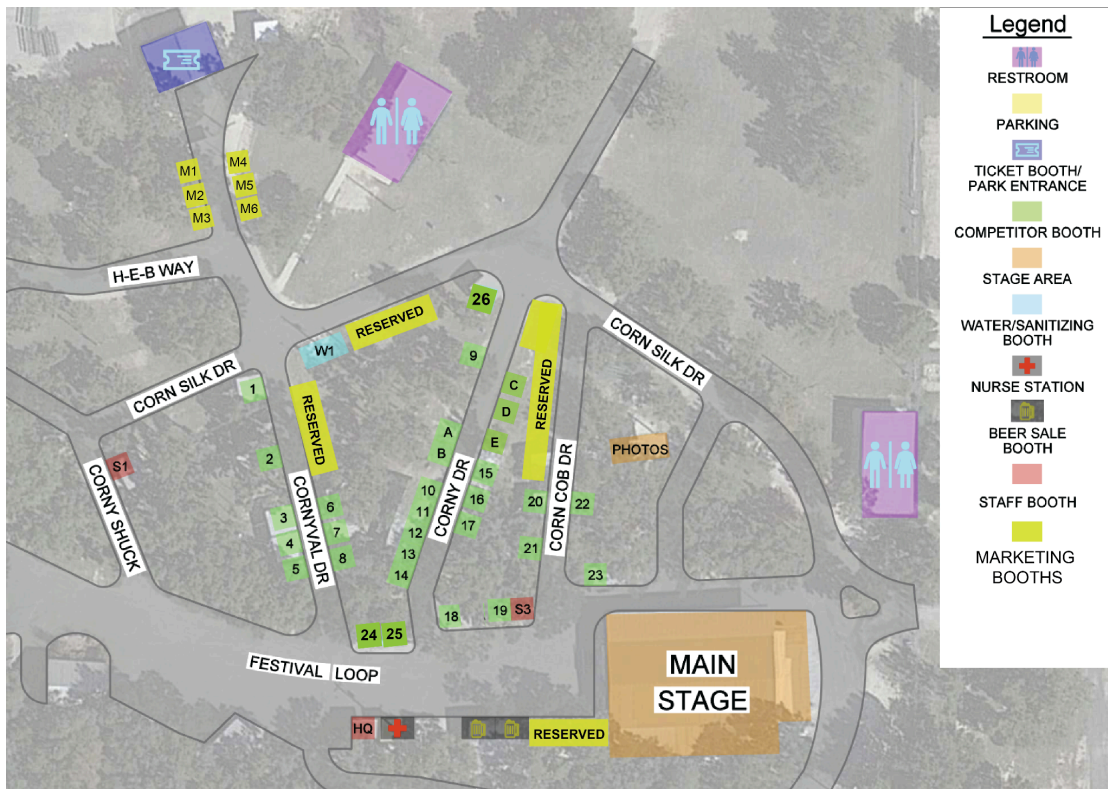
The 10th Annual Engineering Barbecue Cook-Off will be held at:

Helotes Festival Grounds

12210 Leslie Road

Helotes, Texas 78023

Helotes Festival Grounds Map



Note: Map subject to change, no alterations to current competitor booth setup with the exception of additional booths or weather changes.

Time

The 10th Annual Engineering Barbecue Cook-Off will begin setup on:

- **Friday, October 25, 2024 from 12:00 PM to 2:00 AM**

The 10th Annual Engineering Barbecue Cook-Off will be open to the public on:

- **Saturday, October 26, 2024 from 11:00 AM to 5:00 PM**

Appendix A - Sponsorship Packet

The American Society of Civil Engineers (ASCE), American Society of Mechanical Engineers (ASME), The Institute of Transportation Engineers (ITE), Engineers Without Borders (EWB), and American Institute of Chemical Engineers (AIChE) are non-profit UTSA student organizations. Each of the student chapters holds its own fundraising events, and the funds collected are used to advance and develop each organization's respective vision. We have partnered up for this event to promote our cause on a broad scale and bring us closer to our goals.

