FAPC to hold Barbecue Judging Class April 12

The Robert M. Kerr Food & Agricultural Products Center, located on the Oklahoma State University campus, is hosting a class to teach participants how to judge barbecued meats. The event will take place April 12 from 10 a.m. to 2 p.m. on the 2nd floor of the FAPC.

In addition to gaining valuable judging experience and improving their taste-testing skills, participants will receive a certified judging manual and earn a judging badge, said Chuck Willoughby, FAPC business planning and marketing specialist.

“Barbecue is really big in Oklahoma,” Willoughby said. “There are a lot of great barbecue sauces in the market, including well-established Oklahoma brands such as Head Country and newer ones like Sweet Spirit Foods.”

Ed Roith of the Kansas City Barbeque Society will teach the Certified Barbecue Judging Class. The KCBS is the world’s largest barbecue and grilling association sanctioning 150 contests across the United States each year, according to the KCBS.

Roith developed the course after several years as a competitive barbecue cook and judge. He has won more than 375 awards, including 11 state championships. Roith also has produced a barbecue cooking CD that has sold more than 5,000 copies. Having retired from business, Roith devotes many hours to the barbecue industry not only as an instructor, but also as a contest representative.

The cost for the event is $50 for KCBS members and $75 for nonmembers. The nonmember fee entitles the participant to a one-year membership in the KCBS.

To register for the event, call or e-mail Karen Smith at (405) 744-6071 or karenl.smith@okstate.edu, or register online at www.fapc.biz/bbqclass.html. The registration deadline is March 31.

“There is a love affair between local brands and the typical grill master or smoke king in Oklahoma. This event should appease everyone’s appetite for good barbecue and teach the fine intricacies of judging barbecued meats.”

Chuck Willoughby
FAPC Business and Marketing Relations Manager