OFFICIAL INTERNATIONAL COMPETITION RULES

WBQA WORLD CHAMPIONSHIP, MEXICO 2027

CANCÚN, NOVEMBER 13–14, 2027

OFFICIAL RULES — WBQA WORLD CHAMPIONSHIP

NOVEMBER 13–14, 2027 · CANCÚN, MEXICO

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1. THE TEN COMMANDMENTS OF WBQA

1. Fire comes first. Always respect it, feed it, and never fight against it.

2. Food is sacred. Cook it with love, never carelessly. Share it with joy.

3. Friendship is not optional. If you are here, you are family—and family comes first.

4. Having fun is mandatory. If you are not smiling, you are doing it wrong.

5. Leave your ego at the door. Fire does not care who you are.

6. Share the table. There is always room for one more.

7. Around this fire, we lift one another up. We do not tear one another down.

8. Settle differences like family—with no fuss and no drama.

9. Respect is essential. It is the key ingredient in everything we do.

10. Love it or leave it. Fire will not change for you.

2. SAFEGUARDING STATEMENT FOR INTERNATIONAL EVENTS

At WBQA international events and other WBQA-organized activities, we reaffirm our commitment to creating and maintaining a safe, inclusive, and respectful environment for everyone involved.

We unequivocally condemn all forms of sexual harassment and maintain a zero-tolerance policy toward such conduct. All members share responsibility for safeguarding the well-being of our community and must refrain from inappropriate behavior, whether sober or under the influence of alcohol.

We foster an environment in which everyone feels safe, comfortable, and free from harassment or discrimination. We expect all attendees to act with respect, integrity, and professionalism at all times, helping to create a harmonious atmosphere.

To uphold this commitment, we have established clear, accessible procedures for reporting sexual harassment. Every report will be handled seriously, confidentially, and promptly and, where necessary, referred to the appropriate authorities under applicable national law. We also provide support to those affected and impose appropriate disciplinary sanctions on anyone who violates these standards.

Our aim is to provide a space where everyone in the WBQA community can participate, contribute, and enjoy our activities safely, fairly, and free from violence or harassment.

Welcome, everyone, to our World Championship!

3. PURPOSE OF THE CHAMPIONSHIP AND SCOPE OF THESE RULES

The WBQA World Championship, Cancún, Mexico 2027, is an international competition bringing together teams from WBQA member countries around the world, as well as invited teams. It is governed by the core principles of WBQA Global.

The Championship aims to celebrate the culture of outdoor live-fire cooking and promote culinary excellence through mastery of fire, cooking techniques, cultural exchange, creativity, and camaraderie among different cultures.

The organizers are committed to ensuring a fair, transparent, safe, and equitable competition, with consistent standards established through training for both teams and judges.

These rules establish requirements for registration, participants, food handling, judging, penalties, and other aspects of the competition.

These rules are available to download from the official website, www.wbqacancun2027.com. We encourage everyone to read them carefully.

Questions about these rules, presentations, dish turn-ins, or related matters must be emailed to consultas@fmpa.com by Friday of each week.

Answers will be published the following Tuesday on the official website: www.wbqacancun2027.com.

The deadline for submitting questions is October 29, 2027.

The official version of these rules is in English. The Mexican Federation of Grillers and Barbecue Cooks is responsible for the translation of this document.

4. ORGANIZING COMMITTEE AND STAFF STRUCTURE

Organizing body: Mexican Federation of Grillers and Barbecue Cooks

Event production: Ismael Coronel, Greg Sanchez, Mario Saldivar

WBQA Latin America: Vianca Galdames

Sponsoring organization: WBQA Association

WBQA Board: Mario Aoun, Wim Vink, Mona Sandford

Head Judge: Mr. Ulf Nietov

Head of Training: Mr. Mike Thompson

Judging Table Support: Mr. Bernhard Steinhauer

IT: Guillermo Corpus

5. GENERAL EVENT PROGRAM

The event will take place on November 13, 14, and 15, 2027.

The event will be held in Cancún, Mexico.

