



12TH ANNUAL

ENGR BBQ



HELOTES FESTIVAL GROUNDS

FRI, OCT 23, 2026 & SAT, OCT 24, 2026

12210 LESLIE RD, HELOTES TX 78023

[HTTPS://WWW.ENGRBBQCOOKOFF.COM](https://www.engrbbqcookoff.com)

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Event Mission Statement

Founded in 2014 through a collaborative spark between the University of Texas at San Antonio student chapters of the American Society of Civil Engineers (ASCE) and the Institute of Transportation Engineers (ITE), the Engineering Barbecue Cook-Off has grown into a flagship, multidisciplinary fundraiser that unites the entire UTSA engineering community.

This annual event brings together students from the American Society of Civil Engineers (ASCE), American Society of Mechanical Engineers (ASME), Institute of Transportation Engineers (ITE), Engineers Without Borders (EWB), American Institute of Chemical Engineers (AIChE), National Society of Black Engineers (NSBE), and the Women's Transportation Seminar (WTS). It's more than a cook-off—it's a celebration of engineering culture, community, and collaboration. Our mission is to foster a vibrant and inclusive environment where engineering students—from all disciplines and backgrounds—can connect with industry professionals, explore career opportunities, and celebrate their shared passion for engineering.

Meet the Team



Message from Our Lead Coordinator

Dear Participants,

My name is Leonel Aguilar, and I'm excited to introduce myself as this year's Lead Coordinator for the 12th Annual Engineering Barbecue Cook-Off! Last year, I had the privilege of serving as the Second Lead Coordinator for the 10th Annual Barbecue alongside a wonderful student board, and I'm thrilled to continue this cherished tradition.

Please take a moment to review the event rules, as some areas have changed for this year. If you have any questions or need clarification on anything, don't hesitate to reach out. I'm here to help!

You can contact me directly at (210) 789-6815 or via email at engrbbqcookoff@gmail.com. I'm looking forward to another great year and am happy to have you participate in this year's cook-off!

Best regards,

Leonel Aguilar, Lead Coordinator

12th Annual Engineering Barbecue Cook-Off

P: 210-789-6815 | E: engrbbqcookoff@gmail.com | W: <https://www.engrbbqcookoff.com/>

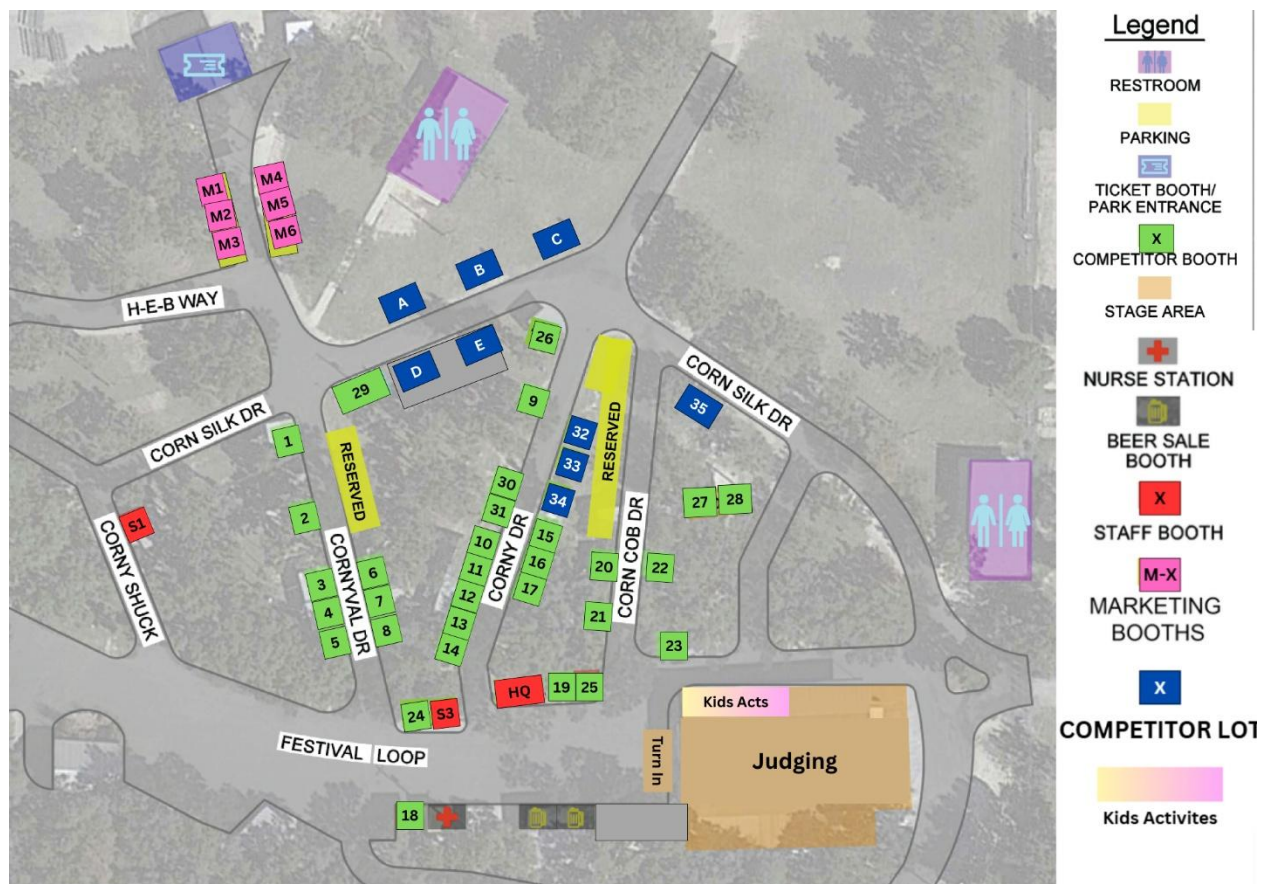
Welcome Our Title Sponsor HDR!

