



- Cooks may be cook on any fire or heat source. (Wood, Charcoal, Gas, Electric, Pellet, Sous Vide etc.)
- SCA events are judged by a panel of judges and will be in a “blind judging” format.
- Each cook/registrant is encouraged to have some type of fire extinguishing device in their cook site.
- The cookoff promoter/organizer will provide all competition steaks for the event to create a level playing field. No other ribeye steaks are allowed at a cooks site. Registrants are subject to random ice chest inspections by any SCA Representative.
- The SCA standard for steaks is a minimum of 1 1/8” or 3cm thick, boneless, choice, ribeye steak.
- Turn in times will be announced at cooks’ meeting and will not be changed once announced. (Rep may make exceptions based on weather)
- Standard judge tables are either 4 judges or 5 judges based upon the number of judges available. If 4 judges are used, then the 5th judge is added as a perfect score.
- Cooks may not register for overlapping events in different cities on the same day. Cooks must sign the turn in ticket at the time of turn in.
- The spouse of an SCA Rep is not allowed to cook in any event that his or her spouse is officiating.
- Grills may be used by more than one cook. Each registrant must cook their own steaks and may only turn in one steak per competition. Cooking steaks for another registrant in the same competition will result in a disqualification.
- SCA Certified Judges must have completed an SCA Certified Judges Class and be an SCA member in good standing.
- In case of a total tie score (score is tied in all categories) the prize money will be split between the cooks. Example: A total tie between two cooks for first place. The prize money from first and second place will be added up and divided between the cookers. The rep will flip a coin to decide who gets which trophy. If the tie is for first place both cooks would be offered an A Golden Ticket. If one of them is previously qualified the second ticket may not be passed down. If both are qualified, only one ticket will be passed down.

- If there is a total results tie in the top ten, both cooks will be awarded the same points.
- If a number is called and no one claims the award within one hour after awards, the prize will go unclaimed. The results will not be affected, and SCA Points will remain the same.
- Ribs can be either baby back or spareribs unless specified by the promoter and posted on the flier.
- The winner of every SCA-sanctioned event will be invited to the SCA World Championship. If the winner of the event is not a member at the time of the win, he/she will have until the following Monday at 8am CST to become a member. If the cook does not become a member, the invitation will roll down to the highest placing member (no lower than 10th place). If there are no cooks eligible for the invite, then the invite will become an "At Large Bid".
- If a registered team notifies the Rep in advance that they will be arriving late, another team may select their steaks for them. The team on site will draw a chip in the absent cook's name and pick for them in the order of that token. Then, after selecting the second steak, the on-site team will give the absent team's steaks to the SCA Rep, who will hold onto the steaks until the absent team arrives.
- If a head cook wants to register after the cooks meeting begins, they can do so but they must wait till after registered cooks complete their steak selections.
- A team must get approval from the SCA Rep to allow someone else to select their steaks for them.
- A head cook may register for 1 entry per each category for both Steak and Ancillary categories.
- The minimum age to compete in the adult categories (steak & Ancillaries) is 13 years old. They need to do their own steak selections, seasoning, cooking, steak turn at the event.
- If a certified judge wants to cook and judge on same day, they may cook Steak A and judge Steak B only and must attend the judges meeting.
- Exchanging of turn in tickets is a disqualification to both cooks.
- The SCA logo is trademarked and cannot be used to sell merchandise without SCA consent.
- All decisions by SCA Reps at an event are subject to office review.



- Steak may be cooked on any fire or heat source. (Wood, Charcoal, Gas, Electric, Pellet, Sous Vide etc.)
- Head cooks may register for either Steak A or Steak B but must let the SCA rep know at check in.
- Steak cooks may only register once per competition and must cook their own steaks.
- No other ribeye steaks other than the ones provided to the head cooks by the promoters are to be present at cook sites.
- 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).
- Turn in one steak, whole and uncut, on top of the provided foil disk. The provided foil disks must be placed in the box, silver side up, and not folded in any way. The steaks will be judged as presented in the box.
- No sauce or garnish is allowed in the steak turn in box. A compound butter is allowed if it is melted on the steak.
- Placement of the steak and inspection for foreign objects is the team's duty, the boxes will not be opened at the turn in table.
- There are no size standards for the seasonings on the steak.
- Pooling of NATURAL juices in the box is acceptable.
- Steaks are judged on Appearance, Doneness (Medium), Taste, Texture and Overall Impression.
- Tie breaker: Taste, Doneness, Texture, Appearance, and Overall Impression.

REASONS FOR A STEAK DQ

- Any foreign object found in the turn in box. (String, Toothpick, Skewer, etc.)
- A steak turned in after the turn in window has expired.
- Using ribeye steaks other than the ones provided by the promoter.
- Cooking a steak for another competitor.



