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MAJLIS
KHUDDAMUL AHMADIYYA
UNITED KINGDOM

NATIONAL
IJTEMA
2025

NATIONAL IJTEMA: BBQ RULES AND REGULATIONS

IJTEMA THEME: HOLY QUR'AN: CASKET OF JEWELS

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BBQ Rules & Regulations

A list of rules and regulations for a BBQ event, including considerations for presentation skills for judges

- **Ingredient Quality:** Use only high-quality, fresh ingredients. Judges will evaluate the taste and tenderness of the final dishes.
- **Safety and Hygiene:** Maintain a clean and safe cooking environment, always ensuring food safety. This is crucial for both *participants* and judges.
- **Cooking Techniques:** Showcase your mastery of various BBQ techniques, including smoking, grilling, and cooking, to bring out the best in your dishes.
- **Marination and Seasoning:** Marinate and season meats thoughtfully in a timely manner to enhance flavour profiles. Balance seasonings to create the best taste.
- **Temperature Control:** Maintain precise temperature control for your grill or smoker. Judges will notice if meats are overcooked or undercooked. Ensure meat is not cold and is edible when you serve to the judges.
- **Timing:** Perfect timing is key. Coordinate the cooking of different meats and dishes to be ready simultaneously for serving.
- **Presentation Skills:** Impress judges with well-thought-out presentation. Pay attention to plating, garnishing, and overall aesthetics of your dishes.
- **Judges' Tasting Portion:** Serve judges a portion that showcases the best of your BBQ, paying attention to portion size and arrangement. 3 kebabs (reasonable sizes), 9 Chicken Tikka pieces, Salad, Chutney & Nan (minimum). Any region does anything special or think outside of the box *will be awarded extra marks*
- **Professionalism:** Maintain a professional demeanour throughout the event. Show respect to fellow participants, judges, and event organisers.
- **Cleanliness:** Keep your cooking area clean and organised. This reflects positively on your professionalism (*extra marks will be awarded for this*)
- **Judging Criteria:** Familiarise yourself with the specific judging criteria and scoring system for the event. Focus on meeting or exceeding these standards.
- **Respect for Rules:** Follow event rules and guidelines meticulously, including time limits and equipment regulations. Rules will be strictly followed due to time constraints and anyone in violation will be eliminated by the organisers.

- **Interaction with Judges:** If allowed or questions asked, engage with judges respectfully and answer any questions they may have about your dishes.
- **Audience Interaction:** If there's an audience, consider how you can engage and educate them about your BBQ techniques and flavours.
- **A total of 1 hour will be given** from start (including marination & smoking your grill) to finish (up until you're fully plated). Plating and presentation is be strictly completed within 1 hour from start to finish.
- **A total of 4 members of the region** are allowed to participate in the competition and no further help is allowed once you're in the competition. Please make sure to bring everything with you to the BBQ area.
- **Only 2kg (1 KG mince & 1 KG chicken) of meat** will be provided to each region and each region are required to bring everything else with them for the event including Plates, Masalas, Grill/Skewers, etc (list is not exhausted).
- Remember, in a BBQ competition, flavour, tenderness, and presentation are equally important. Balancing these elements can greatly increase your chances of success, Insha'Allah. Good luck!