Opportunities

The Engineering Barbecue Cook-Off team would like to extend a sponsorship opportunity to those who cannot register for the Barbecue competition events but would like to be a part of our success; please consider the following donation levels. **Sponsorship does NOT include competitor spots and will require separate payment and submission.**

Gold Sponsor

The Gold package includes **ten T-shirts, ten admission wristbands, and an event swag bag** for a **sponsorship of \$1250**. Your company's logo will also be prominently **featured on the event T-shirt, backdrop, flyers, and website**.

Silver Sponsor

The Silver package includes **six T-shirts, six admission wristbands, and an event swag bag** for a **sponsorship of \$750**. Your company's logo will also be prominently **featured on the event T-shirt, backdrop, flyers, and website**.

Bronze Sponsor

The Bronze package includes **four T-shirts, four admission wristbands, and an event swag** for a **sponsorship of \$500**. Your company's logo will also be prominently **featured on the event T-shirt, flyers, and website**.

Marketing Booth

A marketing booth space can be added to any sponsorship package for an additional **\$200 + the donation of a raffle prize (minimum value of \$100)**. It will be available **on Saturday, October 26th, from 10:00 AM to 2:00 PM**. Please note that this item is **not eligible for tax exemption**, and a **separate check for this amount will be required**.

DEADLINE: SEPTEMBER 6, 2024 AT 5:00 PM

The inclusion of your company logo on the event T-shirt, flyers, and backdrop is only guaranteed if the paperwork and payment are received before the specified deadline.

PAYMENT SITE WILL OPEN JULY 6TH AT 8:00AM

For simplicity between the Coordination team and Companies we will only be accepting payment through our UTSA giving account. To give time to prepare we will have a delayed payment launch.

Sponsorship Packet

Company Name: _____

Sponsorship Option: _____

Primary Contact Number: _____

Primary Contact Email: _____

Secondary Contact Number: _____

Secondary Email: _____

Address: _____

Zip Code XXX Street Name City State

Men Shirts: Small (____) | Medium (____) | Large (____) | XL (____) | 2XL (____) | 3XL (____)

Womens Shirts: Small (____) | Medium (____) | Large (____) | XL (____)

SPONSORS MUST PROVIDE ALL MARKETING EQUIPMENT, INCLUDING TENTS AND TABLES. PLEASE SUBMIT YOUR BRAND NAME AND LOGO IN .PNG OR VECTOR FORMAT.

NEW Online Payment Option: To pay online, visit giving.utsa.edu/engbbq24

PAYMENT SITE WILL OPEN JULY 6TH AT 8:00AM

For simplicity between the Coordination team and Companies we will only be accepting payment through our UTSA giving account. To give time to prepare we will have a delayed payment launch.

Signature Date

Appendix B: Competitor Package

Rules and Regulations

Registration:

There is an entry fee of \$500 per team to be paid with the submission of the registration form. A team will consist of Grill Master and up to three Assistant Chefs. Completed registration, including form and entry fee, must be submitted no later than Friday September 6th, 2024. Teams will receive four complimentary event T-shirts and four wristbands. Additional T-shirts and wristbands will be available for purchase.

Setup:

Participants of the BBQ Cook-Off will set up between 12:00 PM – 6:00 PM on Friday October 25th, 2024. Teams are permitted to start cooking upon arrival and meat inspection.

Teams cannot begin meat preparation until the meat has been inspected, food permit is displayed, and wash station is set up.