ANCILLARY GENERAL RULES

- Ancillaries may be cooked on any fire or heat source.
- Elements of the ancillary item may be pre-cooked, but the turn in must be assembled onsite.
- Must use provided turn in box, the lid must be closed to turn in. No serving trays
- Only 1 type of ancillary item per turn in box and same recipe. Sauces and condiments are allowed, and the judges are required to taste them if in the box. The scoring is a composite score of all items in the box.
- No desserts may be turned in for the “Appetizer” category.
- An “Anything with_____” falls under the creative ancillary category of judging and rules.
- All ancillary proteins are to be provided by the cooks unless stated on the event flier.
- Chicken Wings must be on the bone and the wings must be separated or disjointed). No boneless wings allowed. The promoter can choose either “Just Meat” or “Creative” for the judging of Chicken Wings, check event flier for the description.

“CREATIVE” ANCILLARY RULES

- Creative Ancillary entries will be judged on Appearance, Creativity, Taste, and Execution.
- The order of tie breakers for Ancillaries is Taste, Creativity, Appearance, and Execution.
- Garnish is optional for “Creative Ancillary” boxes and not a part of the appearance score. Any garnish in the box must be edible. Boxes may contain small disposable cups, toothpicks, or skewers to hold food items together only. No glass allowed in box and no items will be returned to cooks.
- All entries should be fully assembled for judging.
- Desserts are considered a creative ancillary.
- Must turn in 6 pieces or individual portions in turn in box. See exceptions below:

“CREATIVE” ANCILLARY TURN IN AMOUNT EXCEPTIONS

- Chicken Wings – Must turn in 5 drumettes and 5 flats
- Burgers - 2 (1 whole and 1 cut into 4 pieces) NO SLIDERS
- Grilled Cheese - 2 (1 whole and 1 cut into 4 pieces)

- Hot Dogs – 3 Hot Dogs (1 whole and 2 cut in half)
- Pizza – 1 Whole pizza cut into a minimum of 6 slices

“JUST THE MEAT” ANCILLARY RULES

- Chicken Wings, Pork Baby Back Ribs, Pork Spareribs, Pork Chops (bone-in or boneless), Pork Loin, Pork Spareribs, Half Chicken, and Tri-Tip will be judged on Appearance, Taste, Texture and Overall Impression. (Creativity and Doneness are not part of the scoring)
- No garnish allowed in the box; foil discs will be provided.
- The order of tie breakers is Taste, Texture, Appearance and Overall Impression.
- ALL Rib entries must be turn in on the bone. Ribs may not be wrapped in bacon or another protein.
- Chicken wings may not be wrapped in bacon or another protein.
- Raw chicken will be a DQ. (If we can't get the judges to eat it, it is a DQ)
- Must turn in a minimum 6 slices or individual portions in turn in box. See exceptions below:

“JUST THE MEAT” ANCILLARY TURN IN AMOUNT EXCEPTIONS

- Pork Chops – Turn in 1 whole pork chop for judging. Judging will be done batch style.
- Half Chicken – Turn in two half chickens in the provided foil half pans with lids. The two chicken halves must be separated from each other. One will be for appearance only and the other will be for tasting.
- Chicken Wings – Must turn in 5 drumettes and 5 flats.

“DRINK” ANCILLARY RULES

- The promoter will provide 2 cups or containers. The cups or containers provided by the promoter must be used.
- Drinks must be free standing. SCA is not responsible if an entry is spilled in the judging area due to the height/balance of the turn in.
- Turn in 1 cup or container fully garnished and 1 cup or container that is not garnished for tasting. The fully garnished cup will be judged for appearance and creativity and the ungarnished cup will be used for tasting.
- The garnish does not have to be edible on drink entries.
- No serving trays or placing of the cup inside something to make it stand up is allowed. Example: inside a pineapple

REASONS FOR AN ANCILLARY DQ

- A marked box
- Entry turned in after the turn-in window has expired.
- Not meeting the required number of pieces or portions.
- Any turn-in determined to be raw. Example raw chicken or pork,

- A foreign object found in the box.
- Turn in boxes may not be turned upside down to allow items to fit better.
(Stickers are on the top of the boxes)

KIDS COOKOFFS:

- SCA Kids competitors are 4-15 years of age. The parents may start the fire, but the KIDS must do the seasoning, preparation, and cooking.
- Kids 13-15 years old may compete in either the Kids Cookoff or the Adult Cookoffs but may not compete in both on the same day. (Not all parents can or want to register their kids in the adult categories)
- Kids rules follow the adult rules on ancillary categories.