



GRILLUP



WORLD BARBECUE ASSOCIATION

WBQA

European Plancha
Championship **2026**

Conditions of participation and rules

FIRE&FOOD[®]
BBQ MAGAZINE

Conditions of participation and rules

Content:

Participation in the Grillup, WBQA European Plancha Barbecue Championship 2026, hosted by FIRE&FOOD, as part of the FIRE&FOOD BBQ WEEK. The requirements for participation and the other details (e.g. prices and price decision) are regulated below.

Organizer:

FIRE&FOOD Verlag GmbH, 88255 Baidt (F+F), Germany

Status of these rules & regulations:

13.04.2026

F+F reserves the right to revoke this tender at any time, even in combination with a new tender with largely identical content.

Event date:

Saturday & Sunday, 05.09. & 06.09.2026

Categories:

The barbecue championship consists of the preparation of dishes prepared from the main ingredients provided.

There is a general shopping cart that may be used in all aisles. The shopping cart contains products that should or can be used in the respective scoring rounds.

1. Beef & Side Dish
2. Lamb WITH BONE & Side Dish
3. Pork WITHOUT BONE & Side Dish
4. Chicken & Side Dish
5. Fish & Side Dish
6. Vegetarian Dish (sweet)

Kinds & cuts to be specified by organizer and to be announced 12 weeks before the championship at the latest.

Rules & Regulations:

- Only planchas and fire plates (including grill accessories or griddles) are admitted to this competition.
- A maximum of 3 devices can be operated per team.
- The choice of fuels (e.g. gas, wood, charcoal) is up to the teams.
- If electricity is needed, this must be clarified in good time.
- Only pots and pans are permitted for preparation over the heat source.

- **A team may require substituting a meat** in accordance with culture and religion. Meats can be substituted with one of similar cut and texture. Organizers make every effort to comply with the teams’ requests. Where this is not available, teams are to be notified six (6) weeks in advance.
- **To reduce waste**, Food Baskets provide **ten (10) vegetables that are seasonal and regional**. The organizer may request a specific vegetable to be used in a specific category. **All other dish ingredients can be brought by the teams.**

DETAILS

MAIN COMPONENT	Arises from its name, e. g. Lamb with Side Dish – Lamb is the main component. Main components must be visually distinguishable from side dish.
SIDE DISH	If not specified by the organizer, this is free choice. A side dish is mainly of vegetarian origin, e. g. a beef filet cannot be a side dish. Side dishes must be barbecued and can be made of multiple parts. A sauce only is not considered to be a side dish.
Lamb with Side Dish	Will be cooked bone-in. Wrapping in aluminium foil is allowed but must be removed for turn-in. Meat can be turned-in as either one-bone or two-bone pieces; with e. g. ribs must include at least one bone in each serving.
PORK with Side Dish	Can be cooked bone-in or boneless. Can be turned in pulled, cubed, chopped, or sliced. A bit of sauce can be mixed with the meat during preparation for turn-in.
BEEF, with Side Dish	Beef can be turned in pulled, cubed, chopped or sliced of (preferably)
CHICKEN with Side Dish	Chicken can be cooked whole or in parts – free choice, also in which part is served it it yields the number of servings needed for judging of the same.
FISH with Side Dish	Fish must be the main component. Crustaceans, molluscs and cephalopods are not considered as being a fish. Crustaceans, molluscs and cephalopods may only be (part of) the side dish. Fish can be served either warm or cold (i.e. cold smoked, i. e. fresh wild-caught fish that is cold-smoked must be frozen at -20 °C for at least three days and farmed fish for 24 hours at -20 °C. Cold smoking must take place for at least 6 hours.
Dessert	This is vegetarian - not vegan, i. e. no meats, fish, seafood, or poultry. Milk and egg products are allowed.

Judgement & Decision:

F+F announces the awards after the vote of a jury certified by the WBQA.

