



## WORLD TOURNAMENT OF ANCESTRAL GRILLS – COLOMBIA 2022 PAN AMERICAN CONFEDERATION OF GRILLS (CoPAAP)

### GENERAL RULES

The professional tournament will take place between July 23 and 24, 2022 in the city of Medellín / Colombia.

The tournament will bring together teams from various countries who will prepare their dishes for a group of judges who will try blindly within the delivery box defined by the draw.

### CATEGORIES

July 23, 2022

- ANCESTRAL CATEGORY: Lamb (1/2 for each team)

Preparation start time: 6h30

Delivery start time: 1:30 p.m.

- CATEGORY FOR HOOK OR SWORD: Whole chicken

Preparation start time: 8h30

Delivery start time: 10h30

- GRILL CATEGORY: Pork rib

Preparation start time: 9h30

Delivery start time: 12:00 p.m.

July 24, 2022

- GRILL CATEGORY: Bovine rib

Preparation start time: 7h30

Delivery start time: 12:00 p.m.

- CATEGORY in the TABLE: Whole fish

Preparation start time: 8h30

Delivery start time: 10h30.

- DESSERT CATEGORY: free style

Preparation start time: 11h00

Delivery start time: 1:30 p.m.



# TORNEO MUNDIAL DE ASADORES ANCESTRALES COLOMBIA - 2022



The organization will deliver an envelope with the codes that will be stuck on the trays, tables or plates destined to place the preparations for your test. The labels will have alphanumeric codes in the first hours of the competition on July 23 and 24.

All preparations must be produced on equipment provided by the organization. The tournament is ancient, so it is not possible to make quick or industrialized preparations. All proteins, sauces and garnishes must be produced at the tournament.

## **TOURNAMENT SCHEDULE**

The tournament will take place on July 23 and 24, 2022.

Teams will register for the event from 12:00 p.m. m. from July 21 until 7:00 p.m. m. on July 22, and a meeting of all captains will be held at 4:00 p.m. m. of July 22. All participants must present their identity document or passport.

## **PARTICIPANTS:**

All lovers of gastronomy, hotels, restaurants, traditional chefs, amateur grillers, Gastronomic Training Centers and producers can participate.

- I. All participants must be of legal age (18 years old)
- II. All participants must be affiliated members of the national association of their country of origin or resident belonging to the Confederation. If there is no representative entity, the teams must enjoy the prestige of having been invited by the local organization.
- III. Teams can be made up of a minimum of 2 participants and a maximum of 4 participants in the competition arena.
- IV. Up to 7 days before the competition, each team will receive a number that will identify them and will know the fixed location for the two days of the tournament.
- V. The teams must bring: utensils to manipulate the fire and light the fire and any other instrument necessary for their participation. No ingredient will be allowed to enter. For that there will be a market within the tournament to buy them.
- VI. Expenses (condiments, tickets and accommodation, etc.) are borne by the participants.
- VII. Entrants must be at the competition venue at the time the competition begins.
- VIII The teams will start and finish their preparation at the time indicated by the organization.
- IX. The cost of ingredients for side dishes and desserts is the responsibility of each team. There will be a store with different ingredients, fruits and vegetables at the venue, open from 6 am on July 23 until the end of the tournament, where the teams will be able to buy the necessary ingredients.

## **INSCRIPTION**

- I. Registration will be accompanied by the corresponding file, detailing the data of the participants, full name, team name.



## TORNEO MUNDIAL DE ASADORES ANCESTRALES COLOMBIA - 2022



II. Participants must register by completing the registration form with all the data and the quota will be until completing the 50 teams.

III. The registration will be confirmed with the payment of the same (U\$S 500) in the account of the Colombian Association.

In no case will the registration be returned in case of withdrawal or impediments; however, in cases communicated up to 72 hours before the event, a team may be replaced by another to make use of their registration.

