

2 Day Introduction to "KCBS Style of BBQ" Cooking Class and KCBS Certified Judging Class Ending in Mock Contest

Date: 12th July (Cooks and Judge students take class together.)

Time: 10:00-12:00

- History of BBQ and KCBS
- First half of KCBS Certified BBQ Judging Class

12:00-12:30 – Lunch (something simple)

12:30 Hands-On KCBS Style Cooking Class

THE CLASS IS DIVIDED INTO TEAMS OF BOTH COOKS AND JUDGES and will prepare and cook meats overnight for the CBJ Class/Mock contest.

The number of teams depends on the number of smokers vs. students. Ideal for hands-on is 5-7 on a team. It can be adjusted to make it work.

- **Types of Cookers**
- **Charcoal vs Wood/Types of Wood**
- **Cuts of Meat (Butcher may be brought in)**
Differences between US and locally available cuts of meat
- **Flavor Profiles**
Includes sampling of US sauces and rubs
Discussion of why scores low for International teams at Jack
- **Temperature/Time**
Difference between Low & Slow and Hot & Fast
Rubs, Sauces, Marinades and Injections-When and how to use
"Hands on" prepping of the four KCBS meats
Timing and Competition Scheduling
- **Incorporating KCBS Rules into Competition Cooking**
Including the Jack Daniels Invitational BBQ Contest rules
- **Hints and Tips for Building Legal KCBS Competition Boxes**
- Teams build their entry boxes for next day's contest

17:00-18:00 Dinner (get some meat for teams to cook and have drinks and sides)

18:00-23:00- Working on site with teams formed for Mock Contest (Some meats may be shared between teams.)

The group of Cooks & Judges will prepare and cook meats (overnight) for CBJ class/mock contest. If student only wants to judge, they go back to hotel at this time, Returning at 9am the next morning.

Date: 13th July

Time: 08:00 – 15:30

8:00- International Instructors arrive and work with cooks on site

10:00- Second Half of KCBS CBJ Class Begins

11:00- Turn in of cooking class meats for CBJ class

After each meat category is judged, there is a discussion by the judges of WHY they gave the scores they gave for each entry. The cooks are encouraged to watch the judging process AND listen to the judges' discussion for each entry. If the cooks are signed up to become KCBS CBJs, they will be taking turns with their team mates in order to judge the meats and hear the judge's discussion.

- 11:00 turn-in chicken
- 12:00 turn-in ribs
- 13:00 turn-in pork
- 14:00 turn-in brisket

Instructors will compile scores

15:30 Announcement of Winners

(With Awards Ceremony)

Further Information:

Camping is available on site.

The course costs £100 (plus VAT) per person. If you would like to register for the course please email christine@nigoodfood.com.