Sample Scoring Sheets Used for Barbecue Cookoff

On-Site Judging

	Poor	Fair	Good	Very Good	Excellent
Appearance	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
Brownness	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
Skin Crispness	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
Moisture	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
Meat and Sauce Taste	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
Cleanliness	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40

Key:

Appearance: Is pig still intact from turning? Has pig been cut unnecessarily?

Brownness: Is meat golden brown, dark, or burned?

Skin Crispness: Is skin crisp, not burnt; good texture?

Moisture: Is meat moist and tender, not dry or tough?

Meat and Sauce Taste: Does meat taste hot and spicy, mild or pleasing?

Cleanliness: Is grill, cook, and surrounding area clean?

Sample Scoring Sheets Used for Barbecue Cookoff

Blind Taste Test

	Poor	Fair	Good	Very Good	Excellent
Appearance	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
Tenderness	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
Taste	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80

Key:

Appearance: Texture, color, fat to lean ratio, burnt meat.

Tenderness: Moist and tender vs. dry and tough.

Taste: Sauce too hot, mild or excessive vs. a pleasing blend of sauce and meat.

Showmanship Judging

	Poor	Fair	Good	Very Good	Excellent
Theme	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
Creativity	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
Appearance	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80

Key:

Theme: Imagination, Appropriate of the event, Originality.

Creativity: Creative in Dress, Signage, and Decoration.

Appearance: Courteous, Demonstration of enjoyment, Good Will Ambassador for Pork.