Founded in 1917 in Omaha, Nebraska, HDR began as a small engineering firm dedicated to helping local communities address critical infrastructure needs. Built on the values of service, trust, and community engagement established by founder H.H. Henningson, the company steadily grew through innovation and a people-first approach. As HDR expanded across the United States and internationally, it developed a reputation for delivering impactful projects while maintaining its commitment to the communities it serves. Today, HDR is a global, employee-owned company with more than 14,000 professionals working in over 200 offices worldwide.

HDR specializes in architecture, engineering, environmental, and construction services, bringing together multidisciplinary teams of engineers, architects, scientists, economists, analysts, and builders. The company is recognized for designing and delivering high-performance buildings, transportation systems, water infrastructure, and sustainable solutions that improve quality of life. Guided by a belief that collaboration drives the best results, HDR continues to partner with clients and communities to create innovative, resilient, and meaningful projects that support progress around the world.

What sets HDR apart is its strong culture of employee ownership and its belief that great ideas come from collaboration. By empowering employees to take ownership of their work and encouraging diverse perspectives, HDR fosters innovation across every project. Whether developing critical infrastructure, advancing environmental stewardship, or designing spaces that strengthen communities, HDR remains committed to creating lasting value and making a positive impact for future generations.

Festival Grounds Map – Saturday, October 24, 2026



Note: On Saturday, October 24, 2026, all vehicles must be **removed from the event grounds by 11:00 AM** and relocated to the designated **competitor parking lot**. To support a smooth and safe setup, it is **strongly preferred** that on **Friday, October 23, 2026**, once competitors have completed unloading their equipment, they **immediately move their vehicles** to the competitor's parking area.

For participants staying in an **RV or camper**, please be advised that hookups for electricity and/or water will cost \$35 per night. There are only five hookup stations available, and they will be assigned on a first-come, first-served basis. Those who do not require hookups will not be charged the \$35 nightly fee. This policy is mandated by the Helotes Fairgrounds and is a non-negotiable rule we are required to follow.

Additionally, on Friday evening, marketing booths will be temporarily placed at locations labeled "M#" to enhance interaction with volunteers during the night's festivities. Volunteers will assist in relocating booths prior to public entry on Saturday morning.

Competitor & General Parking Map



Note: For participants staying in an RV or camper, please be advised that hookups for electricity and/or water will cost \$35 per night. There are only five hookup stations available, and they will be assigned on a first-come, first-served basis. Those who do not require hookups will not be charged the \$35 nightly fee. This policy is mandated by the Helotes Fairgrounds and is a non-negotiable rule we are required to follow.

