

2025 Chick-N-que Contest Information and Guidelines

Cooking contest will consist of teams who will prepare and cook two chicken halves to be judged when finished.

Teams can consist of one or two people, and should have a Team Name. Contestants under the age of 14 must be teamed with an adult over 18.

Teams will be given a whole chicken (Broiler), and must have the ability to properly split the bird into the two halves for cooking.

Chicken, Charcoal, and lighter fluid will be provided the day of the event.

Contestants must furnish their own grill, sauce, and any other equipment they may need for the BBQ. Covered or open Charcoal grills may be used. Chicken will be turned by hand (gloves, tongs, etc.).

Any sauce, commercial or homemade may be used, no marinade or injection of halves allowed.

Contestants will be given 30 minutes prior to event to set up equipment, prepare chicken, and start fires. This will be observed by the judges and be part of the scoring. The final scores of the Judges will be based on the following criteria.

5 Points Equipment set up and preparation

5 Points Appearance, sanitation, and safety

5 Points Starting and maintaining fire

10 Points Preparing chicken for cooking

15 Points BBQ Skills-Turning, saucing, appearance of chicken during cooking

15 Points Final Appearance

20 Points Doneness

20 Points Flavor

5 Points After taste

Judging will take place during each phase of the cooking, and will be completed when all teams have finished, but no later than 2 ½ hours after placing on the grill.