

- Cooks may cook on any fire or heat source. (Wood, charcoal, gas, electric, pellet, sous vide etc.)
- SCA events are judged by a panel of judges and will be in a "blind judging" format.
- Each cook/registrant is encouraged to have some type of fire extinguishing device in their cook site.
- The cookoff promoter/organizer provides all competition steaks for the event to create a level playing field. No other ribeye steaks are allowed at a cook's site.
 Any cook found using outside ribeye's will be banned from competing in the SCA.
- The SCA standard for steaks is a minimum of 1 1/8" or 3cm thick, boneless, choice, ribeye steak.
- Official turn in times will be announced at cooks' meeting are the official times and will not be changed once announced. (Rep may make timeline exceptions based on weather or other circumstances)
- Standard judging tables are 5 judges (based upon the number of judges available a rep may use 4 judges). If 4 judges are used, then the 5th judge is added as a perfect score.
- Cooks cannot register for multiple events in different cities on the same day.
- Cooks should sign the turn in ticket at the time of turn in on the numbered side.
- The spouse of an SCA Rep is not allowed to cook in any event that his or her spouse is officiating.
- Grills may be used by more than one cook. Each registrant must cook their own steaks and may only turn in one steak per competition.
- SCA Certified Judges must have completed an SCA Certified Judges Class and be an SCA member in good standing.
- In case of a total tie score (score is tied in all categories) the prize money will be split between the cooks. Example: A total tie between two cooks for first place. The prize money from first and second place will be added up and divided between the cookers. The rep will flip a coin to decide who gets which trophies.
- Each head cook may only register 1 entry per ancillary and steak category.
- If a registered team notifies the Rep in advance that they will be arriving late, another team may select their steaks for them. The team on site will draw a chip in the absent cook's name and pick for them in the order of that token. Then,

after selecting the second steak, the on-site team will give the absent team's steaks to the SCA Rep, who will hold onto the steaks until the absent team arrives.

- A team must get approval from the SCA Rep to allow someone else to select their steaks for them.
- If a head cook must leave before awards, they must inform the SCA Rep and let them know who they are giving their ticket to. SCA Reps should not hold a cook's ticket.
- If a head cook wants to register after the cooks meeting begins, they can do so but they must wait till after registered cooks complete their steak selections.
- A head cook may register for 1 entry per category for both Steak and Ancillary categories.
- The minimum age to compete in any adult categories is 13 years old. They need
 to do their own steak selections, seasoning, cooking, steak turn at the event.
- If a certified judge wants to cook and judge on same day, they may cook Steak A and judge Steak B only and must attend the judges meeting.
- The SCA logo is trademarked and cannot be used to sell merchandise without SCA consent.
- All decisions by SCA Reps at an event are subject to office review.
- If an overall GC is awarded, the promoter is responsible for determining the winner.



- Steaks may be cooked on any fire or heat source.
- Head cooks may register for either Steak A or Steak B but must let the SCA rep know at check in.
- Steaks may be lightly trimmed before, but not after cooking.
- Steaks may not be marked or branded in any way. (Grill marks are not considered marking).
- Turn in one steak, whole and uncut, on top of the provided foil disk. The provided foil disks must be placed in the box, silver side up, and not folded in any way.
 The steaks will be judged as presented in the box.
- No sauce or garnish is allowed in the steak turn in box. A compound butter is allowed if it is melted on the steak. Pooling of NATURAL juices in the box is acceptable.

- Placement of the steak and inspection for foreign objects is the team's duty, the boxes will not be opened at the turn in table.
- There are no size standards for the seasonings on the steak.
- Steaks are judged on Appearance, Doneness (Medium), Taste, Texture and Overall Impression.
- Tie breaker: Taste, Doneness, Texture, Appearance, and Overall Impression.

REASONS FOR A STEAK DQ

- Any foreign object found in the turn in box. (String, Toothpick, Skewer, etc.)
- A steak turned in after the turn in window has expired.
- Using ribeye steaks other than the ones provided by the promoter.
- Cooking a steak for another competitor.
- Exchanging of turn in tickets is a disqualification to both cooks.



