



NHSBBQA brief history, overview, and vision for High School BBQ

Like most amazing inventions and developments, the **National High School BBQ Association®** began as a simple, logical “a ha” idea which over the course of a few short years, took shape into something quite incredible. If High School students can Fish, Shoot, Bronc Ride, and Calf Rope then why did we not have a competition and student organization that celebrated our America heritage of Live Fire Cooking and culture of Barbecue, Grilling, and Dutch Oven cooking that began with Chuck Wagon Cooks on the Texas Cattle trail. We like to say we are **MAKING HOMEWORK FUN AGAIN** in America!

The effort that would eventually become the **NHSBBQA** was the brainchild of High School Culinary Arts teacher Chef Mike Erickson, a Texas educator who was a big fan of cooking as a sport, past Eagle Scout, and beginner Chuck Wagon Cook who was an even bigger fan of meat and Texas BBQ, but probably most of all the youth he worked with almost every day. Erickson had just completed a few years before a documentary film with the Texas Beef Council and Film Producer David Barrow called True Beef: From Pasture To Plate at Plugerville ISD John B. Connally High School that turned into a project based learning curriculum that involved his students and lesson plans going all over Texas learning where and how beef gets from pasture to plate and becomes part of their meals at home, school, grocery stores, or restaurants. This film has since gone National with curriculum being created to share it in classrooms across America.

The summer of 2018 Erickson created a Non- Profit 501(c)(3) organization in Texas called the Texas High School BBQ Cookers Association. The inaugural year they had 122 High School Barbecue teams from across the State and 67 at the State Championship. The 2019 High School BBQ State Champions were Hudson High School FFA a team of two young men. That fall the top 10 teams from last year competed in the World Food Championship first High School BBQ Invitational which ironically Erickson’s own daughter won Grand Champion Ribs as part of her High School BBQ team and helped beat the IRON DAWGS Erickson’s team.

On May 6, 2018, the very first State of Texas High School BBQ Championship was held in Texas at a rural high school. It featured a total of 67 entries, with BBQ Teams competing in 5 categories – Dessert, Beans, Chicken, Ribs, and Brisket while also hosting a Welding Category for schools that made BBQ Pits – which was many!

With such an amazing response across several states, the next step, naturally, was to create a **National High School BBQ Association®**. The very first national finals will be organized and held in July of 2021, date to be announced. To qualify, students must be the top 10 team winners from their State Championships. This inaugural year we will be inviting the top High School BBQ teams from across the country to compete.

The **National High School BBQ Association®** was officially formed to create a true National High School BBQ Championship and connect adults, business, and industries with high schools across America focused on Career and Technical Education.

Always an educator at-heart, Erickson ensured that a precise formula for eligibility was indoctrinated into the Association and these events would not allow alcohol, student overnight cooking, or bringing your own meat so the competitions would be fair, consistent, and affordable to all schools, especially those that did not have a commercial kitchen, home economics program, or suffering from program downsizing. High School BBQ and Project Based learning can be incorporated into any class or CTSO (Career and Technical Student Organization). It can be a 2-day lesson, 1-week project, Semester, or Yearlong campus project and collaboration across curriculum within Entrepreneurship, Culinary Arts, Marketing, Business, Engineering, Agriculture, Welding, Science, Robotics, Technology, and more. Using BBQ education to explore lessons and learning with the Cook Off (Summative Exam) presented to your campus and community - PROJECT BASTED BBQ - LEARNING! We do not teach guns, fishing, or rodeo in many high schools in America but they are still an effective way to engage young people and make learning fun.

Our desire as an organization is to remain all-inclusive and have an independent entity that operates with all major barbecue sanctioning bodies. As a faith-based group, we do not wish to turn anyone away from being part of a life changing opportunity for their State or children.

While the plan is to self-sanction some events, where the need arises, we hope to be able to work with prominent sanctioning bodies in the areas of the school districts taking part or help schools sanction their own events. (I.E. in Florida with a strong FBA presence and many of the students in that area could be familiar with the FBA processes), this will also keep NHSBBQA an independent organization that is open to all. We would love to talk to you more about opportunities with your State, organization, or School District.

