



SCA Rules

General Rules

- The head cook must be a member of SCA by the end of the cooks meeting to be eligible for any added money at events.
- Should a non-member win a SCA event, they will have until 8AM the following Monday to become a member and be invited to the SCA Championship. If the team does not become a member within the allotted time frame, the invitation will be rolled down to the next member in order of placement at the event. The invitation cannot extend past 10th place. If there is not an invite in the top ten then the invitation will be awarded at the end of the year as an "At large bid" from the points list.
- SCA events are judged by a panel of judges and will be in a "blind judging" format.
- Each team is required to have some type of fire extinguishing device in their cook site.
- The head cook of a team must be 18 years old.
- If a team pre-pays for an event but does not make it to the event they receive 1 point for that event.
- Head cooks may only enter 1 entry into the steak category.
- Head cooks may enter more than one entry into an ancillary category.
- The Cookoff promoter/organizer will provide all the rib-eye steaks for the event.
- Turn in times will be announced at cooks meeting and cannot be changed once announced.
- Reasons for DQ: Ribeye steaks other than the ones provided for the event found in team area, a steak or ancillary turn in after the time window has expired, a non-signed ticket presented at awards, a folded foil disk or any foreign object found in the turn in box, issued steaks are removed from the teams cooking area.
- Teams must sign the turn in ticket at time of turn in.
- Teams are subject to random ice chest inspections by any SCA Representative.
- SCA does not allow spouses of the SCA Rep to cook in an event the spouse is running, other family members of the SCA Rep are allowed to compete in the event.
- SCA Kids Challenges are for kids 4-17 years of age. Parents may help build the fire.

Steak Cooking Rules

- Cooks may cook on any fire or heat source.
- Each team needs to cook on a separate fire source with the following exception: Trailers that have multiple grills or large grills that are totally divided are allowed as long as each cooker has their own fire source.
- NO other rib-eye steak is to be present at the cook site other than the ones given to the teams.
- Steaks may not be removed from the teams numbered cooking area except to turn in the entry.
- Steaks should be cooked Medium (warm pink center).
- Steaks may be lightly trimmed before, but not after cooking.
- Steaks may not be marked or branded in any way. (Grill marks are not considered marking)

- Steaks must be turned in whole and uncut on top of the provided foil disk with no garnish in the box.
- Foil disks must be placed in the box, silver side up and not folded in any way
- Steaks will be judged with regard to Taste, Texture, Appearance, Doneness and Overall Impression.
- The order of tie breakers for steak is: Taste, Doneness, Texture, Appearance and Overall Impression.

Appetizer Rules

- Appetizer must be turned in using provided box and the lid must close completely.
- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Part of the appetizer must be cooked on the grill.
- No dessert dishes may be submitted as an appetizer.
- Appetizer boxes may contain small disposable cups for sauce or dips and toothpicks or skewers to hold food items together.
- You must turn in minimum of 6 pieces or cut 6 bites for judging
- Appetizer will be judged on taste, originality, and appearance.
- The order of tie breakers for appetizers is: Taste, Appearance, Originality

Pork Steak Rules

- Teams will be given 2 pork steaks in a grab bag, 3/4" thick.
- 1 Pork steak must be turned in whole and uncut on top of the provided foil disk (silver side up and not folded) with no garnish in the box. No other items in the box.
- Pork steaks may cook on any fire or heat source.
- No other pork steak is to be present at the cook site other than the ones given to the teams.
- Pork steaks may be lightly trimmed before, but not after cooking.
- Pork Steaks may not be marked or branded in any way. (Grill marks are not considered marking)
- Any sauce on the pork steak must be baked on.
- Pork steaks will be judged with regard to Appearance, Tenderness, Taste and Overall Impression.
- The order of tie breakers for pork steak is: Taste, Tenderness, Appearance and Overall Impression.
- Please be mindful of cross contamination

Burger Rules

- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Burger patty can be made of ANY protein or meat of your choice.
- The protein must be shaped in the form of a patty and burger dressed the way you want the judges to taste it.
- Turn in 2 whole full size burgers in provided box. Box must be able to close.

- Burgers will be judged on taste, originality, and appearance.
- The order of tie breakers for burgers is: Taste, Originality, and Appearance.

Chicken Wings

- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Wings can be fried, baked, smoked or grilled.
- Must turn in a minimum of 10 wings, 5 drumettes and 5 Flats
- Chicken wings will be judged on taste, texture, and appearance.
- The order of tie breakers for wings is: Taste, Texture, and Appearance.

Grilled Cheese

- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Must contain cheese
- Must turn in 1 whole sandwich and either 6 cut samples or bites for judges.
- Grilled Cheese boxes may contain small disposable cups for sauce or dips.
- Grilled Cheese will be judged on taste, originality, and appearance.
- The order of tie breakers for Grilled Cheese is: Taste, Originality, and Appearance.

Hot Dogs

- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Must turn in 3 hot dogs in a bun dressed as you would like the judges to eat it.
- Can use any type of hot dog.
- The order of tie breakers for Hot Dogs is: Taste, Originality, and Appearance.

1-Bite Challenge

- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Must turn in 6 bites on the provided spoons for judging.
- 1-Bite turn in can be hot or cold.
- 1-Bite will be judged on taste, originality, and appearance.
- The order of tie breakers for 1-Bite is: Taste, Originality, and Appearance.

Dessert Rules

- You may decorate the turn in box with edible garnish only but garnish is not part of the Appearance score.
- Desserts must be cooked on site.
- Dessert must be turned in using the provided box and lid must close completely.
- You must turn in a minimum of 6 pieces or bites of your dessert for judging.
- Dessert will be judged on Taste, Originality, and Appearance.
- The order of tie breakers for desserts is: Taste, Originality, and Appearance.

Mixed Drink Rules

- Drinks must be mixed on site.
- Drink is to be presented in the provided cup with lid.
- Mixed Drink will be judged on taste only
- If there is a tie, it will go to a taste off to determine winner.

SCA Kids Challenge Rules

- Meat will be provided by the event based upon pre-registration of cooks. No guarantee of meat availability for on-site entries. On-site entrants may not provide their own meat if event sponsored meat is no longer available.
- Parents please understand that this is a KIDS CHALLENGE! Parental supervision is required. However, the child should be responsible for prepping, seasoning, cooking, and presenting their entry. Guidance from parents is acceptable but please respect the rules and allow the kids to be the head cooks.