

□ Kids Que Guidelines

ORGANIZER DISCUSSION:

- When assigned to a contest ask the organizer if there will be a Kid's Que.
- If yes, discuss the following and suggest below procedures.
 - ✓ Remind the organizer there are two age divisions: 10 and under and 11 through 15 years
 - ✓ Ask the organizer how many categories they will have. Some have a beef and chicken category, or a contest may want to have several other categories as well or instead of beef and chicken. Others just allow youth to turn in anything.
 - ✓ Remind the organizer if they want to have more than one category they must have that number of turn in times.
 - ✓ Suggest some small prize, or ribbon, **FOR ALL** contestants
 - ✓ Suggest they discuss with their committee other prize levels such as only recognizing the winner of each age group, awarding 1st-3rd place or some variation.
 - ✓ State having solely an overall winner in Kid's Que is against KCBS policy as it requires a minimum of two age levels. There is no KCBS policy preventing an additional category if desired, such as an additional High School.
 - ✓ Ask organizer to gain the following information on youth registering for the Kid's Que: Name, team attending with, and child's age.
 - ✓ Inform organizer you will request the above registration list upon your arrival; however, if they would like to send in conjunction with team spreadsheet it would be advantageous as the computer can be set up.
 - ✓ Discuss cooking site choices:
 - A designated site, where all youth and their chaperone come to prepare and cook their food, is recommended. Advantage: This evens the playing field as adults tend to interfere less.
 - You may allow cooking to take place in team cook sites. Advantage: Team can continue food prep and contest set up while supervising youth. Disadvantage: Some adults may be overly helpful.

Note at least one volunteer, appointed by the organizer, is needed for supervision if Kid's Que is held in a central location. Several volunteers are needed to check on procedures if youth are cooking in team sites. Suggestion: If you have a local college with a meat lab or a state beef or pork council the organizer may want to recruit them to run this portion of their cook-off. These organizations will often enrich the contest offering supervision, awards, sanitation coaching, and more.

REP PREP AND GUIDELINES:

- Enter all youth aged 10 and under as one category. Enter youth 11 through 15 years in as another category.
- Never give two children the same number even when they are in different age groups.
- Some REPs find it helpful to put the letters “KQ” before or above the number to distinguish the Kids turn-in boxes from the adults’ turn-in boxes.
- Judge age divisions at separate tables or at separate times.
- Must use different table number for KQ than the main contest.
- Use extreme caution when disqualifying a child especially in the 10 and under category. If a DQ is unavoidable, a private discussion with the parent is best. They then can choose whether to tell their child they were disqualified.
- Do give individual details.

KID’S QUE COOK MEETING:

- Obtain a contestant spreadsheet from the organizer. If the organizer does not have a spreadsheet, ask the child’s adult partner to sign them in upon arrival at the Kid’s Que meeting. Remember to obtain child’s name, team representing, and age.
- Discuss adult supervisor is to only help with cutting, heat, or anything deemed dangerous. They are to allow the child to make other decisions; however, they are allowed to coach verbally.
- Additionally, remind adults this should be fun for their child. Ask adults to resist the tendency to become aggravated when decisions aren’t what they would make.
- KCBS encourages 6 pieces but do not DQ if turned in otherwise. It is never too early to prepare a youth for the standards of adult competition.
- Siblings can cook on the same grill.
- Cooking sources are the same as for adults -- no electricity.
- Handicapped youth may receive whatever help authorized by the organizer.
- Cover turn-in time(s), authorized cooking areas and what time they can begin cooking.