GENERAL ANCILLARY RULES

- Ancillaries may be cooked on any fire or heat source.
- Elements of the ancillary item may be pre-cooked, but the turn in must be assembled onsite.
- Must use provided turn in box, the lid must be closed to turn in. No serving trays
- Only 1 type of ancillary item per turn in box and same recipe. Example: you could not turn in two different flavors of chicken wings, or two different kinds of bacon wrapped jalapenos.
- If the promoter provides a serving vessel, that serving vessel must be used.
 Example: Mason Jar for Bloody Mary, small cups for chili, beans, or soup, etc.
- All ancillary proteins are to be provided by the cooks unless stated on the event flier.
- Turn in boxes may not be turned upside down to allow items to fit better. (Stickers are placed on the top of the boxes)

"ANYTHING WITH " ANCILLARY RULES

- Uses Ancillary General Rules plus these rules.
- In an "Anything with _____ category" the featured ingredient must be the star of the dish.

- Turn in will be judged on Appearance, Creativity, Taste, and Execution (was it the star of the dish). The order of tie breakers is Taste, Creativity, Appearance, and Execution.
- Edible Garnish is optional, any garnish in the box must be edible (no serving utensils, toothpicks, droppers etc.). Only the drink category may have non-edible garnish.
- Boxes may contain small PLASTIC cups or service vessels only (No items will be returned to cooks).
- Any sauces must either be added to the item or have individual portions for the judges. If sauces are provided the judges are required to taste them. (No communal dipping cups, bowls, syringes, or droppers)
- Must turn in a minimum of 6 pieces or individual portions in turn in box.

"CATEGORY SPECIFIC" RULES

- Uses Ancillary General Rules plus these rules.
- In a "category specific category" you are asked to make a specific item such as a Burger, Hot Dog, Pizza etc. (It is not about transforming a burger into something else, it's about turning in a great burger)
- Turn in will be judged on Appearance, Creativity, Taste, and Execution (did it represent the category). The order of tie breakers is Taste, Creativity, Appearance, and Execution.
- Edible Garnish is optional, any garnish in the box must be edible (no serving utensils, toothpicks, droppers etc.). Only the drink category may have non-edible garnish.
- Boxes may contain small PLASTIC cups or service vessels only (No items will be returned to cooks).
- Any sauces must either be added to the item or have individual portions for the judges. If sauces are provided the judges are required to taste them. (No communal dipping cups, bowls, syringes, or droppers)
- If there is not a specific rule for a type of ancillary, you must turn in a minimum of 6 portions, and it must represent the category.

Chicken Wings

- 1. Must turn in 5 drumettes and 5 flats Chicken Wings.
- 2. Must be on the bone and the wings must be separated or disjointed.
- 3. No boneless wings allowed.
- 4. Chicken wings may be wrapped or stuffed.

Burgers

- 1. Must turn in 2 full sized burgers (1 whole and 1 cut into 4 pieces)
- 2. Must contain a protein patty (Example: beef, chicken, pork etc.) and a bun.
- 3. No Sliders allowed.
- 4. Burger should be pre-assembled and ready to eat for the judges.

Hot Dogs

- 1. Must turn in 3 Hot Dogs (1 whole and 2 cut in half)
- Must contain a protein hot dog (Example: beef, chicken, pork etc.) and a bun.
- 3. Should be pre-assembled and ready to eat for the judges.

Pizza

- 1. Turn in 1 whole pizza cut into 6 slices.
- 2. The promoter will provide a turn in box.

Appetizers

- 1. Must turn in 6 pieces or portions.
- 2. No Desserts

Tacos

- 1. Must turn in 6 tacos or portions
- 2. Definition: A crispy or soft wrapper that is folded or rolled and stuffed with a mixture.