Friday Schedule

Activity	Time
Competitor Lineup	11:30 AM to 12:00 PM
Competitor Check-In	12:00PM to 4:00 PM
Company Marketing Booths	12:00 PM to 10:00 PM
Booth Inspections & Meat Inspections	2:00 PM to 4:00 PM
Horseshoe/Student Social Hour	2:00 PM to 4:00 PM
Cup Pong/Student Social Hour	5:00 PM to 6:30 PM
Mandatory Information Meeting	7:00 PM to 7:30 PM
Cornhole/Student Social Hour	8:00 PM to 10:00 PM
Late Night Activities	9:30 PM to 1:30 AM
Gates Close	12:00 AM

Saturday Schedule

Activity	Time
Gates Open for Competitors	6:00 AM
Alcohol Check	8:00 AM to 9:00 AM
Chicken Turn-In	10:00 AM to 10:10 AM
Chicken Judging	10:30 AM to 11:30 AM
Ribs Turn-In	12:00 PM to 12:10 PM
Event Opens to General Public	12:00 PM
Kids Activities	12:00 PM to 4:00 PM
Ribs Judging	12:30 PM to 1:30 PM
Brisket Turn-In	2:00 PM to 2:10 PM
Brisket Judging	2:30 PM to 3:30 PM
Closing Ceremony & Group Photos	4:30 PM to 5:30 PM
Competitor Dismissal & Teardown	6:00 PM to 8:00 PM

Join Our Remind

Stay in the loop with all the latest updates, announcements, and reminders for the Engineering BBQ Cook-Off! To join our Remind group, text @engrbbq11 to 81010. If that doesn't work, try texting @engrbbq11 to (415) 749-9889. You can also join by visiting this link: rmd.at/engrbbq11.

Don't miss a thing—sign up today!

Appendix A: Sponsorship Package

Platinum Sponsor - \$2250

The Platinum package includes fifteen T-shirts, fifteen admission wristbands, and an event swag bag for a sponsorship of \$2250. Your company's logo will also be prominently featured on the event T-shirt, backdrop, flyers, and website.

Gold Sponsor - \$1750

The Gold package includes ten T-shirts, ten admission wristbands, and an event swag bag for a sponsorship of \$1750. Your company's logo will also be prominently featured on the event T-shirt, backdrop, flyers, and website.

Silver Sponsor - \$1250

The Silver package includes six T-shirts, six admission wristbands, and an event swag bag for a sponsorship of \$1250. Your company's logo will also be prominently featured on the event T-shirt, backdrop, flyers, and website.

Bronze Sponsor - \$750

The Bronze package includes four T-shirts, four admission wristbands, and an event swag for a sponsorship of \$750. Your company's logo will also be prominently featured on the event T-shirt, flyers, and website.

Marketing Booth - \$300

A marketing booth space can be added to any sponsorship package for an additional \$300 + the donation of a raffle prize (minimum value of \$100). It will be available on Friday, October 23th at 6:00PM to Saturday, October 24th at 5:00 PM. Please note that this item is not eligible for tax exemption, and a separate check for this amount will be required.

**SPONSORSHIPS DO NOT INCLUDE COMPETITOR ENTRY AND MUST BE SUBMITTED
AND PAID FOR SEPARATELY**

How to Submit Your Sponsorship Payment & Information

To streamline our sponsorship process and reduce the workload for our student leaders, everything has now been moved online. Please follow the steps below carefully. Your participation is deeply appreciated!

Step 1: Submit Your Sponsorship Payment

1. Go to the UTSA Giving Page
 - Navigate to: <https://engage.utsa.edu/engrbbq2026>
2. Enter Your Sponsorship Tier Amount
 - Under your desired sponsorship tier, enter “1” in the quantity field.
 - If you'd like to order early bird admission tickets, enter the number you wish to purchase in the corresponding field.
 - Please ensure the total amount matches your intended organization's contribution or your personal donation.
3. Provide Contact Information
 - Enter your Full Name, Email Address, and Phone Number.
4. Enter Payment Details
 - Fill in all required billing information.
 - Double-check everything for accuracy to avoid processing errors.
5. Submit and Save Your Confirmation
 - Click “Submit” to finalize your transaction.
 - Save or screenshot your confirmation page and receipt for the next step.

