



## 2nd Annual BCA Cooking Class

223 Melacon Road, Marksville, LA 71351

Friday-Saturday, January 22-23, 2016

Get ready for a day of some of the best training in barbecue cooking you can get! Participants will be taught techniques by some of the best competition cooks on the Louisiana barbecue circuit for hands-on classroom and on-site training. The Barbecue Competitors Alliance (BCA) is hosting the 2nd annual cooking class behind the Paragon Casino Resort in Marksville, Louisiana. Lodging is available at Paragon or nearby hotels.

Competition instructors will share their expertise in all aspects of competition in a BCA-style contest using available barbecue pits and supplies. Each participant will learn the following:

- Contest basics and preparation
- Selecting the best meat
- Tips on using a selection of barbecue pits
- Managing cooking time and temperature under contest conditions
- Cooking techniques from the best competition cooks
- Developing your best flavor profiles
- Preparing your contest turn-in boxes for BCA boxes
- Understanding contest rules and procedures
- Learning to prepare the best contest barbecue
- How judges evaluate barbecue at contests
- How to interpret scores and what do they really mean.

The objective is to learn to cook better barbecue, both to participate in upcoming contests or for personal enjoyment. This class will be completed rain or shine! Bring a notebook, an open mind, and a willingness to learn! The course is scheduled from 7:00 pm Friday, January 22, 2016 to about 3:45 pm on Saturday, January 23, 2016. Breaks will be taken as the schedule allows. Lunch will be provided as part of the registration fee.

### Tentative Schedule of Events

#### **Friday, January 22, 2016**

6:00 pm	Registration
7:00 pm	Introductions
7:30 pm	Why are we here?
8:15 pm	General discussion on barbecue pits
8:45 pm	Adjourn for evening

#### **Saturday, January 23, 2016**

7:30 am	Reconvene and announcements
7:45 am	Meat selection, preparation, and cutting demonstration
9:15 am	Hands on demonstration using different types of barbecue pits
	- Brisket
	- Pork spare ribs
	- Chicken
noon	Working lunch and discussion on barbecue rubs and sauces
1:30 pm	Judging the finished product
2:45 pm	Question and answer session
3:30 pm	Final comments and raffle drawing
3:45 pm	Adjourn for class

LIMITED SPACE AVAILABLE

MAXIMUM OF 20 PARTICIPANTS

