

4th ANNUAL BOMA COOK-OFF RULES (2026)

- Each cooking team will designate one person as head cook and at least three co-cooks. **The team must be comprised of 50% Property Managers and Engineers. All team members must ACTIVELY participate.**
- Each team is responsible for maintaining and cleaning its cooking area. The head cook is responsible for the conduct and behavior of team members and guests.
- **ALL ENTRIES MUST BE PREPARED ON SITE** and in as sanitary of a manner as possible. All applicable local health department rules and regulations must be complied with.
- **NO PRE-SEASONING OR PRE-COOKING OF ANY ENTRIES**. Meat is subject to inspection at the time of arrival. Any entry found not in compliance with this rule will be disqualified.
- Once a product is inspected, it must not leave the contest area.
- Each contestant should submit sufficient product, sliced to facilitate adequate judging of the entry by a minimum of six judges.
- A blind judging system is based on a duplicate numbered ticket (e.g., theatre ticket), which will be utilized in all judging categories.
 - Blind judging consists of one-half of the double ticket being taped to the top of the container with the ticket number facing down. The second half of the ticket will be removed by the head cook before turning in that category.
 - When receiving the judging containers, the head cook prints his name & team name on his half of the ticket in the presence of contest committee personnel.
 - Any container that appears to have been deliberately marked or altered will be referred to the head judge, who will rule disqualification.
 - Damaged containers will be replaced by the head judge. Damaged containers and all tickets must be turned in to the head judge at this time to receive a new container.
- Entries will be submitted in the approved container provided by the contest. Containers and foil will be supplied to each team for each entry they participate in. Only the entry to be judged is allowed in the container. Each entry will be judged on PRESENTATION, TASTE / FLAVOR, TENDERNESS, TEXTURE, and OVERALL IMPRESSION. A minimum of six separate and identifiable portions must be submitted for Ribs and (1) half fully jointed Chicken. All entries will be scored on a scale of 1 through 10 in each of the judging criteria, with 10 being the best.
- No sauces, garnishes, or additional foil will be allowed in the judging container. Sauces may be used during the cooking process, but cannot be applied for entry presentation or judging. Clarification – Ribs and Chicken cannot be turned in with cold sauce.
- **DISQUALIFICATION** – An entry can be disqualified by the head judge only. An entry can be disqualified for any of the following reasons:
 1. There is evidence of marking or sculpting. Marking is defined as: any handwritten or mechanically made mark inside or outside the turn-in box that identifies the submitting team to any judge. Sculpting is defined as: the carving, decorating, forming, or shaping of a meat entry contained in a turn-in box that identifies the submitting team to any judge.
 2. There is nothing foreign other than meat and garnish.
 3. There is not a minimum of required and identifiable pieces.
 4. There is evidence of blood, such that the meat is uncooked.
 5. The entry is turned in after the officially designated time.
 6. Gloves are not used while managing food products.

- 7. Not cooking as a single piece of meat.
- 8. Not cooking the meat that was inspected.

Open Dessert Competition – Turn-in Time 10:30 AM (Optional)

- The term *dessert* can apply to many confections, such as biscuits, cakes, cookies, custards, gelatins, ice creams, pastries, pies, puddings, macaroons, sweet soups, tarts, and fruit salad. If it is delicious, you can enter it!
- Dessert can be served hot or cold.
- **DESSERT MUST BE PREPARED ON SITE.**
- Presentation is open and should be considered when entering your entry.

Open Side Dish Competition – Turn-in Time 11:30 AM (Optional)

- A side dish is any food served as an accompaniment to the chicken and ribs.
- Side Dish can be served hot or cold.
- **SIDE DISH MUST BE PREPARED ON SITE.**
- Presentation is open and should be considered when entering your entry.

People's Choice Award – Begin Serving by 12:30 PM (Required)

- You may provide samples of an item of your choice to the public for the People's Choice award.
- Upon on-site registration, each ticket purchaser will receive two (2) tokens to cast their vote based on your booth/station décor, customer service, and quality of food.
- **Tokens must be turned in by 3:00 PM**
- **PEOPLE'S CHOICE AWARD MUST BE PREPARED ON SITE.**

Chicken Competition – Turn-in Time 1:30 PM (Required)

One ½ fully jointed chicken – must have breast, wing, thigh, and drumstick with skin on. You may remove the backbone of the chicken if preferred.

Pork Spareribs Competition – Turn-in Time 2:30 PM (Required)

Six (6) – Pork Spareribs – individually cut (bone-in); St. Louis cut is acceptable. NO baby backs or country-style ribs allowed.

All trays must have one piece of provided foil at the bottom of the box (entry on top of foil), and tray lids must remain completely closed.

IMPORTANT TIMES

Chief Cooks Meeting: 7:00 AM

Dessert Turn-In: 10:30 AM

Registration Opens: 11:00 AM

Side Turn-In 11:30 AM

People's Choice Award Served by 12:30 PM

Chicken Turn-In: 1:30 PM

Rib Turn-In: 2:30 PM

People's Choice Award Tokens Turn-In: 3:00 PM

****TURN-IN TIMES**** - Each category turn-in time will allow for a 10-minute window, which is 5 minutes before and 5 minutes after the times above