### EQUIPMENT AREA

I. Each team will have a defined area in the competition and will be informed up to 7 days before the competition.

II. All equipment must be contained in this defined space. Sharing any space is not allowed. (0.5 penalty point in case both teams do not coincide, in the total score).

III. The Yard Judge will ensure that the competition area is kept clean during and after the competition.

IV. The use of tobacco products, alcoholic beverages and narcotics is not allowed when handling or cooking food or within the competition area. (disqualification of the team in case of non-compliance).

V. Pets are not allowed in the kitchens. (0.5 penalty point in case of failure, in the total score).

VI. Equipment and knives must be used responsibly and safely. (1 penalty point for non-compliance, in the total score).

VII. All ingredients must be stored/refrigerated properly.

VII. Disinfection of the work area must be maintained at all times. Waste must be collected and deposited in designated areas. (0.5 penalty point in case of non-compliance, in the total score)

IX. Regarding the clothing of the participants, the team must present a uniform of the same or similar style, which includes a vest and/or jacket, long pants, closed shoes and hair protection. (0.5 penalty point in case of failure, in the total score).

X. The use of rings and bracelets on hands and arms is not allowed. (0.5 penalty point in case of non-compliance, in the total score)

### FOOD PREPARATION

All foods must start raw, and no processing, pre-treatment or preparation may begin until agreed to by the competition organizers.

The frozen ingredients provided must be completely and safely thawed before being sent to the equipment.

All food products must meet the health, safety and hygiene standards of the World Health Organization (WHO). (Ref: WHO Codex/HACCP).



**TORNEO MUNDIAL  
DE ASADORES  
ANCESTRALES  
COLOMBIA - 2022**



The food of the competition will be inspected by the judge of the court before the start of the competition, verifying that all the food is allowed and in good condition.

I. Regarding the techniques used in the pieces of meat, it is allowed to marinate, dry marinate, liquid marinate, inject and paint with sauces made in competition during cooking.

II. It is not allowed to cook proteins in pots, pans or any type of container.

III. The breeding or breeding of animal proteins is not allowed.

IV. The use of a professional thermometer is FORBIDDEN.

V. The proteins delivered by the organization must be fully cooked, not being allowed to discard and waste food.

SAW. The use of aluminum foil, parchment paper or kitchen paper is allowed, as long as it is not presented or placed in the final presentation of the plate/table/container. The ingredients must go through the iron / grill.

VII. As for the category of desserts and sauces, each ingredient of the preparation must go through the grill or ancestral fire. 100%

VII. The use of gas or other explosive fuels is prohibited.

IX. The use of other types of grills in categories other than the one granted by the organization is not allowed.

X. Electrical items such as mixers, juicers, food processors, flashlights, external electrical chargers, etc. they're not allowed.

**IMPORTANT:** all preparations must be done 100% grilled or aged

### **ACCOMPANIMENTS AND SAUCES**

I. The decorations are left to the creativity and disposition of the participating teams, unless the organization has them.

II. Any ingredient that has been cooked on the grill or over a wood or charcoal fire is considered a garnish.

III. Within the category of sauces, all kinds of pebres, condiments and chimichurris are considered, which are allowed and are not cooked. The sauce on the plate/board/container assembly must not touch the protein. It should be placed on its side or in a ramekin-type container.

SAW. All garnishes and sauces must be cooked and handled the day of the competition. It is not allowed to add garnishes and sauces previously prepared or obtained in the market.



## **PERMITTED AND PROHIBITED FOODS**

Prepared or pre-prepared products will not be allowed, such as: sauces, liquid smoke, all kinds of cheeses, chimichurri, eggs, mayonnaise, barbecue sauce, bacon or pancetta, hams, prepared marinades, etc. . If allowed use ketchup, Worcestershire sauce and soy sauce.

Basic ingredients are not allowed.

## **PUBLIC TASTING**

- I. It is important that the teams ensure health security measures at the time of the tests.
- II. It is the responsibility of each team to secure the judging portions.
- III. The public tasting will be after the presentation of the dish/table/container to the jury.

