

# *FFA Grill Master Beef BBQ Competition*



## *Event Details and Rules*

Prepared by the Tennessee FFA Foundation, Inc. and the Tennessee Beef Industry Council



Saturday, September 16, 2017  
2:00 p.m.  
TN State Fairgrounds  
Nashville, TN

## Event Overview

The Tennessee Beef Council will be sponsoring the Second Annual FFA Grill Master Beef BBQ Competition during the 2017 Tennessee State Fair. The event is aimed at teaching high school agricultural education students about the beef industry and proper cooking techniques all while participating in a fun, competitive grilling competition.

The FFA Grill Master Beef BBQ Competition will be 2:00 p.m. Saturday, September 16, 2017 at the Tennessee State Fairgrounds. FFA Chapters from across Tennessee will compete in teams to deliver the best beef BBQ.

## Event Rules

### Participants

All participants must successfully complete the online Master Beef Advocate training prior to the competition. To complete that training candidates should visit:  
<http://www.beef.org/mastersofbeefadvocacy.aspx>

Participants must be a dues paying FFA member at the time of the competition.

### Teams

Nine teams are invited to compete. Two team spots are reserved for each region of the state: West, Middle and East. The other three spots are available at-large. All teams will register on a first come, first served basis.

Teams will be comprised of three FFA members per chapter. Teams may also have a coach. The coach could be the chapter advisor, another FFA member, a parent, or an Alumni member of that chapter. Coaches cannot cook, but they can be in the prep area and can give tips and advice to the team as needed.

### Time

The cooking and preparation portion of the competition will last one hour. Each team will then be given five minutes to present their dish and the technique behind it.

### Presentation of the Dish

Teams will present their dish to the judges and be judged on presentation and taste.

### Prep Area

Each team will have a 6' table with a tablecloth and basic supplies.

### Clean-Up

Teams must clean their space and grills at the conclusion of the competition. Cleaning supplies will be provided.

## Supplies

Provided supplies for each team:

- Grill (teams may share a grill, if needed)
- Chimney
- Charcoal
- Lighter Fluid
- Top Sirloin Steaks
- Aprons

Suggested supplies teams may wish to bring:

- Additional seasonings
- Platter
- Spatula and tongs
- Knives
- Forks
- Paper plates
- Paper towels
- Decorative plates for plating
- Decorative table cloth (a basic table cloth will be provided to all teams)
- Buns, tortillas, etc. (if needed)
- Garnishes for the dish
- Other sauces, condiments or herbs

*\*Please note: refrigeration will not be available. However, chapters are welcome to bring small coolers.*

## Registration

Teams may register via Google form, which will be sent by Tennessee FFA Foundation staff July 25, 2017. Once all nine spots are filled, registration will close.

## Recognition

- First place team will receive a trophy and \$375
- Second place team will receive \$300
- Third place team will receive \$225
- All other teams will receive \$100

*Prize money will be awarded to the FFA Chapter not the individuals*

## Questions and Information

Contact Chelsea Rose with the Tennessee FFA Foundation at 931-372-6029 or [chelsearose@tnffa.org](mailto:chelsearose@tnffa.org). Or contact Janna Sullivan with the Tennessee Beef Council at 615-896-5811 or [jsullivan@beefup.org](mailto:jsullivan@beefup.org).