Thursday Schedule

a. 12:00 — Judge Certification
b. 17:00 — Team site inspection and familiarization
c. 20:00 — WBQA 31st Anniversary Jubilee Celebration

Friday Schedule

a. 13:00 — Team arrival and setup
b. 17:00 — Team accreditation
c. 18:00 — Judge accreditation
d. 19:00 — Mandatory Team Captains' Meeting

e. 20:00 — Official welcome and Welcome Party for teams, judges, and officials

Saturday Schedule

a. 08:00 — Distribution of proteins, ingredient baskets, and fuel
b. 09:00 — Lighting of fires according to the grill-lighting schedule
c. 12:00 — Start of category turn-ins
d. 20:00 — End of competition day

Sunday Schedule

a. 08:00 — Distribution of proteins, ingredient baskets, and fuel
b. 09:00 — Lighting of fires according to the grill-lighting schedule
c. 12:00 — Start of category turn-ins
d. 18:00 — End of competition day and return of grills
e. 19:30 — Awards Ceremony
f. 21:00 — Closing Party

Monday Schedule

a. WBQA and FMPA post-event review and closing meeting

6. ELIGIBILITY AND PARTICIPATION

Only teams from WBQA member countries whose memberships are current and in good standing are eligible to compete in the WBQA World Championship.

Participation must be authorized by both WBQA International and the WBQA member association in the team's home country.

Special invitations extended to teams by FMPA must be approved by WBQA Latin America officials.

All participants must be at least 18 years old.

Acceptance of an invitation to participate entails payment of the registration fee and acknowledgement and acceptance of these rules.

The registration fee is USD 650.

Registration covers participation, promotion, and all necessary logistical support. This includes a 15 m^2 designated team area, shade protection, an electrical connection, one table, four chairs, water supply, safety barriers, disposable turn-in containers, all competition proteins, and an ingredient basket for side dishes.

Participation is subject to payment of the registration fee by the deadline of September 30, 2027.

No team may enter the competition arena without having paid the registration fee.

Registration fees are nonrefundable under any circumstances, including withdrawal or inability to participate.

7. TEAMS

Each team must have at least two and no more than ten members, including the captain. Only accredited members may enter their team's workstation.

Each team must appoint a captain, who will serve as its official representative and point of contact with the organizers, Technical Committee, Head Judge, and Floor Judges.

All team communications, questions, complaints, requests, and observations must be submitted through the team captain.

The team captain must attend the bilingual official meeting held two weeks before the competition. This meeting will provide an opportunity to ask questions about the rules and receive clarification.

Teams may choose their own names, but names must be short enough to fit on the certificates. The organizers reserve the right to shorten a name if necessary. Sponsor names may not be incorporated into a team name unless the sponsoring company belongs to the team captain.

8. TITLES AND AWARDS

The awards ceremony will take place on the event's main stage. The highest-scoring teams will receive titles and prizes as follows:

a. Best-Decorated Team Workstation Award

Each team may decorate its workstation with elements that best represent its country's culture and compete for the Best-Decorated Team Workstation Award.

The winning team will receive USD 500, a trophy, and medals.

b. Category Awards (1st, 2nd, and 3rd Place)

The first-place team in each category will receive the title "WBQA Cancún 2027 World Champion — [Category]" and a trophy.

The category winners will receive their respective category titles, medals, and prizes.

c. Third Place Overall

The third-place team in the overall standings will be awarded the title "Cancún 2027 World Championship — Third Place Overall," together with USD 1,000, a trophy, medals, and prizes.

d. Second Place Overall

The second-place team in the overall standings will be awarded the title "Cancún 2027 Reserve World Champion," together with USD 2,500, a trophy, medals, and prizes.

e. First Place Overall — GRAND CHAMPION

The team with the highest weighted cumulative score across all categories will be named:

"WBQA CANCÚN 2027 WORLD GRAND CHAMPION"

The Grand Champion will receive USD 5,000, the championship's highest trophy, medals, and additional prizes.

If a team leaves before the awards ceremony, it must designate a representative to attend on its behalf if needed and inform the Head Judge or a member of the organizing committee.

9. MANDATORY CATEGORIES

The competition takes place over two days, with four turn-ins on the first day and three on the second. The organizers will provide all proteins for every category, vacuum-sealed, refrigerated, and inspected by the organizing team.