Step 2: Submit the Mandatory Sponsorship Form

1. Respond to the 12th Annual ENGR BBQ Packet email with the following information.
 - a. Company name, Sponsorship option, marketing booth (if opting in for one), a copy of your company logo (png or vector format). The primary and secondary contact name, email, and number. The company address and a copy of your receipt.

Feedback Encouraged

We understand that moving to a fully digital process may be a shift from previous years. Please share **constructive feedback** on how we can continue to improve this system. Our student leaders work hard to make this process smooth and efficient, and we deeply appreciate your support and collaboration.

Appendix B: Competitor Package

Registration

Each team must submit a completed registration form along with a non-refundable entry fee of \$700. A team will consist of one Grill Master and up to three Assistant Chefs. The final deadline for registration submissions is Friday, September 4, 2026. Each registered team will receive four complimentary T-shirts and four wristbands to be used for event access. Additional T-shirts and wristbands may be purchased separately.

Food Permit Information

The Lead Coordinator, Leonel Aguilar, will be completing the official food permits on behalf of each competing team. You will be asked to provide your food permit information within the Competitor Package Form. Once your submission has been received, Antonio or Erin will contact you to review and sign the finalized permit.

Please do not pay for the food permit. The cost of all competitor food permits will be covered by the 12th Annual Engineering Barbecue Committee.

When filling out your food permit information, be sure to list every item that will be served to the general public and judges, including anything prepared for People's Choice. Do not simply write "barbecue" or "People's Choice." You must include a detailed breakdown of all food items.

NO pre-packaged or pre-made food is allowed.

Incomplete submissions will result in your application being denied.

Setup

All participating teams are required to set up their grilling stations between 12:00 PM and 6:00 PM on Friday, October 23, 2026. Cooking may begin immediately after setup only once three conditions are met:

1. All meat is inspected and approved by event staff.
2. The team's temporary food establishment permit is visibly displayed.
3. The team's handwashing and utensil washing stations are fully set up and ready for use.
4. Flooring and roof cover are in place at prep areas. Cardboard, carpeting are not allowed.

Note: Teams are not allowed to begin any meat preparation until these steps are completed and confirmed by a designated event official.

Pet Policy

Per event policy and health guidelines, no animals are allowed on the festival grounds, with the exception of trained service animals. This applies to competitors, staff, and the general public.

Grilling Stations

Upon receipt of the registration and entry fee, teams may choose between an open outdoor space or a covered booth for their grilling station. Site selection is first come, first served, so early registration is encouraged. Teams must consider the size of their grill when selecting a space. If a team's grill encroaches on another team's area, they may be asked to relocate at the discretion of event staff. A map and photos of available station areas are posted on our website:

engrbbqcookoff.com.

Introduction Meeting

A mandatory team meeting will take place at 7:00 PM on Friday, October 23, at The Helotes Festival Grounds. This meeting will include a briefing on competition rules, the official itinerary for Saturday's events, and a Q&A session for rule clarifications. All teams must be represented.

Friday Night Social

Friday evening is dedicated to informal networking between students and professionals in a relaxed, private setting. The festival grounds will be closed to the general public. Admittance will be limited to participants, company guests, family members, and student volunteers. Please minimize excess guests. The venue's noise ordinance will be enforced after 2:00 AM, and no one will be permitted to leave the property after 12:00 AM, as the gates will be locked overnight.

Alcohol Policy

Under TABC regulations, outside alcoholic beverages are strictly prohibited on Saturday. Alcohol will be available for purchase from an approved vendor on the Helotes Festival Grounds (Saturday only). However, participants are permitted to bring their own alcoholic beverages on Friday only, provided all drinks are in cans—no glass containers or jars are allowed. Consumption of alcohol is not permitted between 2:00 AM and 8:00 AM on any day. Any excessive consumption or violation of these rules will result in immediate disqualification and forfeiture of the entry fee. Helotes PD and venue officials will enforce this policy as needed.

Equipment and Supplies

While the Helotes Festival Grounds will provide access to electricity and water hookups, each team is responsible for bringing their own supplies. This includes, but is not limited to, tables, chairs, canopies, extension cords, food storage containers, and coolers. Each team must also bring public sampling plates and materials for marketing purposes (e.g., business cards, flyers, or merchandise). We ask that all participants demonstrate respect for staff, attendees, and property.

