

# OFFICIAL JUDGING SHEET

Category \_\_\_\_\_ Table \_\_\_\_\_

Judges Name: \_\_\_\_\_

### Judges Creed

Each and Every cook here has worked hard in the elements to put together the very best barbecue that they could. Keep that in mind as you judge today. Be as fair and impartial with each of the entries as you can, as each of them is as vitally important to them as yours is to you.

### INSTRUCTIONS:

1. Use only fork, knife or spoon when judging. No picking up food. Use new utensils for each entry.
2. One bite only. Make your decision the first time because entry cannot be re-tasted.
3. Judge each entry on its own merit. DO NOT compare one against another.
4. DO NOT talk to fellow judges about the entries or compare notes or scores.
5. Replenish your palate after each entry.
6. Each entry is to be judged on the five below criteria to arrive at a single score of 1 to 10, 1 being the worst and 10 being the best.

### CRITERIA:

**AROMA** – In your opinion, does it smell like barbeque?

**COLOR** – Overall appearance, appealing to the eye.

**TEXTURE** – Ask yourself – is it moist or dry, tender or tough.

**TASTE** – How is the smoke taste, the spice taste, the overall palate appeal of the meat/spice combination.

**OVERALL** – The final criteria. Overall effect, your total impression.

**THANK YOU FOR JUDGING!!**

TRAY #    SCORE

TRAY #	SCORE
1	
2	
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4	
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