## **SOCIAL NETWORKS**

Teams may not share photos or details of their dishes on social media, etc., during competition days until the judging process is complete, in blind judged competitions.

## **OBLIGATIONS OF THE ORGANIZATION**

The organization will provide:

1. protein for all categories of savory preparations
2. a standard grill for each team
3. one standard bet for each team
4. a standard table for each team (fish category)
5. Enough firewood and charcoal for preparations
6. Delivery of proteins to each team. These must be completely thawed and at the storage temperature dictated by the WHO, which is 0° to 5° Celsius.
7. Delivery of a side table and 2 chairs for each team.
8. Have two sinks with access to drinking water and detergent.
9. Have toilets, toilet paper, exclusive soaps for participants and judges.
10. Have large garbage containers.
11. First Aid Center.
12. Signaling of events.

The contest will be held with all participants covered.



## GENERAL INFORMATION

- I. All teams are equal. A team is one that is dedicated to cooking food on an ancestral grill or contest. There will be no professional or amateur rankings; everyone will be referred to as a team.
- II. The entry fee is set by the event organizer and is non-refundable unless there are exceptional circumstances, as determined at the discretion of the competition organizers.
- III. Spices and flavorings must be purchased by staff and are only allowed in the cooking process and may not be used as a garnish.
- IV. Teams can begin preparing (cutting, injecting, rubbing, marinating, etc.) their meat after the set times. All the ingredients will be of the same quantity and quality for each team, previously approved by the CoPAAP.
- V. The team captain, or a designated team member, will bring your delivery container at the designated time to the receiving station in the judging area. They must also bring the registration number provided by the organizers.
- SAW. All fires must be carefully watched during competition and safely extinguished at the end of the event, when all equipment must leave the venue. Complete cleaning is essential. No space can be messy or dirty.
- VII. Wash your hands before handling food and after handling raw meat, fish, and poultry. The use of surgical/food handling gloves is strongly recommended.
- VII. Make sure all cooking and eating utensils and work surfaces are clean before using them.
- IX. Thoroughly thaw frozen meat and poultry before cooking, unless cooking instructions state otherwise.
- X. Wash salads and raw vegetables well to remove all traces of dirt and any insects.
- XI. Beware of cross contamination. Raw foods should always be kept separate from cooked foods. Keep meats, salads and other perishable foods refrigerated/frozen until you are ready to prepare them. Do not prepare cooked food with utensils that have been in contact with raw meat; Thoroughly clean all cookware and work surfaces after each use.
- XII. Discard perishables that have reached air temperature for more than 90 minutes.
- XIII. Leftovers should be stored in clean, covered, refrigerated containers.
- XIV. Any residual material such as aluminum, glass, etc. should be recycled whenever possible.
- XV. Pure bleach (chlorine) should not be used for sanitary purposes. Wash fresh salads and raw vegetables to remove all traces of dirt and any insects.



## JURIES

- I. The number of judges will be 20 table judges, 5 main judges, 5 court judges and 01 master judge who will coordinate the entire judging process, note entry, protection of results and evaluation sheets, verification of results and audit. external. Judges must have prior experience as a judge in past barbecue competitions or recognized culinary professionals.
  - II. The table must be composed of a main judge, must be part of the CoPAAP and the other participants will be decided by the organization, prior approval of the tournaments and competitions chamber of the CoPAAP and the ACP.
  - III. The competition will organize a workshop the day before, to instruct the judges (induction) on the evaluation process, carried out by the CPA tournaments and the competition chamber.
  - IV. It is the duty of the juries to inform the organizers if they have food allergies. No jury that is allergic or has cultural or personal restrictions to the consumption of meat will be able to judge in the Tournament;
  - V. It is the obligation of all judges to enforce all the points mentioned in the evaluation guide and ensure compliance with the rules.
- SAW. In the case of blind competitions, the table judges will not be able to enter the judging tent with Smartphone-type equipment.
- VII. A member of the jury will score with decimals to avoid a possible tie.

