



PNWBA COMPETITION SCORING SYSTEM

BASICS	<p>Entries are evaluated by a table of six judges who provide scores for the elements of appearance, texture and taste. A judge's score is the total of the points given for all three elements.</p> <p>The scoring range for each element is 10 (highest) to 2 (lowest) points.</p> <p>A score of 1 represents a disqualification, resulting from direction by the Head Judge.</p>
CALCULATING ENTRY SCORES	<p>The entry score is the total of the five highest judges' scores; the lowest score is discarded.</p> <p>The scoring system weights the elements 25% Appearance, 25% Texture/Tenderness, and 50% Taste (taste score is doubled). The maximum possible score per judge is 40 points, and the highest possible entry score is 200 points (40 points x 5 judges).</p>
CATEGORY WINNERS	<p>Places are determined by the order of the judging points. The entry with the highest total points will take 1st place for that category, second highest number of points takes 2nd place, and so on.</p>
CATEGORY TIE-BREAKERS	<p>If a tie occurs, the discarded low scores are added back, and winners are determined in this order:</p> <ol style="list-style-type: none"> 1. The highest total points (appearance + texture + taste) from all 6 judges. 2. The highest total points of TASTE scores from all 6 judges. 3. The highest total points of TEXTURE/TENDERNESS scores from all 6 judges. 4. The highest total points of APPEARANCE scores from all 6 judges. 5. A 1-toss coin flip by the Head Judge.
DETERMINATION OF CHAMPIONS	<p>Grand Champion and Reserve Champion are determined by adding together each team's judging scores from all qualifying contest categories. The highest accumulated team score will be awarded Grand Champion, and the second highest accumulated team score will be Reserve Champion.</p>
CHAMPION TIE-BREAKERS	<p>In case of a tie in total judging scores, Category Tie Breaker procedures will be applied to the score totals of all qualifying contest categories.</p> <p>If a tie still exists, the prize money for Grand and Reserve will be added together, then divided equally. A 3-toss coin flip by the Head Judge will determine the declared Grand Champion.</p>

SCORING RANGE

SCORE	GOOD			AVERAGE			BAD			1*
	10	9	8	7	6	5	4	3	2	
Means:	Out-standing	Great	Good	Slightly above average	Average, ok	Slightly below average	Faulted	Significantly faulted	Awful, inedible	Technical DQ*

** Given only by Head Judge ruling*

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.)