This is based on these present rules and according to WBQA regulation. The dishes will be evaluated by the jury by blind tasting based on the following criteria:

JUDGING CRITERIA

In MANDATORY CATEGORIES with Side Dish		In VEGETARIAN DISH	
Visual Appearance of serving	10%	Visual Appearance of serving	15%
Taste/Aroma (1)	45%	Taste/Aroma (1)	45%
Texture/Tenderness	30%	Texture/Tenderness	35%
Side Dish	10%		
Creativity (2)	5%	Creativity (2)	5%

(1) Taste and Aroma are two distinctive, individual senses that influence each other.

(2) Creativity is a subjective assessment on harmony and inventiveness of the overall turn-in.

The team with the highest total number of points will receive this title from F+F:
 Grillup Champion 2026

As well as the WBQA titles:

WBQA 2026 Grand European Plancha Champion, the **WBQA 2026 Reserve Grand European Plancha Champion**, and **WBQA 2026 3rd place European Plancha Champion**.

The winner of each category will determine the **WBQA 2026 ((category)) European Plancha Champion** and the **WBQA 2026 ((category)) European Plancha Reserve Champion**.

Entry fee

Each participating barbecue team pays an entry fee of 650 euros to F+F, which is paid by bank transfer. **Receipt of payment by July 12, 2026.**

Entry is subject to payment of the competition fees within the specified time limit.

Prices:

1. Overall ranking: 2,500 € + trophy, + article print edition FIRE&FOOD
2. Overall ranking: 1,500 € + trophy, + follow-up report print edition FIRE&FOOD
3. Overall ranking: 1,000 € + cup, + follow-up report print edition FIRE&FOOD

1st Place Category Chicken: Cup

1st Place Category Pig: Cup

1st Place Category Lamb: Cup

1st Place Category Beef: Cup

1st Place Category Fish: Cup

1st Place Category Vegetarian (Sweet): Cup

The acceptance of the terms & conditions detailed on the reverse of the certificates and as received by email after the championship is understood with the acceptance of respective title. The T&C are available from WBQA Head Office on request: office@world-bbq.com

If a team leaves prior to prize giving, they must select / provide a representative in case of required appearance at the **Awards Ceremony** and need to communicate this to the Head Judge or Organizer.

Eligibility to start:

- Competition entry subject to registration and paid registration fees
- Teams are selected and invited by the WBQA office or FIRE&FOOD.
- Participation subject to paid competition fees by given deadline
- Minimum members per team is two (2), ideally no more than six (6). People who support or entertain the public are not included.
- Age minimum of all team members 16 years +
- One appointed captain (minimum 18 years +)
- Team captain must attend MANDATORY team captains' meeting prior to start of competition. Rules & Regulations are explained with an opportunity for questions and answers.
- Name of team is at free choice but may not be too long (to fit onto certificates etc.). Organizer reserved the right to abbreviate if need be. Sponsors must not be components of the name unless the company is owned by the Team Captain (e. g. Bosch BBQ Bulls).

Championship Rules:

BLIND JUDGING

Three (3) elements of levy, i. e. must be turned in, per category:

1. Six (6) individual servings for blind judging, with **Main Component** being distinguishable from the Side Dish, not hidden / covered / obscured by the garnish, so that e. g. burned parts can be identified as visual appearance.

Depending on the box or plate / platter size, servings may be split into two boxes or plates of three (3) servings but can also be split into six (6) main components in one box or plate with their side dishes in the second, both to be covered.

Turn-in times in accordance to public announcement.

Turn-ins are marked with anonymous coding to identify the team. Respective labels are distributed by the organizer.

2. One (1) show plate presented as single serving "Gourmet Style" for display in Show Tent for the public and media.
3. One (1) show plate presented as single serving marked as "NO TASTER" displayed at team tent for visitors to see. Presented on a plate provided by the organizer, Presentation does not count toward the competition judging.

Team area

Each team receives a working area of at least 4m x 5m, although larger areas can also be assigned. The competition area consists of asphalt or very fine paved gravel. For these areas, weather protection, e.g. pavilion, must be set up and safety measures must be taken by the teams against the wind, for this purpose each team must bring suitable safety measures and fastenings.

Fastening to the ground with screws or the like is not permitted. The floor must not be drilled or otherwise damaged.

SOCIAL MEDIA

Teams & Judges are not allowed to share any pictures or details of their dishes on social networks etc. during competition day(s) until the judging process is completed.