## THE FUNCTIONS AND ATTRIBUTIONS OF THE QUALIFYING JURY WILL BE THE FOLLOWING:

- Have full knowledge of the content of the contest rules.
- Act with agility and technical criteria in the qualification of the participants.
- The jury's verdict is final.
- Disqualify participants who do not comply with the rules of the contest.

## DISQUALIFICATION OF A JUDGE OR MEMBER OF THE JUDGING ADMINISTRATION

A judge, or a member of the judging administration, may be disqualified for the following rule violations:

- I. Failure to comply with the instructions given by the investigating judge;
  - II. Failure to comply with the instructions issued by the Chamber Judge;
  - III- Consume alcohol with alcohol before and during the trial process;
  - IV. The contest organizer will inform the judges of all local laws regarding the consumption and service of alcohol and will comply with them.
  - V. Direct or indirect contact with the teams during the evaluation process.
- SAW. Direct or indirect contact with equipment during food preparation and cooking.



## TORNEO MUNDIAL DE ASADORES ANCESTRALES COLOMBIA - 2022



VII. Direct or indirect contact with the teams through social networks.

VII. Use of photos, texts, telephones during the evaluation process.

IX. Judges may not accept invitations or visit team locations during the active period of the competition. Communication between team competitors and judges is prohibited during competition hours.

As this tournament will be held in blind evaluation mode, the runner will bring all the containers/trays/boards/piles with the setup to the table. He checks for rule violations, such as marking. All judges initially rate this container for its presentation (visual appearance). Then each judge takes a sample and scores this box for flavor and tenderness etc. The head judge at the table will ensure that all judges' scores and signatures are recorded before moving on to the next team. This procedure will be repeated for all entries. The head judge will then collect the appraisal receipts and deliver them to the CoPAAP representative where the manual appraisal takes place.

The sanctions must be included in the presentation or sheet of each judge.

It is the responsibility of the teams to inform, through their captain, any yard judge when other teams or judges commit infractions to the rules. In turn, the courtroom judge will report this accusation to the team of presidents, who must evaluate the situation and rule on it, applying the corresponding sanctions in the case that justifies it.

### **SANCTIONS PENALTIES**

The judges will use fixed penalty points during the scoring process for the following infractions: Penalty points will be deducted from the total score for that category only.

I. If any judge does not receive the due portion of the fractional cuts (Dessert and Pork Ribs), he will not be able to judge that category for Taste / Texture, but only for Appearance.

Penalty: 1 point deducted by the judge who did not test;

II. Foreign Objects - Edible or Inedible: (ie toothpicks, skewers, aluminum foil, "dough", etc. Excludes hair, classified as foreign objects).

Penalty: deducted 1 point for each judge who found it;

III. Marking or Carving: Marking is defined as any handwritten or mechanical marking on the delivery container that can identify the equipment being presented to any Judge. Carving is defined as sculpting, decorating, forming, or shaping an entrance that can identify the team that appears before any judge. The only identification on the container must be the issued identification number given to the team when they entered the contest. This is the number issued before it was changed to the "secret" number.

Penalty: The team will receive zero points in all criteria from all judges.





## OTHER PENALTIES

Teams may be disqualified from the event for the actions of any of their members or guests for infractions related to:

I. Competing on more than one team, any member of a team, including the captain, may not compete on or with more than one team during the competition period.

Penalty: Disqualification of the team member. This member cannot be replaced.

II. Use of food, prohibited ingredients.

Penalty: Disqualification of the team.

III. The sale of goods, food or equipment is not allowed without the approval of the organizers.

Penalty: Disqualification of the team member or the entire team. The member or team cannot be replaced.

IV. Electric heat sources for preparation, cooking, or holding will not be permitted.

Penalty: Disqualification of the team.