- **Grilling Stations:** Once the team registration form and payment has been received, teams will have the option of choosing either a pre-set open area or covered booth and will have the opportunity to select their preferred location. The stations will be first come first serve. To assure all team's comfort throughout the event, please keep in mind the team's grill size when selecting the grilling station. If the grill size imposes on a neighboring site, teams may be subjected to relocation by event staff. The map and photos of site options are available on our website at engrbbqcookoff.com.
- **Introductory Meeting:** A mandatory team meeting will be held on **Friday October 25th, at 7:00 PM at The Helotes Festival Grounds**. Competition will begin after the meeting and the itinerary for Saturday's events will be issued at this time. Questions may be submitted for clarification of rules and events.
- **Friday Night:** This is the time for students and the professional to interact in a relaxed environment. The fairgrounds will be closed to the public. The events are for the participating companies, their families, other professional connections and student volunteers. Please limit excess guests. **The noise ordinance will be enforced after 2:00 AM in accordance with ground policy. After Midnight the gates will be locked and NO ONE will be allowed to leave the property.**

Alcoholic Beverages:

ABSOLUTELY NO OUTSIDE ALCOHOLIC BEVERAGES ARE PERMITTED on competition grounds due to TABC Regulations imposed on the establishment. All alcoholic beverages must be purchased from the vendor located on the Helotes Festival Grounds. **The sale of Alcohol from the Helotes Festival Grounds on Friday is TBD due to a change in venue rules, but will be available for sale on Saturday.** Alcohol consumption is **PROHIBITED FROM 2:00 AM to 8:00 AM**. Excessive use of alcoholic beverages will be grounds for disqualification, with no refunds of entry fee(s). If caught in violation of stated rules, Helotes PD and fairgrounds officials will handle the situation.

Equipment:

The Helotes Festival Grounds are equipped for teams to have access to outlets and running water. All competitors will be provided with sampling plates for judges. Each team will be responsible for supplying public sampling plates, canopies, tables, chairs, extension cords and any other supplies needed for their team setup. Teams will be allowed to market their company (hand out business cards, fliers, company merchandise, etc.). We simply ask that you respect our patrons, employees and property while doing so.

Pit Requirements:

Acceptable pits will include any commercial, homemade, trailered or un-trailered pit or smoker and may include gas or electricity for use to ignite natural wood or wood products, as long as the competition meats are not in the grill. All fires for cooking meat must be wood or wood products (charcoal). No pellet grills, gas or electric heat sources will be allowed to hold or cook competition meats. **NO OPEN/GROUND FIRES ARE PERMITTED.**

Sanitation:

Cooks are to prepare and cook in a safe and sanitary manner. When preparing all food, no bare hand contact of ready to eat food may occur. Food service gloves must always be worn while preparing and serving food. Cooking conditions are subject to inspection by the judging committee.

Each team must have a good supply of clean towels, paper towels, and cleaning supplies (such as Clorox water, sanitizing wipes or sanitizing cloths) in order to keep all food preparation surfaces clean at all times.

Do not dump anything on the ground. Use trash containers for disposal of all grease, charcoal ash, food and paper waste. Infractions identified by the judging committee shall be immediately corrected. Otherwise, the team may be subject to disqualification. If the trash is full, contact an organization volunteer for trash pickup.

The Helotes health inspector will be on site Saturday morning to inspect all teams. Please ensure all rules are followed as the **health inspector has the authority to disqualify any team deemed unfit to compete.** Teams are responsible for understanding and complying with all sanitization and health regulations.

Please carefully read and fill out the “**City of Helotes Temporary Food License**” form located at the end of this packet and submit it along with the team registration form. **Disregard the fee mentioned** in the document as it will be paid for by the Engineering BBQ Cook-Off committee.

- **COVID-19:** Each team is encouraged to provide hand sanitizer at their booth. Masks are encouraged, but not required. Teams are asked to maintain social distance as needed or recommended at that time. For more information on CDC Guidelines, see: <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/prevention.html>

Parking

General parking will be provided by the Helotes Festival Grounds. Competitors and judges will have a designated parking area closer to the entrance. No cars will be allowed inside

the fairgrounds except at the time of the grill drop off. There will be student volunteers helping direct the flow traffic on arrival.

