

SCA GENERAL RULES

- You 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 under 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 (about 1.18 in) thick, boneless, choice ribeye steak.
- Official turn-in times will be announced at the 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, 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 their spouse is officiating.
- More than one cook may use the same site and grill. 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 cooks. The Rep will flip a coin to decide who gets which trophies.
- Each cook may only register 1 entry per ancillary and 1 entry per steak category. (on a double, a cook may enter for both steak A and Steak B)
- If a registered cook notifies the Rep in advance that they will arrive late, another cook may select their steaks for them. The cook 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 cook will give the absent cook’s steaks to the SCA Rep, who will hold onto the steaks until the absent cook arrives.

- A cook must get approval from the SCA Rep to allow someone else to select their steaks for them.
- If a cook must leave before the awards, they must inform the SCA Rep and tell them who they are giving their ticket to. SCA Reps should not hold a cook's ticket.
- If a cook wants to register after the cooks' meeting begins, they can do so, but they must wait till registered cooks complete their steak selections.
- You do not need to be a member of SCA to participate in SCA events. However, only SCA members are eligible to collect points and win a Golden Ticket to the SCA World Championships.
- The minimum age to compete in any adult category is 13 years old. Each cook must do their own steak selections, seasoning, cooking, and steak turn at the event.
- If a certified judge wants to cook and judge on the same day, they may cook Steak A and judge Steak B only and MUST attend both the cooks' and judges' meetings.
- The SCA logo is trademarked and cannot be used to sell merchandise without SCA's consent.
- All decisions by SCA Reps at the event are subject to office review.
- If an overall GC (Grand Champion) is awarded, the promoter is responsible for determining the winner.
- All steak cookoffs must be booked by November 1st for the season-ending December 31st, and no additional ancillaries may be added 30 days before an event date after November 1st.

SCA STEAK RULES

- Steaks may be cooked on any fire or heat source.
- 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. Compound butter is permitted 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 cook'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.
- Tiebreaker: Taste, Doneness, Texture, Appearance, and Overall Impression.

REASONS FOR STEAK DQ

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

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.
- You must use the provided turn-in box. The lid must be closed to turn it in. No serving trays.
- Only 1 type of ancillary item per turn in box and same recipe. For 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. Examples: cups and foil pans for drinks, small cups or bowls 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)
- Must turn in a minimum of six individual pieces or portions unless stated otherwise.
- Edible Garnish is optional; any garnish in the box must be edible in its present state. Example: no uncooked rice, beans, pasta, or anything cannot be eaten in its present state. (for the judge's protection)
- No eating utensils, toothpicks, droppers, straws, etc. may be added to the turn-in boxes.

- Boxes may contain small PLASTIC cups or service vessels only (No items will be returned to cooks). (DOES NOT APPLY TO INTERNATIONAL EVENTS ONLY) Any sauce 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).

“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. (For example, it is not about transforming a burger into something else; it is about turning into a great burger).
- Turn-in will be judged on Appearance, Creativity, Taste, and Execution (did it represent the category).
- The order of tiebreakers is Taste, Creativity, Appearance, and Execution. (see ribs for rib exemption)
- **Appetizers**
 1. No Desserts allowed.
- **Chicken Wings**
 1. Must turn in a minimum of 5 drumettes and 5 flats of Chicken Wings.
 2. Must still be on the bone, and the wings must be separated or disjointed.
 3. No boneless wings are allowed.
 4. Chicken wings may be wrapped, stuffed, or sauced.
- **Desserts**
 1. Item must be a minimum of 6 individual portions (no whole pies, a heap of banana pudding, etc.)
- **Drinks**
 1. The promoter will provide a foil half pan, 6 plastic cups (9oz about 266.16 ml clear if possible) and 3 paper towel sheets. The paper towels can be used in the pan with cups on top of the paper towels.
 2. Glasses must stand on their own.
 3. Garnish in the bottom of the tray is not allowed however, reasonable edible garnish is allowed on the cups (for example, salted rim, lime, etc.)
 4. Glasses may not be marked with stickers, covering, etc.
 5. Judges must be able to sample the drink without a straw.
 6. The creativity score can be determined by uniqueness within Appearance, Taste, or Recipe.

- **Hot Dogs**
 1. Must turn in 3 Hot Dogs cut in half or 6 portions
 2. Must contain an encased protein “hot dog” (beef, chicken, pork, etc.) and a bun.
 3. It should be pre-assembled and ready to eat for the judges.
- **Pizza**
 1. Turn in 1 whole pizza cut into a minimum of 6 slices.
 2. The promoter will provide a turn-in box.
- **Ribs**
 1. Ribs can be either pork baby back or spareribs unless specified and posted on the flier.
 2. All rib entries must be attached to the bone,
 3. Ribs may not be wrapped in bacon or another protein.
 4. Turn in a minimum of 6 individual Ribs.
 5. Judged on appearance, Texture, Taste, and Overall Impression.
 6. Tie breaker order is taste, texture, appearance and Overall Impression.
 7. No garnish is allowed in the box, only the foil disk that was provided.
 8. Ribs must be cooked on location.
- **Sandwiches/Burgers/Grilled Cheese**
 1. Burger should be pre-assembled and ready for the judges to eat.
 2. Must turn in 2 full sized sandwiches/burgers/grilled cheeses (1 whole and 1 cut into 4 pieces)
 3. Burgers must contain a protein patty (example: beef, chicken, pork etc.) and a bun.
 4. No Sliders allowed.
- **Soup/Chili/Gumbo**
 1. The promoter will provide 6 cups or bowls for the entries. (must use the provided cups or bowls if provided)
 2. Reasonable edible garnish is allowed. (example: salted rim, lime etc.)
 3. The containers provided (bowls or cups) may not be marked with stickers, coverings etc.
- **Tacos**
 1. Must turn in a minimum of 6 tacos or portions.