Day	Category	Turn-In Start Time	Specifications
Saturday 13	Fish with Side Dish	12:00	To Be Determined

Saturday 13	Chicken with Side Dish	14:00	To Be Determined
Saturday 13	Bone-In Pork with Side Dish	16:00	To Be Determined
Saturday 13	Mystery Box with Side Dish	18:00	To Be Determined
Sunday 14	Beef with Side Dish	12:00	To Be Determined
Sunday 14	Bone-In Pork with Side Dish	14:00	To Be Determined
Sunday 14	Sweet Vegetarian Dish (No Side Dish)	16:00	To Be Determined

Technical specifications for each cut will be provided at a later date.

When registering, a team may request a meat substitution for cultural or religious reasons. Meat may be replaced with a cut of similar texture and characteristics. The organizers will make every reasonable effort to accommodate such requests. If a substitution cannot be provided, the team will be notified four weeks before the event.

Teams may not handle, use, or cook any proteins that were not supplied by the organizers.

10. OFFICIAL SUPPLIES AND REGULATIONS

a. Infrastructure

The organizers will provide:
A separate, clearly identified workstation for each team.
Potable water for cooking and cleaning.
Restroom facilities for competitors and judges.
Waste bins with plastic liners for the collection and disposal of organic and non-organic waste.
A first-aid station.
Security personnel for daytime and overnight monitoring.

Cleaning staff for competition days and shared spaces.
Fire-safety procedures and firefighting vehicles.

b. Fruit and Vegetables

The organizers will supply a box containing ten types of fruit and vegetables, sufficient for the preparation of side dishes. Teams may bring additional fruits or vegetables if needed; however, all preparations must begin with raw, unprepared ingredients.

Item	Quantity	Unit of Measure
Green Lettuce		Each
Onions		Each
Carrots		Each
Bell Peppers		Each
Garlic		Each
Potatoes		Each
Guacamole		Each
Apples		Each
Lemons		Each
Oranges		Each

c. Pantry Supplies

The organizers will supply a box containing ten pantry items, sufficient for preparing side dishes. Teams may bring additional ingredients if needed; however, all preparations must begin with raw, unprepared ingredients.

Item	Quantity	Unit of Measure
Cooking Oil		Liter
Coarse Barbecue Salt		Kilogram
Butter		Kilogram
Flour		Kilogram
Heavy Cream		Liter
Eggs		Each

Sugar		Kilogram
Rice		Kilogram
Milk		Kilogram
Cornstarch		Kilogram
Soy Sauce		Liter
Water and Dispenser		Liters

d. Cleaning and Hygiene Supplies

The organizers will provide a cleaning-supply kit sufficient to keep each workstation clean and orderly. Teams may bring additional cleaning products as needed.

Item	Quantity	Unit of Measure
Trash Bags	**4**	**Each**
Dishwashing Liquid	**1**	**Liter**
Dishwashing Sponges	**5**	**Each**
Disposable Paper Towels	**1**	**Each**
Cleaning Cloths	**3**	**Each**

e. Turn-In Containers

The organizers will provide the containers required for presenting dishes to the judging tables.

Item	Quantity	Unit of Measure
Cardboard Trays with Lids	**14**	**Each**
Sauce Cups with Lids	**7**	**Each**

f. Fuel

The organizers will provide the official fuel: locally sourced charcoal and firewood. Teams may purchase and bring additional firewood or charcoal into their workstations

if needed. Teams may also bring their own wood chips or chunks for smoking purposes.

Item	Quantity	Unit of Measure
Charcoal	**40**	**Kilograms**
Firewood	**20**	**Kilograms**

g. Seasonings

Teams may use their own dry rubs, brines, marinades, injectable liquids, and sauces, provided that all are prepared only after the official fire-lighting start time. Floor Inspectors are responsible for checking, inspecting, and removing any food that does not comply with these rules.

The following foods or preparations are strictly prohibited from entering the competition arena if they have been previously:

- Cooked or partially cooked.
- Cut or processed for final plating.
- Marinated or seasoned.
- Smoked, braised, or confited.
- Fermented or cured.
- Reduced.
- Mixed or emulsified.
- Prepared with monosodium glutamate (MSG).
- Fully or partially prepared.

