



## 2026 SAN ANTONIO SPORTS CORPORATE CUP

# BBQ CONTEST



### RULES & BBQ PROCESS

1. Contestants may check into their assigned tailgate space in zones 1, 2, 3 & 4 between 9 a.m. and 5 p.m. on May 29.
2. Categories for the BBQ contest are as follows:  
*Bloody Mary* | *Bone-in Chicken Wings* | *Brisket*  
**All categories should require cooking, not heating.**  
Anything that comes out of a package pre-cooked (e.g., sausage, beans, etc.) doesn't require a cooking skill, which is the point of the cooking competition.
3. Cooking On-Site - In respect of our venue host and partner, University of the Incarnate Word, there will be a QUIET TIME beginning at 9 p.m. Friday until 5 a.m. Saturday. There will be no excessive noise or music during this time. Violators will be disqualified from the BBQ contest. **We do not allow any off-site cooking.** Off-site seasoning is okay but the preparation and completion (excluding pre-trimming) of all competition of cooking meats should be done within the confines of the event site and during the time limits designated.
4. Clamshell containers and beverage containers, used to place your items for judging will be provided at the judging station located next to the UIW Convocation Center. The station will be marked as BioBridge Global BBQ Contest. Clamshells and Containers will be numbered. A non-voting BBQ Chairperson will oversee distribution of containers; a representative of your BBQ team must sign for the allotted container(s). In order to keep the judging as anonymous as possible, we highly recommend that teams do not wear their company shirt when submitting their entry.
5. Cooks are to prepare and cook in a sanitary manner. Cooking conditions are subject to inspection by the BBQ committee and/or San Antonio Metropolitan Health District Inspector. Conditions found to be unsanitary will be grounds for disqualification from this contest.
6. Fires must be wood or wood substance or gas. No holes, open fires, or dug pits will be allowed. However, a safe and contained burn-down barrel will be allowed but MUST have some type of safety barrier placed across the top and around the sides of the barrel. Charcoal grills will be allowed, but teams must dispose charcoal off-site, post event. Precautions MUST be made to prevent any fire threat. All teams must have at least ONE fire extinguisher on site.

### JUDGING PROCESS

- Contest entries will be judged on Saturday, May 30. Contest entries must be delivered ON TIME for each category as listed below to the designated judging location, BioBridge BBQ Contest judging station located next to UIW Convocation Center.
- All judging for the BioBridge Global BBQ Contest will be done by a team of three judges, selected by the organizing committee.
- Teams will be asked to pickup their clamshell and/or beverage containers from the judging station, prior to each submission.
- Entries will be submitted in a pre-numbered clamshell container or beverage container as provided at judging station. Each contestant MUST place each entry in one container, where the judges will then all taste a portion from that one tray/container/pitcher.
- Bone-in chicken wings and Brisket may be submitted chopped, pulled, sliced or diced as the cook sees fit, as long as there is enough for three judges.
- Bloody Mary should be submitted in three individual drink containers – submitted at one time and with the originally provided container. Bloody Mary may contain alcohol if contestant desires. Please make note when collecting beverage container if your submission will contain alcohol or not. No favor in scoring will be provided for containing alcohol or not.
- All entries must be submitted on time. Each entry must be submitted at the category time listed below, so please follow the time table so all entries can be judged fairly. Late submissions will be disqualified.
- The BBQ Chairperson will call out the sample number. Judges shall enter the sample number and then their scores through an online form.

### SCORING

- The scoring system criteria will be as follows: appearance (up to 3 pts), flavor (up to 5 pts), and creativity/texture/tenderness (up to 2 pts) for a total of 10 points maximum from each judge for each category.
- Winners are determined by the highest total points in each category. In case of a tie, the entry with the higher **flavor** score wins. If still tied, judges will discuss and possibly re-taste the tied entries for a final decision.

### SUBMISSION TIMES

**Bloody Mary**  
9 A.M.

**Bone-in Chicken Wings**  
10 A.M.

**Brisket**  
11 A.M.

**Category champions will be announced at the closing ceremony.**

# BBQ Contest Scoring System

## Overview

This scoring system is designed for a panel of three judges to evaluate three different items: Bloody Mary, Bone-in Chicken Wings, and Brisket. Each item is scored using a 10-point total scale with specific point distributions across three criteria.

## Food Categories

1. **Bloody Mary**
2. **Bone-in Chicken Wings**
3. **Brisket**

## Scoring Criteria and Point Distribution

Each item will be evaluated on the following criteria with specific point allocations:

### Bloody Mary

- **Appearance** (0-3 points): Color, garnish, presentation
- **Flavor** (0-5 points): Tomato quality, spice balance, depth of flavor
- **Creativity** (0-2 points): Unique ingredients, innovative garnishes, originality
- **Total:** 10 points maximum

### Bone-in Chicken Wings

- **Appearance** (0-3 points): Visual appeal, color, uniform cook, appropriate smoke ring or bark
- **Flavor** (0-5 points): Overall taste, seasoning or sauce balance, smoke flavor, depth of flavor
- **Texture** (0-2 points): Tenderness, juiciness, clean bite-through from bone
- **Total:** 10 points maximum

### Brisket

- **Appearance** (0-3 points): Smoke ring, bark development, presentation
- **Flavor** (0-5 points): Smoke profile, seasoning, overall taste
- **Tenderness** (0-2 points): Moisture, proper rendering, texture
- **Total:** 10 points maximum

# Scoring Scale Guidance

## Appearance (0-3 points)

- **0:** Unacceptable appearance
- **1:** Below average, multiple visual issues
- **2:** Good appearance with minor flaws
- **3:** Excellent presentation, visually appealing

## Flavor (0-5 points)

- **0:** Unacceptable flavor
- **1:** Poor flavor with major flaws
- **2:** Below average, notable flavor issues
- **3:** Average, acceptable flavor
- **4:** Good flavor with minor issues
- **5:** Excellent, outstanding flavor

## Third Category (Texture/Creativity/Tenderness) (0-2 points)

- **0:** Unacceptable
- **1:** Acceptable with some issues
- **2:** Excellent, well-executed

## Total Possible Points

- Each food item: 10 points per judge
- Maximum per entry: 30 points (across all three judges)

## Judging Process

1. All judges score the same item simultaneously
2. No discussion of scores until all evaluations are complete
3. Scoring is completed by Smartsheet Form and final tabulations are viewed only by the Contest Manager

## Determining Winners

1. Winners are determined by the highest total points in each category
2. In case of a tie, the entry with the higher Flavor score wins
3. If still tied, judges will discuss and possibly re-taste the tied entries for a final decision