V. Food Preparation: Food prepared for the competition may not leave the competition venue at any time.

Penalty: Disqualification of the team.

VI. Contact with the judges during the competition time through social networks or by direct or indirect representation is not allowed.

Penalty: Disqualification of the team or the judge.

VII. Being under the influence of alcohol (drunk) and drugs.

Penalty: Disqualification of the team or the judge.

VIII. Show aggressive, discriminatory, racist and social behaviors.

Penalty: Disqualification of the team or the judge.

IX. All food must be cooked raw from the start of the competition.

Penalty: Disqualification of the team. IX. All food must be cooked raw from the start of the competition.

Penalty: Disqualification of the team.

## PENALTY: DISQUALIFICATION OF THE TEAM OR THE JUDGE.

During the event, the organization may apply sanctions and penalties to the teams that cause an imbalance or inconvenient situations, such as drunkenness of its members, physical or verbal aggression to any other participant, volunteers, directors, general public or exhibitors.



The sanction may range from a simple warning to immediate correction of non-compliance or summary disqualification from the event with an incident report and may, at the discretion of the organization, reach areas such as the registration of incident reports with local police authorities. .

### **TIE-BREAKER**

In case of a tie (score equal to the first decimal), the winner is designated by the second decimal.

In case of a tie (note equal to the second decimal), the flavor score of the tied teams will be considered.

### **EVALUATION CRITERIA**

The judges will evaluate the presented dishes considering:

- I. Presentation of the plate - Weight 1;
- II. Texture and stitch - weight 3;
- III. Flavor and aroma: weight 4;
- IV. Creativity and sauce or garnish - weight 2.
- V. Punctuality of the match (teams that do not deliver their plates in more than five minutes will be deducted 2 points by the reception table and communicated to the table judges)

Despite providing thermal containers, the organization will not consider possible samples of roasts that arrive cold at the judges' table; so as not to lower the score of equipment that may have been affected by possible problems in receiving toasted products.

### **PREPARATIONS FOR THE JUDGES**

- I. Lamb: a single piece must be presented for evaluation by the judges that make up the table.
- II. Chicken: A whole chicken must be presented.
- III. Pork ribs: a preparation with 5 portions must be presented - one for each judge that makes up the table.
- IV. Ribs: a single piece must be presented for evaluation by the judges that make up the table.
- V. Fish: a single piece must be presented for evaluation by the judges that make up the table.



## PUNCTUATION

Judges will use the following scoring rule when judging:

- I. Grade 0 - The plaque is disqualified and must be taken to the Head Judge;
- II. Score 1 - Inedible - entire plate;
- III. Score 2 - Burnt or raw - I prefer not to taste or not to taste;
- IV. Score 3: Looks like it was overheated or has raw parts;
- V. Score 4 - Dry or has raw parts, but can be served;
- SAW. Score 5 - Acceptable;
- VII. Score 6 - Good - Edible, but nothing exceptional;
- VII. Note 7 - Very Good - A good barbecue;
- IX. Note 8 - Excellent - I would like to eat a little more;
- X. Score 9 - Magnificent - Perfect as it should be;
- XI. Score 10 - Excellent. Worthy of the best banquets. perfect and amazing

## AWARD

Teams will be recognized for their performance during the tournament as follows:

1st. Place: the champion will receive a trophy, medals for all entries and a cash prize of USD 3,000 (three thousand US dollars);

2nd. Place: the runner-up will receive a trophy, medals for all entries and a prize of US\$ 2,000 (two thousand US dollars) and 1 quota for the Pan-American Torneo Asadores de Cordero Uruguay (visa required);

3rd. Place: the third place will receive its trophy, medals for all those registered and a prize of USD 1,000 (one thousand US dollars);

4th. to 10th place: Winners will receive certificates of their positions;

The teams that make the best dishes in each category will receive a certificate for the best dish of the tournament.

All other teams will receive a certificate of participation.

All judges will receive a certificate of participation.