

## Wings Contest Rules:

1. Each team will consist of one (1) Head Cook and as many assistants deemed necessary. Each team will provide their own cooking station to be used exclusively by said team and this must be within the designated team cooking booth. The cooking station may not be used by any other cooking team. All seasoning and cooking of the entries must be done on site and within the assigned cooking station. Any part of the cooking team may not enter or participate in more than one team per contest on the same date with the same team name.
2. All competition ingredients MUST be inspected at the contest and prepared safely for consumption.
3. No cooking of any kind may take place until the ingredients have been inspected by the contest's official inspector. Entries may be prepared on a wood or charcoal fire, deep-fat-fried, boiled, grilled, or any other means even electrical, if available. No pre-seasoned ingredients will be allowed. Wings must be inspected by a GAB official.
4. Once the AWW ingredients have been inspected, they can not leave the contest site.
5. Contestants must provide all needed equipment and supplies except as arranged for in advance. Contestants must adhere to all applicable codes whether city, county, state, or federal.
6. The cooking site is the sole responsibility of the contestants. The cooking site must be kept clean and clear of trash unless in a suitable container. All fires must be extinguished and pits filled if allowed by the contest organizer and all equipment must be removed from the site at the end of the contest. Any assigned cooking area left in disarray may subject the contestant to disqualification from future WWW sanctioned events.
7. First aid will be provided by the contest organizer.
8. Time for judging will be posted and sufficient time will be provided between different rounds. An official clock will be provided at the judging area to determine official judging times. An entry will only be accepted eight (8) minutes prior to the judging deadline and eight (8) minutes immediately after the judging deadline. This provides at least a 15 minute window for contestants to deliver samples.
9. There must be one sets of sample. Each has to have at least six (6) separate and definable judging portions.
10. Blind judging will be employed by WWW sanctioned events. Entries will be submitted in a numbered container provided by the contest organizer as approved by the WWW. The containers may be renumbered by the judging officials. The number must be on top of the container when turned in. Entries will be judged by a minimum of six (6) judges that are at least 18 years or older. Scoring for Appetizers and Wraps will be based on APPEARANCE, TEXTURE AND TASTE. Wings will be judged on APPEARANCE, TENDERNESS AND TASTE. Scoring will use ten (10) as excellent, five (5) as average, and one (1) as bad. All numbers between one (1) and ten (10) may be used with zero (0) designating disqualification which must be approved by a certified contest official. Taste points will count double in scoring.

### Instructions for submitting samples for judging:

- A. Judging will start at a time determined by contest organizers. Please review their instructions.
  - B. Judging will be done by category; first barbecue, second open wings and third hot wings.
  - C. Turn in your sample on time, between eight (8) minutes before and eight (8) minutes after the posted time with no exceptions.
11. The low score will be thrown out. Results will be tallied. If there is a tie in one of the individual categories, it will be broken as follows: The judging slips will be compared (counting all five (5) judges) for the highest cumulative scores in taste, then texture/tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a coin toss will be used.
  12. Total points per entry will determine the champion within each category.  
  
Note: Because WWW values culinary creativity, it is at the cook's discretion to determine what constitutes quality. REMEMBER, you must please the judges and provide accordingly.
  13. Garnish is limited to chopped, shredded, whole leaves, or sliced green lettuce (no red tipped lettuce, endive, or kale), curly parsley, cilantro, or flat leaf parsley. Any entry not complying with this rule will be given a one (0) rating for all three (3) judging categories, APPEARANCE, TENDERNESS/TEXTURE, AND TASTE.
  14. Any manner of marking a container including but not limited to painting, sculpting, or decorating will result in disqualification. No aluminum foil, stuffing, toothpicks, skewers, or foreign material is allowed. Any entry not complying with this rule will be disqualified.
  15. No side containers of ingredients will be allowed. Any sauces or ingredients may not be puddled or pooled or placed in the judging container. Submit samples as you want them judged. Any entry not complying with this rule will be disqualified
  16. The following safety procedures must be followed:
    - A. No use of tobacco products while handling ingredients.
    - B. Sanitation of the cooking site is essential. A separate container for washing, rinsing and sanitizing of utensils must be provided by the contestant.
    - C. Shirts and shoes must be worn at all times.
    - D. Some type of extinguisher appropriate for the source of heat and style of cooking.
    - E. Proper food safety temperature control for ingredients in required.
  17. Team must be entered in the Open contest to enter the Williams Wings Contest