

KANSAS CITY BARON OF BARBECUE  
SCHOOL OF PITMASTERS  
3625 West 50<sup>th</sup>, Terrace  
Shawnee Mission, Kansas 66205-1534  
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<b>2012 – ENROLLMENT FORM</b>
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**Date:** Saturday, September 8, 2012  
**Location:** Zee Grub  
26 Sunset Drive  
Vaudreuil-Dorion, Quebec J7V 0G1  
**Host:** Chef Michael Phillips 514-576-0451  
**Presented by:** **Chef Paul Kirk** 913-262-6029  
**Class Fee:** \$300.00

Class starts at 7:00 a.m. unless otherwise advised. Start your Pit and have it ready to go!

Name : \_\_\_\_\_ Address : \_\_\_\_\_

City/Province/State/Zip : \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

Telephone : \_\_\_\_\_ E-Mail : \_\_\_\_\_

\_\_\_\_\_ Yes, I will be bringing my own Pit

\_\_\_\_\_ No, I need to be paired with someone who has a Pit

Enclosed is my Cheque for \$300.00, payable to Michael Phillips.

**Payment must be received by August 1, 2012** to reserve your spot

Mail to: 26 Sunset Drive,  
Vaudreuil-Dorion, Québec J7V 0G1

Classes are set up in 2 person teams and are approximately 12 hours in length. They usually start at 7:00 a.m. **All meat and seasonings are provided.**

Students should bring their own knives and cutting boards as well as their own Pit, with charcoal and woods of choice and anything else they deem necessary for the day of barbecuing. Please bring pencil and notepad to the class.

If bringing your own pit is not possible, you will be paired with a person who has a pit.

E-mail confirmation will be sent upon receipt of payment.

Space is limited to 40 people, payment required for reservation.

QUESTIONS? Call Chef Michael Phillips 514-576-0450 or  
Chef Paul Kirk 913-262-6029

# KANSAS CITY BARON OF BARBECUE SCHOOL OF PITMASTERS – CLASS OUTLINE

Classes are set up to address the Beginner to the Professional barbecuer

## Beginning Barbecue

Barbecue Philosophy

Smoking:

- What
- Why
- How

Barbecuing:

- What
- Why
- How

Grilling:

- What
- Who
- How

Basic Equipment, i.e. Tools, etc.

The most misunderstood tool

Products to cook with:

Cookers:

- Functions:
- Cooker Design:

Fuels:

Charcoal:

- Lump
- Briquette
- Other

Woods: Types – logs/chunks/chips

What they are supposed to do.

- Hickory
- Oak
- Apple
- Pecan
- Cherry or wild Cherry
- Mesquite
- Other Woods and Misc. Items

How to Light a Fire

- Lighters: Petro-Chemical-Alcohol-Wax-Kindling-Paper-Propane

Seasoning/Relation to different meats:

- What does “to season” mean?

Seasonings: Develop & Build Rubs

- Sugars
- Salt
- Capsicums
- Spices
- Herbs

Development of Barbecue Sauces:

Making Sausage

Temperatures and what they do:

- Cold Smoking
- Hot Smoking
- Barbecuing
- Grilling

Internal Temperature:

What? Why? How?

Meal Selection & Preparation:

How to buy, What to look for?

What to buy, and Why?

- Brisket
- Ribs
- Pork Shoulder/Butt/Loin
- Country style Ribs & Tenderloin
- Chicken/Poultry
- Fish/Seafood
- Lamb: Leg, Loin, Steaks, Breast, Ribs
- Game/Wild Game

CONTEST PRESENTATION FOR:

- Brisket
- Pork Shoulder: Sliced & Pulled
- Chicken
- Ribs: Spare
- Baby Backs & Loin Back

## Class Overview

The class is all hands on!

You will:

- be divided into 2 person teams
- barbecue brisket, pork butt & ribs and chicken
- learn how to make sausage.

You will:

- develop your own rub,
- make your rub,
- cook with your rub.
- Develop barbecue sauce on paper.

We also go into Contest Presentation in great detail.

All meat and seasonings are provided.

Class information and outline can be viewed at [www.zeegrub.com](http://www.zeegrub.com) or [www.baron-of-bbq.com](http://www.baron-of-bbq.com).

It would take you 3 – 5 years of trial and error cooking with your backyard pit to acquire the information provided in this class!

Students need to bring:

1. COOKERS: Anything from Weber Kettles to trailer models
2. Charcoal and wood chunks, logs or chips
3. Knives and cutting boards
4. Apple juice and sprayer
5. Pencil & notepad
6. Any other miscellaneous cooking items you think you may need.

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