Pit Requirements

Teams may use any commercial, homemade, trailered, or un-trailered smoker or pit. Gas or electricity may be used only to ignite natural wood or wood products. The cooking of meat over gas or electric heat is strictly prohibited. Acceptable fuel sources include wood and charcoal only. Pellet grills, propane cookers, or any open/ground fires are not permitted. Teams found using these methods will be disqualified.

Health and Sanitation

All cooking and food handling must be performed in a safe, sanitary, and compliant manner. The following regulations are strictly enforced:

1. All teams must have at least one certified food handler or food manager, accredited through a Texas Department of State Health Services-approved program.
2. No bare-hand contact with ready-to-eat foods is permitted at any time. Food-safe gloves must be used during both preparation and serving.
3. Each team is required to bring:
 - a. Clean clothes and paper towels
 - b. Food-grade sanitizing solution. Bleach or quaternary ammonium are acceptable.
 - c. A functional three-compartment utensil wash system (or an approved equivalent)
4. Meat must be kept at or below 40°F prior to cooking. Teams must bring thermometers and sufficient ice or coolers to maintain this temperature.
5. All surfaces and equipment must be made of FDA-approved food-safe materials (e.g., NSF-rated containers or disposable aluminum trays).
6. Dumping of grease, water, or waste on the ground is prohibited. Teams must dispose of all waste in the provided containers. If bins are full, contact a volunteer.
7. There must be a floor and cover where food is being prepared. Cooking areas do not require a floor or cover if cooker is enclosed. Concrete and tarps/sheet plastic are acceptable for flooring. Pop ups are acceptable for cover.

Note: The City of Helotes Health Inspector will conduct site inspections Friday night and Saturday morning. Any team found to be in violation of food safety regulations may be disqualified at the inspector's discretion.

The **City of Helotes Health Inspector** will conduct site inspections Friday night and Saturday morning. Any team found to be in violation of food safety regulations may be disqualified at the inspector's discretion.

Covid-19 Safety Guidelines

Teams are encouraged to provide hand sanitizer at their booths. Mask usage is optional but recommended based on comfort. Social distancing should be practiced as appropriate. Refer to CDC guidance for the most current recommendations: [cdc.gov/coronavirus](https://www.cdc.gov/coronavirus)

Parking

General parking will be available at the Helotes Festival Grounds. Designated parking for competitors and judges will be located near the entrance. Vehicles will only be allowed inside the fairgrounds for the initial grill drop-off. Volunteers will be on hand to direct traffic flow upon arrival.

BBQ Categories

All competitors must compete in the following categories:

1. Chicken
2. Pork Spare Ribs
3. Brisket
4. People's Choice (Side Dish + Vegetarian Option Required)

Meat and Sampling Requirements

Each team must provide a minimum of 20 pounds of raw meat per competition category. For the People's Choice, teams must offer a side dish of their choosing, including a vegetarian version to ensure inclusivity. A total of 200 servings of the People's Choice side must be prepared for public sampling.

Cooking Rules

All meat must be cooked on-site within the team's assigned area.

1. No pre-marinating, pre-smoking, or pre-slicing is allowed before the official start time.
2. Pre-trimming is permitted.
3. Teams may not begin preparing or seasoning their meat until after it has been inspected.
4. All raw meat must be held at or below 40°F before cooking, stored with ice or refrigeration, and monitored with a thermometer.

Note: Teams should limit sample sizes to 2 ounces or less. Disposable pans are recommended for both cooking and serving to streamline sanitation.

Publish Sampling Guidelines

Each team is required to provide a total of 500 sample portions. This includes:

1. 100 servings of each meat category
2. 200 servings of the People's Choice side

Note: Samples must be distributed using toothpicks, portion cups, sample boats, gloves, or tongs to avoid direct contact with food. Serving utensils must be sanitized regularly or be single use.

People's Choice Voting

Each member of the public will receive one token representing their vote. They may place this token into the voting box of their favorite team.

Note: Teams may not bribe, mislead, or coerce the public in exchange for votes. For example, statements like “you must give us your vote to receive food” are strictly prohibited.

Turn-In Procedures

Turn-in times will be announced during the introductory meeting and posted at the event. Each category has a 10-minute window for submission. Entries submitted outside this window will be disqualified.