11. OFFICIAL BARBECUE EQUIPMENT AND RESTRICTIONS

a. The organizers will provide one grill at each workstation, supplied by a sponsor.

   Equipment type: To be determined.
   Dimensions: To be determined.
   Material: To be determined.
   Controls: To be determined.
   Support structure: To be determined.
   Accessories: To be determined.

b. Additional equipment will be available for rent.

c. Each team may bring and use any barbecue equipment it considers necessary for its cooking techniques, provided the equipment operates in accordance with the Championship rules, including:

- Grills.
- Kamado grills.
- Smokers.
- Chinese roasting boxes (caja china).
- Drum cookers.
- Crosses and cooking stakes.

d. Gas grills are not permitted.

e. Teams may not physically modify, drill into, or otherwise alter the structure of the grills supplied by the organizers. All equipment must be returned in its original condition, with all accessories present, clean, and free of ash.

12. USE OF ELECTRICAL EQUIPMENT

a. PERMITTED ELECTRICAL EQUIPMENT

Competitors MAY use the following electrical equipment during the competition:

- Blenders.
- Food processors.
- Hand mixers.
- Electric blowers.
- Electric mixers.
- Electric choppers and grinders.
- Electronic scales.
- Electric thermometers and temperature monitors.

- Coolers.
- Refrigerators.

Use is limited by the electrical amperage allocated to each competition space.

b. PROHIBITED ELECTRICAL EQUIPMENT

Competitors MAY NOT use the following equipment during the competition:

- Electric cooking appliances.
- Thermomix appliances.
- Electronic cooking-control devices.
- Food-warming devices.
- Temperature-controlled water baths.
- Ovens.
- Deep fryers.
- Sous-vide equipment.

13. USE OF MANUAL EQUIPMENT

Teams may use manually operated utensils and mechanical devices powered directly by participants within the competition area, including:

- Mortars and pestles.
- Molcajetes (traditional Mexican stone mortars).
- Manual grinders.
- Hand-operated mixers.
- Presses.
- Graters.
- Mandoline slicers.
- Manual food choppers.
- Hand-operated juicers.
- Traditional kitchen utensils.

14. COMPETITION SCHEDULE

The following competition schedule is tentative and subject to change.

a. Saturday, November 13, 2027

Time	Activity
07:00	Arrival of competition teams and event staff
08:00	Distribution of ingredient baskets, proteins, fuel, water, hygiene supplies, vegetables, fruit, and containers.
09:00	Lighting of fires — the first day of the Championship begins!
12:00	Turn-in begins: Category 1 — Sweet Vegetarian Dish
13:30	Turn-in begins: Category 2 — Fish with Side Dish
15:00	Turn-in begins: Category 3 — Bone-In Pork with Side Dish
16:30	Turn-in begins: Category 4 — Chicken with Side Dish
18:00	Official team and judge photograph on the main stage

b. Sunday, November 14, 2027

Time	Activity
07:00	Arrival of competition teams and event staff
08:00	Distribution of ingredient baskets, proteins, fuel, water, hygiene supplies, vegetables, fruit, and containers.
09:00	Lighting of fires — the second day of the Championship begins!
12:00	Turn-in begins: Category 1 — Mystery Category with Side Dish
13:30	Turn-in begins: Category 2 — Beef with Side Dish
15:00	Turn-in begins: Category 3 — Boneless Pork with Side Dish
16:30	Judges' Ceremony Honoring the Teams
19:00	Awards Ceremony

15. DISH TURN-IN PROTOCOL

a. Each team will be assigned a specific time window to turn in its dishes for each category.

b. The team captain, accompanied by one or more team members, must proceed to the Championship display table, locate their team and country name, and present a gourmet-style display dish for the public, media, and other teams to view. This display presentation is not part of the dish's judging score.

c. Failure to provide a display dish will result in the following penalties:
   - A first verbal warning will be issued.
   - Failure to present the second display dish will result in a five-point deduction from the team's total score.
   - Failure to present the third display dish will result in an additional ten-point deduction from the team's total score.

d. The team captain, accompanied by one or more team members, must proceed to the turn-in station and submit the competition dish.

e. All entries must be submitted exclusively in the official boxes supplied by the organizers.

