

SOUTHERN UNIVERSITY AGRICULTURAL
RESEARCH AND EXTENSION CENTER

**ANNUAL STATE
LIVESTOCK
& POULTRY SHOW**

**1st Annual
COOK
OFF**



**Who will be
CROWNED the 1st
ever CHAMPION?**

**\$25
ENTRY
FEE**

**REGISTRATION
FEB. 16-20, 2026**

- Category: **Ribs ONLY**
- Judging Begins @ **5PM**
- **Award Ceremony** during Night with the Stars

**FRIDAY
FEBRUARY 26TH**

**Don't miss this
TASTY event!**

For registration & other
information, please contact:

**Meguna Johnson
Livestock Show Director
meguna_johnson@suagcenter.com**



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**83RD ANNUAL
STATE LIVESTOCK
& POULTRY SHOW**

**Category
RIBS**



Event Rules and Regulations

1. Eligibility

- Open to individuals or teams.
- All participants must register before the event deadline.

2. Cooking Equipment

- Participants must supply their own cooking equipment, utensils, and ingredients.
- Open flames, grills, smokers, or burners must comply with venue safety guidelines.

3. Ingredients

- All meats must be obtained from approved sources.
- Pre-marinated meats are allowed unless otherwise specified by category rules.

4. Side Items

- Side items are optional.
- Side items will not be judged independently and should not overshadow the main protein.

5. Time Limits

- Participants must adhere to assigned setup, cooking, and judging timelines.
- Late submissions may be disqualified at the discretion of event officials.

6. Sanitation & Safety

- Participants are responsible for keeping their area clean and orderly.
- Health and safety violations may result in immediate disqualification.

7. Judging Integrity

- Judges' decisions are final.
- No interaction with judges during the scoring process.

8. Awards

- Awards may include:
 - Grand Champion
 - 2nd Place
 - 3rd Place
- Ties will be broken using the Taste & Flavor score.

9. Liability

- Participants assume all responsibility for their equipment and food.
- Event organizers are not responsible for injury, loss, or damage.

Presentation Requirements

All entries must meet the following presentation standards:

1. Primary Protein Required

- The submitted dish must clearly feature Ribs as the main submission.
- The protein must be cooked on-site unless otherwise approved by event organizers.

2. Serving Portion

- Participants must provide at least 5 sample portions for judging.
- Samples should be uniform in size and presentation.

3. Side Items

- Side items are optional.
- If included, side items will be considered supporting elements only and will not outweigh the scoring of the primary protein.

4. Display

- Entries should be neatly plated or displayed.
- No brand logos, personal identifiers, or promotional materials may be visible to judges.

5. Food Safety

- Proper food handling, storage, and temperature control must be maintained at all times.
- Gloves and hair restraints are strongly encouraged/required.

Judging Scorecard

Taste & Flavor

- 40 pts
- Overall flavor, seasoning balance, and depth of taste

Texture & Doneness

- 20 pts
- Proper cooking, tenderness, and moisture of protein

Presentation

- 15 pts
- Visual appeal, plating, and overall appearance

Creativity & Originality

- 15 pts
- Unique approach, innovation, and use of ingredients

Overall Impression

- 10 pts
- Judge's holistic assessment of the dish

Total Possible Score: 100 Points