BBQ Categories

- Chicken
- Ribs
- Brisket
- People's Choice

Meat Requirements:

A minimum of **20 lbs of raw meat** per category is required except for the People's Choice. The People's Choice can be a side of your team's choice, but a vegetarian variation **must be provided**. Teams should provide at least 200 servings of the side dish.

Cooking Specifications:

All meat will be cooked on site. All cooking of the meat shall be done within the team's assigned cooking area. No pre-marinating, pre-smoking, or pre-slicing prior to start time. Meat will be inspected at Check-in. Meat may be pre-trimmed before inspection. Random inspections may be performed to assure that no meat is prepared prior to the official start time. Meat will be prepared within the time constraints of the cook-off. Start time will begin after all meat has been inspected. Cooks can begin to spice/marinate after their meat has been inspected.

All meat must be kept on ice or refrigerated before being cooked. The holding temperature must be at 40 degrees Fahrenheit or below and meat must be completely covered with ice. Teams must have a meat thermometer and plenty of ice. Any meat above 40 degrees Fahrenheit may be disqualified. Aluminum disposable pans for storing and serving samples are an easy and inexpensive option. Please limit your sample portions to 2 ounces or less.

Public Sampling

Meat not used for the competition will be sampled out by each team. Teams must also have a side dish in order to be eligible for the People's Choice, as this is what the public will be judging. Teams should have **MINIMUM 500 SERVINGS TOTAL**, made up of a 100 servings per meat category, plus 200 servings of the People's Choice. Samples may be served with a toothpick, portion cup and/or sample boats.

People's Choice Voting

The public will be given a ticket that will count as a vote for the People's Choice. If they believe that your samples were the best among the other competitors, they will place their ticket into a People's Choice box that will be provided. Bribing the public, exchanging merchandise or offering extra food in order to gain votes is prohibited. Misleading the public about the voting is not allowed, for example, *"You have to give me the voting ticket in order to get a sample."* All things of this nature are prohibited.

Turn-In Times:

Turn-in times shall be announced at the introductory meeting and posted on site. The turn-in times and rules will be given to the Grill Master. Brisket will always be the last turn-in. There will be a 10-minute window of opportunity for turning in your entry for each category. The Grill Master is responsible for knowing the scheduled turn-in times. Each team will be assigned a student representative to serve as runner for each meat entry. Entries will not be accepted before or after the designated 10-minute turn-in time.

Turn-In Quantities

Each team will be given a 9" x 9" Styrofoam food container without food divisions for the ribs, chicken and brisket. The following are the quantitative requirements designated for each category:

- **Brisket** – Cooks will turn in eight (8), 1/4" to 3/8" thick full slices in the contest container.
- **Pork Spare Ribs** – Cooks will turn in eight (8) pork spare ribs in the contest container.
- **Chicken** – Cooks will turn in one-half (1/2) of a whole chicken, dis-jointed, with and without skin of breast, leg, thigh, and wing **off the bone** in the contest container. **Please note this change from previous years and submit chicken off-the bone ready to be placed on plates and served. Submissions with bones will be automatically disqualified.**

The container must be able to close completely. If there are not enough individual pieces for each judge to sample, the judge(s) not having a piece to taste will give the contestant a score of 1 for all criteria and the judges having samples will change their appearance scores to 1. If samples are too much for the containers, speak to a volunteer and request extra containers.

No garnish is allowed, **MEAT ONLY**. Teams may be disqualified for the following:

- Presence of garnish
- Excessive sauce
- Foreign object(s)

Judging Requirements

Reasonable sample sizes must be provided to enable judges to render appropriate decisions. Samples must be provided for all judge members.

All contest entries will be judged in the following three categories: Appearance, Taste and Tenderness. A double-blind judging system will be used to assure that no judge can identify the team's entry. Each food container bears the number of each individual team. The Grill Master will sign for the food containers and verify the number of their team is correctly placed on each individual container.