f. Each entry must contain six uniform, separate portions of protein and six uniform, separate portions of side dish, ensuring that each judge receives an identical serving for evaluation.

g. Teams must ensure that the protein (main ingredient) and side dish do not touch.

h. The permitted turn-in window extends from five minutes before to five minutes after the official turn-in time. Entries submitted outside this window will not be accepted, and the team will be disqualified from that category.

i. No entry may contain any marking or feature identifying the team that prepared it.

j. At the time of turn-in, the runner and the WBQA official in charge will identify each dish with a QR code linked to the team's name.

k. Each captain is responsible for checking that the QR code is correctly linked to their team's name.

l. Trained runners must transport all teams' entries with particular care and ensure that every dish reaches the Table Head with its assigned QR code.

m. Team captains must report any irregularity or situation that may constitute a violation of these rules to the WBQA official in charge of the turn-in station.

16. JUDGING PROCEDURE AND SCORING SYSTEM

a. Blind Judging

Judging is conducted on a blind basis. Each dish is identified by a QR code that conceals the team's identity. Table Heads ensure that judges score entries individually and in silence, without eye contact or communication with the teams or with one another during judging.

b. Judging Table Structure

The Head Judge will oversee the entire judging process, including score entry, verification of uploaded scores, protection of results and evaluations, score tabulation, and any applicable external audit.

Table Heads are WBQA-certified judges selected by the Head Judge for their experience and performance. Each Table Head supervises five judges, ensures that the required standards of conduct are observed, maintains silence during judging, and checks that scores and evaluations are completed correctly by every judge at their table.

Table Judges are judges certified through the WBQA Judge Training Program. They will be strategically assigned to tables according to factors such as nationality and experience and will have attended a briefing on the rules and any updates.

The IT team will continuously monitor the accurate tabulation of results and remain in contact with each Table Head at the end of every evaluation. The team will verify all scores, produce reports, and collect photographs when required.

Volunteers, preferably culinary-school students, will be selected for their discretion, confidentiality, initiative, and efficiency and assigned the following duties:

Transporting dishes as runners.
Clearing dishes after each evaluation.
Replacing plates and cutlery at the judging tables.
Providing drinking water and cleaning paper at the judging tables.
Maintaining the coffee station.
Keeping the room clean and orderly.
Assisting judges as needed.

c. Scoring System

The criteria used to calculate the final score for each entry are weighted as follows:

Category with Side Dish	
Visual Presentation	10%
Taste and Aroma	45%
Texture and Tenderness	30%
Side Dish	10%
Creativity	5%

Category without Side Dish	
Visual Presentation	15%
Taste and Aroma	45%
Texture and Tenderness	35%
Creativity	5%

17. SCORING SCALE

The official scoring system uses a numerical scale from 0 to 10, with the following definitions:

Score	Standard	Sensory Description
0	Disqualification	Rule violation, late turn-in, identifying marks on the box, or food-safety risk
1	Inedible	Complete structural failure of the dish
2	Severely Flawed	Predominant charring or severe undercooking without an immediate food-safety risk
3	Very Poor	Rubbery or dry texture; a major technical flaw, though the dish remains edible
4	Flawed	Poor control of doneness or excessively strong salt or smoke flavor
5	Acceptable	Noticeable sensory shortcomings, dryness, or slightly unbalanced seasoning
6	Good	Meets the competition's expected technical standard without standing out
7	Very Good	Strong competition-level quality with a good balance of flavor and juiciness
8	Excellent	Clear technical mastery and outstanding balance, with only minor details to refine
9	Outstanding	Superior technique, with exceptional aromatic balance, tenderness, and doneness
10	Exceptional	Exceptional culinary quality, flawless technique, and complete harmony

The competitor-favoring principle requires a judge who is genuinely uncertain between two consecutive scores on technical grounds to award the higher score in the competitor's favor.

Mandatory written justification: any score below 5 or above 8 for any judged criterion must be accompanied by a written technical explanation from the judge.

