



PNWBA COMPETITION INSTRUCTIONS FOR JUDGES - 2021

- JUDGES** • To evaluate today's foods, demonstrating objectivity and integrity in your judging, to the best of your ability.
- MISSION** • To adhere to all the requirements set forth in the PNWBA's judging guidelines.
 • To ensure that your efforts here today result in the official recognition of the best competition food entries.

Judging is very serious to the contestants! They have dedicated a lot of time and money to compete in this event. They deserve the best independent and impartial judging we can provide them, based upon PNWBA cooking and judging guidelines.

JUDGE CONDUCT

JUDGE REQUIREMENTS	<ul style="list-style-type: none"> • Must be at least 16 years of age. • Must be willing to dedicate the time needed for the entire judging process (at least 4.5 hours). • Must be on time for judges meeting (or your spot will go to an alternate who was on time). • Must be willing and able (no food allergies) to sample all of today's competition categories. • Must be willing to abide by the PNWBA Rules of Conduct. • If you do not meet these requirements, excuse yourself as a judge now. Please offer to help out with the competition in another capacity.
WHERE TO GO	<ul style="list-style-type: none"> • If you wander through the venue prior to the judges meeting, do not enter a cook site without invitation; if a cook is working on a presentation box or prepping their meat, do not watch. Move on. • After the judges meeting, do not visit contestant cooking area, sample meats, or socialize with any of the cooks until the contest is finished. • Between categories, stay near the judging area.
FOOD/DRINK (before and between categories)	<ul style="list-style-type: none"> • Drink only water – alcoholic beverages, coffee, pop, etc., can affect your taste. • While judging, eat only unsalted-top crackers to cleanse your palate. • Skip the large breakfast on judging day; come hungry. Bring a cooler for your leftovers.
NOT ALLOWED AT ANY TIME	<ul style="list-style-type: none"> • Smoking in the judging area. • Non-judge visitors in the judging area. Between categories, leave the judging area to visit with them. • Consumption of alcoholic beverages or use of controlled substances. • Alcohol infractions are grounds for immediate JUDGE disqualification – you will be replaced.

JUDGING METHOD

- PNWBA judging uses a double-blind judging system facilitated by bar code markings. The entries are given ID numbers as they are entered into the computer at the turn-in table; the numbers have no correlation to the contestants' identities.
- Each entry is evaluated by a table of six judges; each table will generally judge between 4 and 8 entries per category.
- Entries are not compared or ranked against each other.
- Meat category turn-ins are usually 1 hour apart. Judging time usually takes about 1/2 hour per category.

SCORING

- For every entry, judges provide three element scores (whole-number) using the 10-to-2 rating scale.
- Entries are not compared or ranked against each other. Taste and score each submittal on its own merit, as if it was today's only entry!
- The entire range of number scores is available for each entry. It's OK to have more than one entry with a score of 10 (or any other number). Don't save up your 10's.
- Each element of an entry is evaluated separately, independent of the other element scores.

SCORING RANGE

	← BETTER			AVERAGE			WORSE →			
SCORE:	10	9	8	7	6	5	4	3	2	1
Means:	Outstanding	Great	Good	Slightly above average	Average, OK	Slightly below average	Faulted	Significantly faulted	Awful, inedible	Technical DQ*

THREE ELEMENTS OF EVALUATION

APPEARANCE	Evaluating eye-appeal components of color, arrangement, slice/trim, moist appearance, etc., and adherence to PNWBA rules of entire meat presentation.
TENDERNESS/TEXTURE	Evaluating meat's texture, based on judge's sample bites, to reflect tender, chewy, tough, moist, dry, mushy, etc.
TASTE	Evaluating overall flavor of entry, based on judge's sample bites, to reflect pleasant taste, balance of meat/smoke/seasonings, etc., or taste faults (salty, burned, creosote, etc.)

Each element of an entry is evaluated separately, independent of the other element scores.