"JUST THE MEAT" RULES (Blue score sheets)

- Uses Ancillary General Rules plus these rules.
- "Just the meat: category is all about the basic meat. Not transformation, it not a creative category.
- Turn in will be judged on Appearance, Texture, Taste, and Execution. The order of tie breakers is Taste, Texture, Appearance, and Execution. (Creativity and Doneness are not part of the scoring)
- No garnish allowed in the box, only foil discs that will be provided.
- Ribs can be either baby back or spareribs unless specified by the promoter and posted on the flier.

Pork Chops

1. Turn in 1 whole pork chop for judging.

Half Chicken

1. Turn in 1 half chicken in the provided box. (Batch style)

Pork Ribs

- 1. ALL Rib entries must be turn in on the bone.
- 2. Ribs may not be wrapped in bacon or another protein.
- 3. Turn in a minimum of 6 Ribs.

• Tri-Tip

1. Turn in a minimum of 6 slices.

"SHOW" RULES

- A "show category" is designed for public events to Show Off the entries to the public.
- The promoter will provide you with a vessel for the public display (Example: silver tray, mason jar etc.)

- You would turn in 6 Pieces or portions in a Turn in box for blind judging.
- Turn in will be judged on Appearance, Creativity, Taste, and Execution (was it the star of the dish). The order of tie breakers is Taste, Creativity, Appearance, and Execution.
- The event promoter has the option to use the presentation entry for a public voting component. Not part of SCA scoring.
- Non-edible garnish is allowed in Show categories only.

Drinks

- 1. The promoter will provide 2 cups or containers. The cups or containers provided by the promoter must be used.
- 2. Drinks must be free standing. SCA is not responsible if an entry is spilled in the judging area due to the height/balance of the turn in.
- 3. Turn in 1 cup or container fully garnished and 1 cup or container that is not garnished for tasting. The fully garnished cup will be judged for appearance and creativity and the ungarnished cup will be used for tasting.
- 4. The garnish does not have to be edible on drink entries.
- 5. No serving trays or placing of the cup inside something to make it stand up is allowed. Example: inside a pineapple

Monster Burger

- 1. Turn in presentation burger on provided presentation vessel and 1 full size burger cut into 4 pieces in the provided turn in box.
- 2. Must contain a protein patty (Example: beef, chicken, pork etc.) and a bun.
- 3. No Sliders allowed.
- 4. Burger should be pre-assembled and ready to eat for the judges.
- Other Show categories under development. Example: BBQ Sundaes, Foot Long Hot Dogs, Nachos etc.

REASONS FOR AN ANCILLARY DQ

- A marked box
- Entry turned in after the turn-in window has expired.
- Not meeting the required number of pieces or portions.
- Any turn-in determined to be raw. Example raw chicken or pork. (If we can't get 5 judges to eat it is a DQ)
- A foreign object found in the box.

KIDS COOKOFFS:

- SCA Kids competitors are 4-12 years of age. The parents may start the fire, but the KIDS must do the seasoning, preparation, and cooking.
- Kid's rules follow the adult rules on all categories.

SCA Points and Golden Ticket Process

General Points Chase Rules

- SCA Points are tracked and recorded by the Head Cook's name for both Steak & Ancillaries categories. The Head Cook cannot have someone else cook under his/her name, and he/she cannot cook on another team.
- Each Head Cook must be a current member to receive points for an event.
- If a number is called and no one claims the award within one hour after awards, the prize will go unclaimed. The results will not be affected, and SCA Points will remain the same.
- Each head cook may only register 1 entry per ancillary and steak categories.
- Points may be accumulated at any SCA event in the world, the points will be applied to your home regional points chase. For example, if you live in Germany and participate in an event in the US, your points will be added to your SCA Europe point's chase.
- Any DQ will still earn 1 point for the event since we are blind judging and would not know who it was. (USA only)
- If there is a total results tie within the top ten, both cooks will be awarded the same points.
- The person with the most SCA Steak & Ancillary Points for the season will be the Points Champion of their region. (AU, EU, USA, NZ, Asia)

SCA USA Steak Points Chase

- USA Steak Points are awarded to the top ten placing cooks in each steak event. The Cook will receive 1 point for cooking the event, so the top ten would look like this: 1st=11 points, 2nd=10 points, 3rd=9 points, 4th=8 points, 5th=7 points, 6th=6 points, 7th=5 points, 8th=4 points, 9th=3 points, 10th=2 points, and all other participants get 1 point.
- USA Season Steak Points Tie Breakers: 1st- highest number of SCA Steak Points, 2nd- highest number of 1st place wins, 3rd- highest per cookoff average.
- Winner receives the SCA Points ring, an automatic qualifier into the final round of the SCA World Championship and prizes. Cook is still responsible for their entry fee. In the event of a total tie both get the same prize package.