18. HYGIENE AND SAFETY

A. Food Hygiene and Safety

- Food must not come into direct contact with the ground.
- All proteins must be kept refrigerated at or below 5°C (41°F). Raw proteins may not be left at room temperature for more than two hours under any circumstances.
- Pork and fish must be cooked in accordance with safe cooking standards.
- Teams must prevent cross-contamination.
- Teams must keep all utensils clean at all times.
- Teams must keep work surfaces sanitized at all times.
- Teams must properly segregate and dispose of organic and non-organic waste.
- Teams must thoroughly wash raw fruits and vegetables to remove all traces of dirt and insects.
- Teams must keep their workstations orderly at all times.
- Food handlers are advised to wear gloves and change them regularly, particularly when switching between raw and cooked foods.
- Smoking tobacco or marijuana cigarettes and using electronic cigarettes or vaping devices are prohibited inside workstations.
- Rings, earrings, bracelets, watches, necklaces, and any other metal accessories that could become detached and fall into food are prohibited.
- Teams must ensure that perishable products are stored safely at all times.
- Team members must wash their hands frequently: before handling food; after using the restroom; after handling raw meat; after touching their hair or face; after picking up anything from the floor; and whenever else necessary.
- Teams must wear appropriate hair coverings.
- Teams must discard any perishable food that has been at room temperature for more than 90 minutes.
- All food-handling practices must comply with the relevant World Health Organization (WHO) health, safety, and hygiene guidelines, including the Codex Alimentarius and HACCP principles referenced in these rules.

- Teams must admit Floor Inspectors and allow them to inspect refrigerators, coolers, boxes, and any other food-storage areas.
- Pets are not allowed inside workstations.

B. Safety

- Every team must have portable, manually operated fire-control equipment (such as a fire extinguisher or fire blanket).
- Every team must have a first-aid kit with basic supplies for treating cuts and burns.
- Teams may use masks and protective eyewear against smoke.
- Teams must have and use suitable tools for lighting and handling fires, together with any other equipment needed for personal safety.
- Teams must wear closed-toe footwear. Any footwear that exposes part of the foot is prohibited.
- Teams must wear long pants.
- All fires must be carefully monitored throughout the competition and safely extinguished at the end of the event.
- Non-organic waste, such as aluminum and glass, must be recycled wherever possible or otherwise disposed of correctly.
- Chlorine bleach must not be used for sanitizing purposes.
- The use of gas, electric appliances, or devices for keeping food warm is prohibited.
- Fires may only be lit inside the grills; lighting fires anywhere else is prohibited.
- No burning embers or hot ashes may be left at the end of the competition. Ashes must be deposited in the designated disposal areas before grills are returned.

19. FOOD ALLERGEN PROTOCOL

According to the World Health Organization (WHO), certain foods are recognized as allergens. Consuming these foods can pose serious health risks for people with food allergies.

a. List of Food Allergens

The FDA recognizes the following foods as allergens:

1. CRUSTACEAN SHELLFISH
    - Lobster.

- Shrimp.
- Crab.
- Prawns and krill.

2. FISH
    - Abalone.
    - Cod.
    - Tilapia.
    - Tuna.
    - Salmon.
    - Perch.
    - Flounder.

3. TREE NUTS
    - Almonds.
    - Cashews.
    - Pecans.
    - Walnuts.
    - Macadamia nuts.
    - Pistachios.

4. GLUTEN-CONTAINING GRAINS
    - Spelt.
    - Kamut.
    - Triticale.
    - Semolina.
    - Einkorn.
    - Emmer.
    - Common wheat.
    - Durum wheat.

5. MOLLUSKS
    - Mussels.
    - Clams.
    - Octopus.
    - Squid.
    - Cuttlefish.
    - Oysters.
    - Snails.

6. DAIRY PRODUCTS
    - Whole milk.
    - Butter.
    - Yogurt.
    - Ice cream.
    - Cheese.

7. SOY
8. MILK
9. PEANUTS
10. GLUTEN
11. SULFITES
12. SESAME
13. CELERY

b. Handling and Consumption Protocols

All judges must declare any food allergies at the time of registration.

The organizers will determine whether a judge may serve on a judging panel and will notify the judge promptly after registration.

All teams must take the allergen list into account when cooking and clearly identify any allergenic ingredients they use.

When a dish is handed in at the transfer station, volunteers will ask the person submitting it whether the preparation contains any allergens.

Alongside the QR code, the entry will receive an additional label clearly identifying any allergenic ingredients in the preparation.