ENTRY PRESENTATION

REQUIRED	<ul style="list-style-type: none"> Competitive food entries must be submitted in event-supplied presentation containers unless otherwise stipulated. Minimum of six, separate, identifiable food portions MUST be submitted. All portions must be visible when the box is opened for appearance scoring. Remember that six portions are all that is required. You are judging the QUALITY, not the QUANTITY. For pulled or chopped meat, there needs to be a sufficient amount for each judge to take a sample. Teams can submit more than the minimum six portions. (Extra meat can cover portion shortage due to incomplete slicing, etc., and provides food for event staff – table captains, volunteers, etc.) Meat can be presented in more than one style. If meat is submitted in different styles – for example, an entry having both brisket slices and burnt ends – there should be at least 6 pieces (or servings) of each style so that judges will all be evaluating the same thing. Less than 6 of each – for example, 6 slices and 4 burnt ends – means a judge will have to select only one style to evaluate. Judges will evaluate one, two or three styles, then average the scores.
NOT ALLOWED	<ul style="list-style-type: none"> Containers of sauce or pooling (sauce flows from meat on to garnish or into bottom of box or sits in pools on top of the meat), or sauce poured, squirted or squiggled onto meat to create a pattern. Sauce submitted must be attached to meat. Marking or sculpting of food that could identify the cook/team. Identifying or distinguishing marks placed in or on the container by contestant.

Entries not complying with these requirements for meat, garnish or foreign objects will result in the Head Judge directing all six judges to give a DQ score of "1" for appearance.

GARNISH

GENERALLY	<ul style="list-style-type: none"> Garnish is optional. Garnish must not extend beyond edges of box.
ALLOWED IN CONTAINER	<ul style="list-style-type: none"> Green-leaf lettuce: Green leaf, butter, romaine, or iceberg lettuce. Flat leaf (Italian) parsley or common curly parsley
NOT ALLOWED IN CONTAINER	<ul style="list-style-type: none"> Kale, cabbage, endive, red-tipped lettuce, or any other leafy greens Cilantro, dill weed, thyme, rosemary, sage, or any other herbs. Flowers, decorative leaves, sliced/carved vegetables or fruit, or other vegetative miscellany. Toothpicks, skewers, foil, brush bristles, or other foreign non-food materials

COMPETITION MEATS

REGULAR COMPETITION (overnight)	TRADITIONAL MEATS	ALLOWED	PRESENTATION		
			WHOLE	SLICED	CHOP/PULL CUBED
	Pork Butt	Boston butt, picnic, or whole shoulder - uncooked weight of at least five pounds going into the cooker - bone in or bone out. The meat may be parted out and the butt returned to cooker, only after attaining an internal temperature of at least 145 F. Any parted-out portion must be held at a safe holding temperature		X	X
	Beef Brisket	Whole or flats of any size; no corned beef.		X	X
	Chicken	Cut-up whole, mixed assortment or all the same pieces, Cornish game hen halves or parts	X	X	
<i>Presented in PNWBA-provided 9"x9" display box.</i>	Pork Ribs	Spare / side ribs or baby back / loin ribs all portions must be bone in (not "country-style")		X	

LITE COMPETITION (one-day)	OPTIONAL MEATS	ALLOWED	PRESENTATION		
			WHOLE	SLICED	CHOP/PULL
	Beef Tri-tip	Whole		X	
	Salmon	Can be submitted as single uncut slab or cut into a minimum of 6 pieces	X	X	
	Sausage	Links or sausage patties, individual cooked pieces or larger pieces sliced. <i>(Refer to PNWBA Sausage addendum)</i>	X	X	
<i>Presented in PNWBA-provided 9"x9" display box</i>	Competition meat, other	Prior to the cookoff, information is available on the website/flyer. Criteria will be also announced at Cooks meeting		X	

JUDGING PROCEDURE

- At contests where comment cards are used, enter the box numbers, scores, and your comments on the comment card form first, then copy the box numbers and scores to the score sheet afterwards.
- After bringing entries to table area, the Table Captain will tell you their box numbers; write them in the appropriate squares.
- First, the Table Captain will present an entry box for the judges' appearance scores. When judging appearance, remember to focus on the meat, not the garnish. Note your appearance score and comments. Set down your pen.