Food containers will be distributed to the judges table by a contest representative.

Scoring

Competition Meats

Scoring will be based on appearance, taste and tenderness. Contest entries will be scored using the following scoring system (2-9):

- 9 – Excellent
- 8 – Very Good
- 7 – Above Average
- 6 – Average
- 5 – Below Average
- 4 – Poor
- 3 – Bad
- 2 – Inedible

The weighing factors for the scoring system will be:

- Appearance (texture, color, fat to lean ratio, burnt meat) – 15%
- Taste (sauce too hot, mild or excessive vs a pleasing blend of sauce and meat) – 60%
- Tenderness (moist and tender vs dry and tough) – 25%

All judges will give a 1 in appearance for unapproved garnish or pooled sauce. All judges will give a 1 in all criteria for sculptured meat, a marked turn-in container, foreign object in container, or incorrect meat. All judges not receiving a sample will give a 1 in all categories and those judges having samples will change their appearance scores to 1 for the specific category.

Grand Champion:

Meat scoring will be weighted as follows:

- Chicken – 25%
- Ribs – 35%
- Brisket – 40%

*In the event of a tie, the award will be
decided by the team with more voted in the
People's Choice category.

Awards

Results will be announced at 4:00 PM on Saturday October 26th. Awards will be given to the winning teams for each of the following categories:

- People's Choice – Majority fan voted category.
- Competition Meats – Panel of appointed judges vote winners in each meat category.
- Grand Champion – Scores in each meat category combined.

The deadline for competitor registration is Friday, September 6th.

All participants MUST vacate the Helotes Festival Grounds by Saturday October 26th between 6:00 PM to 7:00 PM. Participants are not permitted to bring motor vehicles of any kind into the fair ground while the general public is present.

Competitor Packet

Company Name: _____

Grill Master: _____

Primary Team Contact #: _____

Primary Team Email: _____

Secondary Team Contact #: _____

Secondary Team Email: _____

Address: _____

City: _____ State: _____ Zip: _____

Shirt Sizes: Grill Master (____) Chef 1 (____) Chef 2 (____) Chef 3 (____)

Preferred Grill Site Options: Site 1 _____ Site 2 _____ Site 3 _____

Estimated Barbecue Pit Dimensions: _____

I UNDERSTAND THAT NEITHER THE HELOTES FESTIVAL ASSOCIATION, ENGINEERING BARBEQUE COOK-OFF, TEXAS SOCIETY OF PROFESSIONAL ENGINEERS (TSPE), AMERICAN SOCIETY OF CIVIL ENGINEERS (ASCE), INSTITUTE OF TRANSPORTATION ENGINEERS (ITE), ENGINEERS WITHOUT BORDERS (EWB), AMERICAN SOCIETY OF MECHANICAL ENGINEERS (ASME), AND EACH OF THEIR RESPECTIVE PARENT, SUBSIDIARY AND AFFILIATED COMPANIES, AND ALL OF THEIR RESPECTIVE DIRECTORS, OFFICERS, SHAREHOLDERS, INCLUDING, WITHOUT LIMITATION, INDEPENDENT CONTRACTORS, IF ANY, RENDERING SECURITY SERVICES IN CONNECTION WITH THE COOK-OFF (COLLECTIVELY, THE "COOK-OFF PARTIES") ARE RESPONSIBLE FOR LOSS OR DAMAGE OF WORK, PERSONAL INJURY, OR PROPERTY DAMAGE, NOR WILL THE COOK-OFF CONTESTANT BE A PARTY TO LEGAL ACTION AGAINST THE COOK-OFF PARTIES. I HAVE READ THE DESCRIPTION OF THE FESTIVAL AND ITS RULES AND I AGREE TO ABIDE BY ITS TERMS.

NEW Online Payment Option: To pay online, visit giving.utsa.edu/engbbq24.

PAYMENT SITE WILL OPEN JULY 6TH AT 8:00AM

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Signature

Date