Turn-In Quantities

Teams will be provided with one 9”x9” Styrofoam container per category. Requirements are as follows:

1. Brisket: Eight (8) full slices, 1/4–3/8 inch thick
2. Ribs: Eight (8) pork spare ribs
3. Chicken: One-half (1/2) chicken, off the bone and disjointed (no bone-in pieces allowed, except for wing bones).

The container must close fully. No garnish or foreign objects are allowed. Entries with pooled sauce, improper meat, or violations of presentation rules will be disqualified.

Judging Process

Entries will be evaluated based on Appearance, Taste, and Tenderness using a double-blind system. Entries will be delivered to the judging table by contest volunteers.

Scoring System

Scores range from 2 to 9, with 9 being excellent and 2 being inedible. Judges will score each sample in three categories:

1. Appearance – 15% of total
2. Taste – 60% of total
3. Tenderness – 25% of total

Note: Automatic 1's will be issued for violations such as garnishes, marked containers, or improper meat cuts.

Grand Champion Scoring

The Grand Champion will be determined by weighted category scores:

1. Chicken – 25%
2. Ribs – 35%
3. Brisket – 40%

Award Ceremony

Winners will be announced during the awards ceremony at 5:00 PM on Saturday, October 24, 2026. Prizes will be awarded in the following categories:

1. People's Choice
2. Chicken, Ribs, Brisket
3. Grand Champion

How to Submit Your Competitor Payment

To streamline our sponsorship process and reduce the workload for our student leaders, everything has now been moved online. Please follow the steps below carefully. Your participation is deeply appreciated!

Step 1: Submit Your Competitor Payment

1. Go to the UTSA Giving Page
 - a. Navigate to: <https://engage.utsa.edu/engrbbq2026>
2. Enter Your Competitor Fee
 - a. Under the Competitor Fee, enter “1” in the quantity field.
 - b. If you'd like to order early bird admission tickets, enter the number you wish to purchase in the corresponding field.
 - c. Please ensure the total amount matches your intended organization's contribution or your personal donation.
3. Provide Contact Information
 - a. Enter your Full Name, Email Address, and Phone Number.
4. Enter Payment Details
 - a. Fill in all required billing information.
 - b. Double-check everything for accuracy to avoid processing errors.
5. Submit and Save Your Confirmation
 - a. Click “Submit” to finalize your transaction.
 - b. Save or screenshot your confirmation page and receipt for the next step.

Step 2: Submit the Mandatory Competitor Form

1. Respond to the 12th Annual ENGR BBQ Packet email with the following information.
 - a. Company name, team name, copy of your company logo (png or vector format). **The Grill Master** and a secondary contact name, email, and number. The top 5 preferred booth locations ranking 1st to 5th. The company address and a copy of your competitor receipt. The types of foods you will be bringing for sampling (please list ALL ITEMS that will be consumed by the general public).

**COMPETITOR ENTRY DO NOT INCLUDE SPONSORSHIP ENTRY AND MUST BE
SUBMITTED AND PAID FOR SEPARATELY**

Appendix C: Submission Standards

All entries must be submitted at the designated Check-In Table during the official turn-in windows. Each team is responsible for ensuring submissions follow the standards below to qualify for judging:

Chicken Submission

1. Quantity: One-half (1/2) chicken, off the bone and disjointed (no bone-in pieces allowed, except for wing bones).
2. Presentation: Placed directly in the tray—no garnish, foil, sauce pool, or decorative liners.
3. Condition: Must be fully cooked and not cut into portions.
4. Appearance: Skin-on preferred, but not required. Should appear golden-brown or slightly charred with a visible smoke ring or grill marks.

Pork Ribs Submission

1. Quantity: At least 8 bone-in rib sections.
2. Type: Only pork spare ribs or baby back ribs allowed. No beef ribs.
3. Presentation: Ribs must be bone-in, unstacked, and placed neatly in the tray—no sauce pooling or foil wrap.
4. Condition: Ribs should be fully cooked, tender but able to hold shape when picked up (not falling apart).
5. Appearance: Bark should be developed with a reddish-brown or mahogany color, with visible smoke penetration.