- Second, the Table Captain will present the entry box for you to take a sample. Using the tongs, take your selection and put it on your judging plate. Do not take the display piece, if one is included, or extra helpings from the entry boxes. Pass the tongs along to the next judge.
- Third, sample the entry and mark your scores and comments for Tenderness/Texture and Taste. Place your leftover meat into the Ziplock bag, then double-check that you have entered all three scores before the next entry is presented.
- This process repeats until all entries at your table have been judged. Review your comment card form for completeness, make sure all box numbers and scores are transferred to the score sheet, and then give both to the Table Captain.
- If you fail to abide by any of these judging guidelines, the Head Judge may choose to remove you from further judging.

JUDGES' INSTRUCTIONS

GENERAL	<ul style="list-style-type: none"> • Take your time! There is adequate time between the presentation of entry categories for you to carefully evaluate each sample. • Take only 1 or 2 bites of each sample (maximum three bites for entries where if meat is presented in multiple ways). Do not overeat during the judging. • When marking your score sheets, please write legibly, be sure the box numbers are accurate, and circle your scores clearly. • If you pick up a piece of meat and there are two or more pieces stuck together, do not shake, pull, or cut the pieces loose. Bring this to the attention of the Table Captain or Head Judge. If there is not enough product for each judge to receive a separate sample, the Head Judge will instruct the table how to score the entry. • Score carefully! Once marked, scores cannot be changed unless directed by Head Judge due to an infraction of rules. If you mark in an incorrect area, immediately bring this to attention of Table Captain, and the Head Judge will direct you what to do.
TO THE TABLE	<ul style="list-style-type: none"> • Be seated at correct time – 15 minutes before the hour. • No sitting at same table as spouse/significant other/close friend. • Turn off all electronics – cell phones, pagers, iPods, etc. • Discontinue chatting with visitors (visitors are not allowed in the judging area).
AT THE TABLE	<ul style="list-style-type: none"> • Take score sheet from judging kit; check correct category or “Other” and write in category at top. • At the bottom, write your name, the event and year, your judge number, and the table number. • Use the table’s felt tip pen to put your name on your water bottle and Ziplock leftovers bag.
DURING JUDGING	<ul style="list-style-type: none"> • No talking allowed; maintain neutral body language, facial expression. • No comparing entries. • Circle each score as you judge the sample; double-check your marks frequently. • Try to keep your score sheets free of excessive grease, sauce, etc. • If you have questions about an entry or believe you see something that might be a disqualification, immediately bring it to the attention of the Table Captain discretely/quietly. • In any question regarding an entry, the Head Judge is the final decision-maker.
AFTER JUDGING	<ul style="list-style-type: none"> • Between categories, clean your area of trash; help set up table for next category. • Talking may resume quietly after the scoring sheets are collected. Be considerate of judges and tables around you who have not yet finished judging their entries. • Do not discuss specifics of what you tasted with cooks (can give false impression that judges know what boxes belong to which cooks or leave them with unbased high expectations).

COMMENT CARDS Comment cards are utilized at most events to provide feedback to cooks. Cards allow judges to explain the basis of their scores and enable them to discuss just-scored entries with the other judges at their table. The cards are provided to the cooks along with the contest report print-out at the end of the event.

PROCEDURE	<ul style="list-style-type: none">• Enter the box numbers, scores, and your comments on the comment card form first, then copy the box numbers and scores to the score sheet afterwards.• Complete a card for EACH entry; provide a comment on Appearance, Texture & Taste for each entry.• After last entry, review Comment & Score Cards for completeness before giving them to table captain.• Comment Cards are collected before judges leave the table.
REMEMBER	<ul style="list-style-type: none">• Comments can be very brief; at a minimum, mention your most notable observation.• Provide specific feedback, i.e., “Great balanced flavor”, not “Wow” or “Nice”.• Comments need not be unique: “Nicely arranged” may apply to several entries.

See PNWBA Comment Card instructional handout.