2. Definition: A crispy or soft wrapper that is folded or rolled and stuffed with a mixture.

ANYTHING WITH _____” ANCILLARY RULES

- Uses Ancillary General Rules plus the rules below.
- In an “Anything with _____ category” the featured **ingredient** must be the star of the dish.
- Turn-ins 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.

“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 public display (Example, turn-in a 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.

“Shed Style” Boody Mary’s

- The promoter will provide 2 cups or containers. The cups or containers provided by the promoter must be used.
- 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.
- 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.
- The garnish does not have to be edible on the show cup/container.
- No serving trays or placing of the cup inside something to make it stand up is allowed. Example: inside a pineapple.

Monster Burger

- Turn-in presentation burger on provided presentation vessel and 1 full-size burger cut into 4 pieces in the provided turn-in box.

- Must contain a protein patty (Example: beef, chicken, pork, etc.) and a bun.
- No Sliders allowed.
- Burger should be pre-assembled and ready to eat for the judges.

Reasons from an Ancillary DQ

- A marked box
- Entry will not be accepted after the turn-in window expires.
- Not meeting the required number of pieces or portions.
- Any turn-in determined to be raw. For example, raw chicken or pork. (If we cannot get 5 judges to eat the entry, it is a DQ)
- A foreign object that is found in the box.
- A violation of a category-specific rule.

SCA Kids Cookoffs

- SCA Kids age categories are 5-8 years old and 9-13 years old.
- For the 5-8 kids' group, the parents may start the fire and trimming but the kids must season and cook the steaks.
- For the 9-13 age group the parents may start the fire, but the kids must trim, season and cook the steaks.
- Kids cook pork chops unless specified on fliers.
- Kids' pork chops have a standard of 1 1/4" thick steaks cut from a pork loin and are provided by the event promoter.
- The kids' rules follow the adult rules if the category is something other than pork chops.
- Kids Pork Chop rules are to turn in one pork chop in the box with no garnish.
- Winners of all SCA Kids events will receive a SCA Kids Golden Ticket.

SCA Points and Golden Ticket Process

General Points Chase Rules

- SCA Points are tracked and recorded by the Cook's name for both Steak & Ancillaries categories. The Cook cannot have someone else cook under their name, and they cannot cook under someone else's name.
- Each 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 cook may only register 1 entry per ancillary and steak categories.

- Points may be accumulated at any SCA event in the world, and 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 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.

SCA Points Chase (USA Steak)

- The SCA USA Steaks Points Chase for 2026 Season will be done regionally. There will be five SCA USA Regions: the West, the North, the Northeast, the Southeast and the South.
- The winner of each region will be recognized at the SCA World Championships and will compete head-to-head with the other 4 regional winners for the title of SCA USA Steak Points Champion for the year.
- 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.
- The USA Regional Steak Points Chase Tie Breakers: 1st highest number of SCA Steak Points, 2nd highest number of 1st place wins, 3rd highest per cookoff average.
- Future SCA USA Steak Points Champion will earn an automatic buy into the final round of the SCA World Championship. Cook is still responsible for their entry fee. In the event of a total tie, both get the same reward.

SCA Points Chase (International Steak)

- 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.

SCA Points Chase (USA Ancillary)

- The SCA USA Ancillary Points Chase will be done regionally. There will be five SCA USA Regions: the West, the North, the Northeast, the Southeast and the South.
- The winner of each region will be recognized at the SCA World Championships and will compete head-to-head with the other 4 regional winners for the title of SCA USA Ancillary Points Champion for the year.
- SCA Ancillary Points are awarded to the top ten placing cooks in each ancillary event. 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.
- The USA Regional Ancillary Points Chase Tie Breakers: 1st- highest number of SCA Ancillary Points, 2nd- highest number of 1st place wins, 3rd- highest per cookoff average.
- The SCA USA Ancillary Points Champion will be an automatic qualifier into the final round of the SCA Ancillary 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 Points Chase (International Ancillary)

- 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.
- 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.

SCA Steak World Champions

- The reigning SCA Steak World Champion earns an automatic entry into the final round of the SCA Steak World Championship the following year. They are still responsible for their entry fee.

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 be passed down to the next cook.
- The Golden Ticket cannot be passed 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 8 AM central time to become a member. The Golden Ticket then will become an At Large Bid.
- Cooks can only win one Golden Ticket per season and may not transfer the ticket to cook.
- If there is a total tie for first place, both cooks will be offered A Golden Ticket. If one of them has previously qualified, the second ticket may not be passed down. If both are qualified, only one ticket will be passed down.
- If a Golden Ticket holder is unable to attend the SCA World Championships due to health or death in immediate family, they may request a waiver to defer the ticket to the following year.

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 five ways to qualify for the SCA World Championship.
 1. Win a Golden Ticket
 2. Win an "At Large Bid"
 3. Previous SCA Steak World Champion or Legend Award Winner.
 4. SCA Steak or Ancillary World Champions from the previous year.
 5. Office approved medical exemption.