This procedure must be repeated for every dish submitted by every team.

20. TEAM AND JUDGE CONDUCT

a. Teams and Participants

- Teams and participants must behave respectfully and demonstrate good sportsmanship toward other competitors, judges, organizers, volunteers, sponsors, spectators, and event staff.
- Teams must maintain courteous and appropriate behavior at all times.
- Teams must comply with any noise restrictions communicated by the organizers.
- Teams may listen to music provided it does not disturb neighboring teams or the public.

- Physical or verbal aggression, discrimination, harassment, threats, defiance of the judging panel, and any conduct that disrupts the proper running of the Championship are prohibited.
- Harassing or sabotaging another team is strictly prohibited. Any participant found engaging in such conduct will be expelled from the Championship.
- Any offensive or racist signs or materials will be removed from the venue.
- The consumption of alcohol, alcoholic products, or hallucinogenic substances in the work area during competition hours is prohibited. Any intoxicated participant will be removed from the venue.
- Theft of supplies or tampering with equipment provided by the organizers is prohibited.
- All teams must remain within their assigned work areas. Sharing workstations is not permitted, and no participant may compete on two different teams.
- Teams may not contact judges by sending photographs or messages.
- Teams may not share photographs or details of their dishes on social media during Championship days.
- **Failure to follow instructions from the organizers, Head Judge, CEO, or President may result in a team being barred from current or future WBQA championships and competitions.**

b. Judges

- WBQA confirms that all judges are members of the WBQA judging body, have received the required training and certification, and hold current memberships.
- WBQA confirms that all judges have been briefed on any updates to the rules before the competition begins.

- WBQA confirms that each judging table will have a Table Head who is responsible for enforcing the rules and making decisions if a judge engages in prohibited conduct.
- Judges must maintain the confidentiality of the judging process and may not contact or communicate with competitors during the active competition period if doing so could compromise impartiality. Any judge found violating this rule will be removed from the judging panel.
- Judges must disclose all food allergies. Neither WBQA nor the event organizers will be responsible for allergic reactions resulting from a judge's failure to disclose an allergy in their personal medical history at registration.
- Judges may not socialize with teams once the competition has begun.
- Judges must remain in the areas assigned to them, including the judging room and designated rest areas between category evaluations.
- Judges may not share photographs or details of dishes during competition days.
- Judges may not consume alcohol before or during judging. Any judge found intoxicated will be removed from the judging panel for the remainder of the Championship.
- Judges may not use personal communication devices during judging, except to access the scoring app.
- Only the designated Table Judge is responsible for photographing team entries as an incident record for judging oversight and for submitting the photo gallery to the Championship IT team.

21. PENALTIES

a. Conduct-Related Penalties

VIOLATION	PENALTY	SCOPE / NOTES
Competing on more than one team	Individual disqualification for the entire Championship	The disqualified team member MAY NOT be replaced
Selling goods, food, or equipment without authorization from the organizers	Team disqualification for the entire Championship	Use of
Use of electric heating equipment	Team disqualification from the category and removal of the equipment by the organizers	Includes any unapproved heat source or cooking appliance

Contact with judges	Team disqualification for the entire Championship	Includes social media and direct or indirect contact
Use of pre-prepared ingredients	Team disqualification from the category	Includes proteins and side dishes
Misuse of alcohol or illegal substances	Individual disqualification for the entire Championship	
Abusive language, discriminatory behavior, fighting, disorderly conduct, harassment, or sabotage of other teams	Individual disqualification from the entire Championship and future WBQA activities	
Excessively loud music	Verbal warning and removal of the sound system	
Use of gas or other explosive fuels	Team disqualification from the category	

b. Food Preparation Penalties

VIOLATION	PENALTY	SCOPE / NOTES
Foreign objects, edible or inedible	-2 points in the category from each judge	Toothpicks, skewers, aluminum foil, pastry or dough, breading, batter, wrappers, wire, flowers, coverings around the main ingredient, and similar items