We invite you to **COME EAT OUR HOMEWORK®** and join our high school barbecue league. Become part of **TEAM BBQ** and serve your Community!



NATIONAL HIGH SCHOOL BBQ CHAMPIONSHIP™

UNITED STATES REGION MAP

COME EAT OUR HOMEWORK!

NATIONAL High School BBQ ASSOCIATION

REGIONS

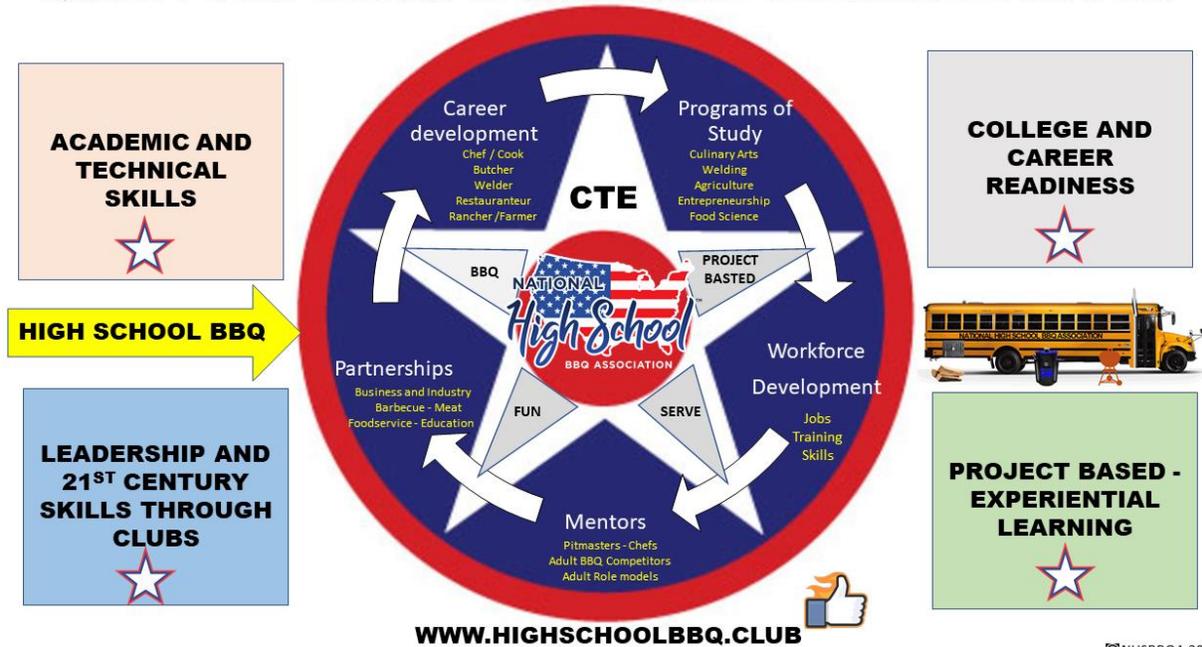
- 1 CENTRAL REGION
- 2 NEW ENGLAND REGION
- 3 NORTHWEST REGION
- 4 MID-ATLANTIC REGION
- 5 SOUTHEAST REGION
- 6 SOUTHWEST REGION
- 7 WEST REGION

7 HIGH SCHOOL REGIONAL QUALIFIERS AND 1 NATIONAL HIGH SCHOOL BBQ CHAMPION

WWW.HIGHSCHOOLBBQ.CLUB

CAREER AND TECHNICAL EDUCATION

QUALITY COMPONENTS OF CAREER AND TECHNICAL EDUCATION



8 BASIC STEPS OF PROJECT – BASTE BBQ LEARNING TO GET YOU STARTED



A-F Accountability: New Rating System /Grades

INSPIRED BY EDUCATORS

MAKING HOMEWORK FUN AGAIN!



A = Exemplary BBQ
(AKA – Grand Champion)

B = Recognized BBQ

C = Acceptable BBQ

D = In Need Of Improvement

F = Unacceptable BBQ



#ProjectBasedBBQ

**START A TEAM
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BBQ

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www.HighSchoolBBQ.Club

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