Brisket Submission

1. Quantity: Submit 8 slices, approximately 1/4-inch thick.
2. Cut Type: Sliced from the flat or a mix of flat and point is acceptable. No chopped or shredded pieces.
3. Presentation: Slices should be even, clean-cut, and laid flat, not stacked.
4. Condition: Brisket should show a visible smoke ring, and slices should be tender, flexible, and moist—not dry or mushy.
5. Appearance: Bark should be dark brown to nearly black, with clear grain and a uniform texture.

Appendix D: Judging Procedures & Disqualification Guidelines

This appendix outlines the official procedures used to evaluate entries and the criteria for disqualification. All judging will be conducted in a fair, blind, and standardized manner to ensure consistency and transparency across all submissions.

Judging Panel Composition

The judging panel will include representatives from the following organizations:

- Texas Department of Transportation (TxDOT)
- CPS Energy
- VIA Metropolitan Transit
- UTSA Support Staff
- San Antonio Water System (SAWS)
- City of San Antonio
- San Antonio River Authority
- Bexar County Officials
- Harris County Officials

Each meat category (Chicken, Pork Ribs, Brisket) will be evaluated by a panel of at least 10 judges. All judges will receive a briefing prior to the event covering scoring methods, safety protocols, and disqualification procedures.

Disqualification Guidelines

Violation	Example	Action
Undercooked Meat	Chicken internal temp below 165°F	Disqualified
Foreign Objects	Hair, Plastic, Foil in Tray	Disqualified
Presentation Violations	Garnish, Sauce Pools, foil or liners	Disqualified or returned for correction (if time permits)
Wrong Protein Type	Submitting Beef Ribs Instead of Pork	Disqualified
Insufficient Quantity	Fewer Than 8 Rub Sections or Brisket Slices	Disqualified
Late Turn-in	Missed Official Time Window	Not Accepted

Appendix E: Frequently Asked Questions

Team Participation

Q: How do I register a team to compete?

A: Visit <https://engage.utsa.edu/engrbbq2026> to submit the \$700 competitor fee. Then, complete the required Competitor Form. Each team must register by Friday, September 4, 2026.

Q: How many members can be on a team?

A: Each team may have one Grill Master and up to three Assistant Chefs (maximum of four people per team).

Q: What is included in the team registration?

A: Registration includes four T-shirts, four wristbands, booth space for your grill, and access to both days of the event.

Q: Can a company enter more than one team?

A: Yes, companies are welcome to register multiple teams. However, each team must:

1. Submit a separate \$700 competitor payment
2. Complete an individual food permit application
3. Be assigned its own booth space (shared spaces are not permitted)
4. Have a unique Grill Master and Assistant Chefs (no overlap between teams)

Q: What cooking equipment is allowed?

A: Teams may use any commercial or homemade smokers or pits fueled by wood or charcoal.

Gas/electric may only be used to ignite fire. Pellet grills, propane cookers, and ground fires are not allowed.

Cooking & Judging

Q: What are the competition categories?

A: All teams must compete in:

1. Chicken
2. Pork Spare Ribs
3. Brisket
4. People's Choice (side dish + vegetarian option)

Q: How much food should my team prepare?

A: Each team must prepare:

1. 20 lbs of each meat category
2. 500 total sample portions (100 per meat + 200 for People's Choice)

Q: What are the turn-in requirements?

A: See Appendix C for detailed standards. Each category must be submitted in the official container within a strict 10-minute window. Improper or late submissions will be disqualified.

Q: Who are the judges?

A: Judges include professionals from TxDOT, CPS Energy, VIA, SAWS, SARA, UTSA, and local government entities (Bexar & Harris County).

Day-of Logistics

Q: When can teams set up?

A: Teams may begin setting up their stations on Friday at 12:00 PM. All setups must be complete by 6:00 PM.

Q: What happens during the Friday Night Social?

A: This private event includes networking activities with student volunteers, music, and games for participants and sponsors. It is not open to the general public.

Q: Where do we park?

A: General parking is available onsite. Competitors and judges have designated parking areas near

the entrance. Vehicles are only allowed inside the festival grounds during drop-off periods.

Additional Information

Q: What if I need help or have a question?

A: Contact Leonel Aguilar, the 2026 Lead Coordinator, at (210) 789-6815 or enrbbqcookoff@gmail.com. You can also visit our website at www.enrbbqcookoff.com.

Q: Where can I see photos or updates?

A: Updates, booth maps, and photo galleries from previous years can be found on our website under the “Media” and “Event Info” tabs.