Incorrect Side Dish	-2 points in the category from each judge	Serving sauce as a side dish; including a side dish in a no-side-dish category
Marking the dish or carving an identifying element that reveals the team's identity	Disqualification from the category; a score of zero from every judge at the table	Includes vegetables or flowers placed on top of the protein.
Insufficient portions for all judges at the table	Judges unable to perform a sensory evaluation will score appearance and creativity only; all remaining criteria will receive zero points	
Entry submitted outside the permitted turn-in window	Disqualification from the category. No judges will evaluate the entry	The entry is excluded from the category results
Concealment of the protein	-2 points in the category from each judge	Side dish covering the protein
Pooling of Sauce or Liquid	-1 point in the category from each judge where excessive pooling of sauce or free liquid is present	Applies to pools of sauce not adhering to the protein or rendered liquid fat, but not to the natural moisture of grilled vegetables or proteins
Obvious Food-Safety Hazard	A score of zero from every judge who identifies the hazard	Undercooked chicken, pork, or fish

22. COMPLAINTS AND PROTESTS

If a team wishes to lodge a complaint, its captain must contact a member or official of the organizing committee or WBQA, who will arrange for the complaint to be referred to the Championship Head Judge.

Allegations of rule violations by other teams must be supported by objective, verifiable evidence.

Anonymous complaints will not be accepted.

If necessary, the captains of both the reporting and accused teams will be interviewed so that each party may present its account.

The Head Judge's decision will be final and not subject to appeal.

Complaints submitted after the Championship has concluded will not be accepted.

23. TIEBREAKERS

a. Category Tiebreakers

In the event of a tie for first, second, or third place in any category, the higher score in the following criteria will determine the ranking, in this order:

Taste and Aroma.

Texture and Tenderness.

Visual Appearance.

Creativity.

b. Overall Tiebreakers

In the event of a tie for the overall Grand Champion title, the higher category score will determine the ranking in the following order:

Beef category.

Boneless Pork category.

Bone-In Pork category.

Chicken category.

Fish category.

The team with the higher score in the first listed category will prevail. If the teams remain tied, the next category will be considered, and so on until a winner is determined.

If all tiebreaking criteria have been exhausted and the tie remains, the teams with the equal highest scores will share the titles and prizes equally.

24. SOCIAL MEDIA, PUBLICITY, AND IMAGE RIGHTS

Neither teams nor judges may share photographs of completed dishes or disclose details of their entries on social media, including WhatsApp Status, Telegram, Instagram, Facebook, YouTube, TikTok, WeChat, or any other platform, during the competition and until judging has concluded on Sunday.

Teams may photograph their preparations and record videos throughout the day. These may be published on social media, with the Instagram accounts of the participating organizations tagged, only after judging has concluded.

Upon completion of team registration, all rights to use photographs, videos, and audiovisual material created during the Championship will belong to FMPA and WBQA Global, without requiring additional express consent from participating teams. The specific terms of assignment and authorization will be set out in the official registration documents.

Teams may submit photographs and videos for publication on the relevant social media channels after the event has ended.

Teams may display the logos of sponsor brands and commercial partners on their uniforms and within their competition areas.

Teams may decorate their workstations to represent their country, provided the decorations do not obstruct the view of grills or worktables. Each workstation must display at least one flag of the team's country.

25. ACCEPTANCE OF THE RULES AND ORGANIZER RIGHTS

Registration for or participation in the WBQA World Championship, Cancún 2027 constitutes full acknowledgement and acceptance of these rules, their appendices, and all official instructions issued by the organizers.

Team captains are responsible for ensuring that every member of their team is familiar with and complies with the rules.

Any amendments or corrections to these rules will be announced on the Championship website, which serves as the official communication channel.

The organizers reserve the right to make changes in the best interests of the event. Any matters not covered by these rules will be resolved by mutual agreement with the participants. Participants accept these provisions upon payment of the registration fee. The

organizers accept no liability for theft, accidents, damage, or loss of equipment or personal belongings. The competition organizers also reserve the right to amend the rules, with notice provided through official communication channels. The organizers will not be liable for compensation in the event of postponement or cancellation due to force majeure or exceptional circumstances beyond the host country's control.

OFFICIAL RULES FOR THE INTERNATIONAL CHAMPIONSHIP

These rules have been reviewed and approved by the World Barbecue Association for the national BBQ championship organized by WBQA Mexico on November 13 and 14, 2027.

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