SERVING TO THE PUBLIC

Serving food to the the public and/or offering tasters are subject to permission of the organizer. If so, food basket remains may be used to reduce waste.

FOOD SAFETY

All food product must comply with World Health Organisation (WHO) health, safety, and hygiene regulations (Ref: WHO codex/ HACCP).

Additional host country's environmental health laws might be effective and would be detailed by the organizer.

To guarantee compliance the organizer designates Equipment and Hygiene Inspectors in teams of two (2); one checking the compliance of equipment and the other to take temperatures to be notated.

Food allergens must be displayed and listed in organizer's forms.

FOOD PREPARATION



All food must start out raw. No processing, pre-seasoning or preparation may begin until agreed by the organizer.

Competition food is inspected by Equipment and Hygiene Inspectors. If the Equipment and Hygiene Inspectors note a Team's breach of the Regulations,

1. non-compliance results in one single warning and is noted so by the Inspector on the check list (in paper) for both Team and Inspector to sign. Fotos to be taken if necessary.

2. Continued non-compliance results in the team's **disqualification** issued by:
World / Continental Championships: Head Judge **and** WBQA CEO or President
National / Regional Championships: Head Judge **and** National Association's

GARNISHES, SPICES, FLAVOURINGS, SAUCES ETC.

	HERBS during cooking process or added afterwards uncooked.		SIDE DISHES that cover and / or obscure the serving. Side Dishes are allowed to touch the main component but cannot cover it.
	BARDING rendered away or removed		GARNISHES that cover and / or obscure the serving. Garnishes are allowed to touch the main component but cannot cover it.
	LARDING with use of fat if part of Food Basket		
	STUFFING , made of the same main component and/or vegetables, breads, herbs etc.		
	EN PAPILOTTE during cooking. Must be removed before turn-in to not hide serving		
	EDIBLE WRAPPING during cooking & serving. Must be cut open at turn-in to show content		
	OWN SPICES during cooking process		
	SAUCES, MARINADES, INJECTIONS during cooking process AND after provided they are not used for marking, to identify the origin of the team.		
	GLAZES during cooking process & as light coating before arranging in the turn-in container/plate AND after provided they are not used for marking, to identify the origin of the team.		STUFFING , made of a different main component, e. g. chicken stuffed with fish mixture.
	SAUCE INGREDIENTS finely diced; “brunoise” = 2mm/12 th inch		SIDE DISHES stuffed into the main component.
	SAUCE CUP on Show Plates only		Too spicy , i. e. excessive heat or spiciness
	GARNISHES that do not obscure the serving so that Main Component and Side Dish may not be distinguished		
	MAIN COMPONENT can be served in more than one method of cooking, i. e. slice of pork with pulled pork on top		
MOULD or FORMS may be used during cooking process. Must be removed before turn-in to not hide serving			

PENALTIES ON TURN-IN

Judges will use fixed penalty points during scoring process that are deducted from the total score for that category only.

PENALTY	OFFENCE	ADDITIONAL INFORMATION
Minus 2 points by all judges	Foreign Objects - Edible and Inedible	E. g. toothpicks, skewers, tinfoil, dough, breading, batters or other wrapping of the main component
Minus 2 points by all judges	Covered main component	Anything obscuring the main component and / or side dish. Garnish or side dish may not cover either
Zero points in all criteria	Marking	Any mark inside or outside the turn-in dish that may identify the team to any judge

Zero points in all criteria	Sculpting	Carving, decorating, forming, or shaping that may identify the team to any judge
Minus 1 point by all judges	Pooling or Puddling of Sauce	
Non-served judges mark on Appearance & Creativity only	Incorrect Cutting or Carving	Judging of remaining criteria is impossible if any judge fails to receive a serving
Minus all points Late-Entry-Penalty	Turn-in outside time window	Dish is marked as late turn-in but may be judged to provide feedback to the team but does not count in any way

❖ Hygiene and food safety: up to 10% deduction of total score.

An appeal immediately after the results have been published is possible. The team of Head Judges will verify and its verdict is final and irrevocable.