SCA International Steak Points Chases

- International Steak Points are awarded to the top ten placing cooks in each steak event. 1st=10 points, 2nd=9 points, 3rd=8 points, 4th=7 points, 5th=6 points, 6th=5 points, 7th=4 points, 8th=3 points, 9th=2 points, 10th=1 points
- International Steak Points Tie Breakers: 1st- highest number of SCA Steak Points, 2nd- highest number of 1st place wins, 3rd- most top ten finishes.
- International Regions (SCA Europe, SCA Australia, SCA New Zealand, and SCA Asia) must have 15 events in their region to get a Points Champion ring and an

automatic qualifier into the Final Round of the SCA World Championship. Cook is still responsible for their entry fee.

USA Ancillary SCA Points Chase

- SCA Ancillary Points are awarded to the top ten placing cooks in each ancillary event. The top ten would look like this: 1st=10 points, 2nd=9 points, 3rd=8 points, 4th=7 points, 5th=6 points, 6th=5 points, 7th=4 points, 8th=3 points, 9th=2 points, and 10th=1 point.
- Ancillary Points Tie Breakers: 1st- highest number of SCA Ancillary Points, 2nd- highest number of 1st place wins, 3rd- most top ten finishes. In the event of a total tie both get the same prize package.
- Winner receives the SCA Ancillary Points ring, an automatic entry into the final round of the SCA World Championship and prizes.

International SCA Points Chase

- International Regions (SCA Europe, SCA Australia, SCA New Zealand, SCA Asia) must have 15 events in their region to get a Points Champion Ring and an Automatic qualifier into the Final Round of the SCA World Championship. Cook is still responsible for their entry fee.
- SCA Ancillary Points are awarded to the top ten placing cooks in each ancillary event. The top ten would look like this: 1st=10 points, 2nd=9 points, 3rd=8 points, 4th=7 points, 5th=6 points, 6th=5 points, 7th=4 points, 8th=3 points, 9th=2 points, and 10th=1 point.
- Ancillary Points Tie Breakers: 1st- highest number of SCA Ancillary Points, 2nd- highest number of 1st place wins, 3rd- most top ten finishes. In the event of a total tie both get the same prize package.
- Winner receives the SCA Ancillary Points ring, an automatic entry into the final round of the SCA World Championship.

Golden Tickets

- A Golden Ticket is awarded to the winner of each SCA event. If the winner has already won a Golden Ticket, it will pass down to the next cook.
- The Golden Ticket cannot be passed down past 10th place for both the steak and ancillary categories.
- If the winner of the event is not a member at the time of their win, they will have until the following Monday at 8AM to become a member. The Golden Ticket then will become an At Large Bid.
- Cooks can only win one Golden Ticket per season. Golden Tickets are not transferable.

• If there is a total tie is for first place both cooks would be offered an A Golden Ticket. If one of them is previously qualified the second ticket may not be passed down. If both are qualified, only one ticket will be passed down.

At Large Bid

A Golden Ticket that was not claimed at an event. These are awarded at the end
of the season to the cooks in the points chase with the most points, who are not
already qualified with a Golden Ticket.

SCA Championship Qualification (Members Only)

- You must be a member of the SCA to compete at the SCA World Championship.
- There are three ways to qualify for the SCA World Championship.
 - 1. Win a Golden Ticket
 - 2. Win an "At Large Bid"
 - 3. Previous SCA World Champion or SCA Legend Award Winner.