PENALTIES ON SHOW PLATES and / or VIP SERVINGS

Show Plate and / or VIP Serving not presented for display in Show Tent for the public and media:

1. A warning is issued.
2. If a second show plate is not presented, a penalty of five (5) points applies on Total Score
3. If a third show plate, or any after, is not presented, an additional penalty of ten (10) points applies on Total Score.

Show Plate not displayed at team tent for visitors to see is of no consequence.

TEAMS

	Always exhibit proper and courteous behaviour		Electric heating sources for preparation, cooking or holding
	Comply with local laws regarding alcohol and tobacco as detailed by the organizer		Fluid fire starters (like gasoline)
	Comply with quiet times		



TEAMS AREA

Each team is assigned a defined area in the competition.

Size allocation with a minimum of 20 m² as determined by the organizer. All equipment including cooker, canopy, and trailer must be contained within this defined space.



Teams are responsible for their own security and insurance (e. g. consider taking out appropriate policy).

Teams are expected to provide all equipment and supplies needed for the management, preparation, and cooking within the event, except when arranged by the organizer.



	Keep area clean		Sharing of any space or cooker
	Keep area supervised during and after competition		Pets
	Waste collection and depositing as detailed by organizer		Music at volume heard outside team area
	Music		Annoyance to public or other teams
	Musicians and Entertainment		

BARBECUES

Fires must be of charcoal, briquettes, wood pellets, lump wood, or gas – “as long as there is fire underneath”.

	Any brand of grill/barbecue/smoker/plancha subject to being fuelled by fire		No other heating / holding sources including heating hubs, oven, fryers, sous-vide
	Manually fed and auger driven pellet smokers subject to primary source of heat being from burning pellets only.		
	Electric and gas ignition of primary fuel		

ELECTRICAL & OTHER EQUIPMENT

	Coolers and refrigerated equipment		Electric heating sources for preparation, cooking or holding.
	Electrical pit-controllers		Thermomix and similar
	Siphons with gas cartridge		

TURN-IN FOR JUDGING

- Labels must be visibly placed on the side or edge of any box or plate presented to the judges
- Team Captain or designated team member will bring turn-in to the designated receiving station at the judges’ area, show tent and/or VIP serving station.
- Turn-in according to official times, publicly announced.
- Turn-in five (5) minutes before until five (5) minutes after the stipulated turn-in time, e. g. turn-in time is 12pm: time tolerance is 11.55am – 12.05pm.
- NO food presentation submitted for judging that indicate origin of team.
- Main Component not to be obscured by Side Dish / garnish (i. e. Main Component & Side Dish must be visible and distinguishable).
- Turn-in container / plate marked with registration number
- Registration number will be changed to anonymous coding for judging at receiving station.

- Change of wrong registration number allowed within the turn-in time.
- It is also the team's responsibility to inform the Organizer / Head Judge where breaches in regulations and/or rules are committed.

DISQUALIFICATION

DISQUALIFICATION OF	OFFENCE	ADDITIONAL INFORMATION
Team member	Competing in more than one team	This member may not be replaced
Team member or entire team	Sale of goods, food products, or equipment without authorization	Sale must be approved by organizer prior to competition
Team	Use of electric heating sources	Also use of other unapproved heat sources for cooking / holding
Team	Contact with judges	By no communication channel including social media or by direct or indirect contact
Team	Food not cooked from raw	
Team	Inappropriate conduct	* Abusive use of alcoholic beverages * Use of illegal substances * Any foul, abusive or unacceptable language * Excessive noise generated including from speakers or public address systems * Fighting and/or disorderly conduct * Discourteous, abusive, or discriminatory conduct * Harassing or sabotaging other teams

Signage or printed matter that is offensive or racist will be removed from the site by the organizer.

FAILURE TO TAKE INSTRUCTIONS FROM THE ORGANIZER, HEAD JUDGE, CEO, OR PRESIDENT MAY RESULT IN A TEAM'S ABILITY TO COMPETE AT THE CURRENT OR FUTURE WBQA CHAMPIONSHIPS & COMPETITIONS

Award ceremony:

The award ceremony will take place on Sunday, 06.09.2026, at around 3:30 p.m.

Security/Organizational Matters

General:

Due to the dangerous nature of the event kind, at least the requirements contained in the following section must be complied with by all teams eligible to start. Furthermore, the safety-relevant instructions of the employees (in particular the fire brigade of the event site) and vicarious agents of F+F - which holds the entire domiciliary rights for the event site - must be always followed, which is also a prerequisite for participation. F+F reserves the right to exclude individual teams and/or equipment from participation if this is necessary for safety reasons.

Plancha grills, plates, griddles & accessories:

Planchas and fire plates as well as grill accessories (griddles) that are operated with wood, charcoal, wood pellets or gas or combinations of them are permitted. The grill and barbecue equipment as well as the operating materials must be brought by yourself and must comply with the current technical and legal regulations for the type of device.

Each team must bring a legally approved and tested fire extinguisher (at least 3 kg) and a fire blanket.

Each team must bring a **first aid kit**.

All gas grills must be equipped with:

- 1) a **two-stage safety gas pressure regulator** with thermal shut-off device and overpressure protection, which may be used both commercially and in residential areas.
- 2) All gas grills must be equipped with a **hose rupture protection (SBS)** in accordance with the requirements of BGV D 34 in accordance with § 9 and 10. When using wood or charcoal grills, a bucket filled with 10 Liters of water must be within reach for emergency extinguishing.

Gas-powered grills must undergo a gas test by F+F. The gas test is carried out free of charge by an independent testing service of the F+F between 08:00-09:00 on the first day. The change of gas cylinders must also be carried out by the inspection service and is free of charge for the teams. Changing the gas cylinders during the event is not permitted. Successful gas testing is a prerequisite for participation.

Refrigeration for food:

A refrigerated truck or refrigerators will be provided at the competition area in which all teams can place their goods in containers. Each container must be clearly labelled with the Team Name. F+F asks that only containers that are covered be used. The possibility of refrigeration is accessible to all teams, which means that F+F does not take the refrigerated goods into custody and is therefore not liable for the loss of the goods. In the event of loss of the teams' goods, the teams remain solely responsible for meeting all participation requirements.

Hygiene:

The teams comply with at least the relevant legal provisions on food hygiene. If necessary, smoking is prohibited in the competition area without exception, rapid disinfection products must be brought by the teams and used appropriately according to the situation, and boxes containing food must not be placed directly on the floor.

Regulatory Compliance:

Participation is also a prerequisite for compliance with all legal provisions regarding the handling of food by all members of a team.

Control:

F+F and WBQA representatives have the right at any time to carry out inspections of the teams, their equipment and other aids, the food used and any storage of the same, to verify compliance with the regulations, hygiene and all safety regulations and instructions, as well as all relevant legal provisions. Appropriate participation in these controls is a prerequisite for participation.

Water:

There are washing facilities on site. Wastewater can also be disposed of there.

Electricity:

Power distributors are available at the competition venue on the championship grounds. However, F+F does not provide multiple sockets and sufficient extension cables. Extension cords must be provided with the team name on the plug.

WC:

Toilets are available.

Presentation:

The sale of goods is not permitted. The performance of music in the competition areas is also not permitted.

Legal Recourse and Disclaimer

Legal recourse is excluded with regard to the decision on the places/prizes to be awarded as well as the decision on the fulfilment of the participation requirements of the call for applications, except for gross decision-making and procedural errors. F+F is only liable for damages caused by malice, intentional or grossly negligent action by F+F, its legal representatives, employees and other vicarious agents and in the event of serious organisational fault. In all other respects, F+F shall not be liable, regardless of the specific legal nature of the claims (e.g. tortious claims, claims for reimbursement of futile expenses). Insofar as F+F's liability is excluded or limited in accordance with the

above provisions, this also applies to claims against legal representatives, employees and/or vicarious agents of F+F. However, this exclusion of liability does not apply to damages resulting from injury to life, limb or health that are based on a culpable act of F+F its legal representatives or its vicarious agents, to liability under the Product Liability Act, as well as with regard to guarantees issued by F+F, in particular guaranteed properties. F+F is also liable if it has claimed a special trust for itself during the tender and/or the organisation of the competition or if a risk has materialised in the occurrence of the damage that can only be controlled by it. A change in the burden of proof is not associated with this exemption from liability.