



PNWBA COMPETITION INSTRUCTIONS FOR JUDGES - 2017

- JUDGES** • To evaluate today's foods, demonstrating objectivity and integrity in your judging, to the best of your ability.
- MISSION** • To adhere to all of 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 cooksite without invitation; if a cook is working on a presentation box or prepping their meat, do not watch... continue 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/sculpting of food, or distinguishing marks placed in or on the container by contestant that could identify the cook/team. Entries that include live animals, pyrotechnics/flames, alcohol or tippy items.

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. Common green kale. Flat leaf (Italian) parsley or common curly parsley
NOT ALLOWED IN CONTAINER	<ul style="list-style-type: none"> Red kale, ornamental kale, lacinato (aka tuscan or dinosaur) 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 the 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, flats or points 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	
Pork Ribs	Spare / side ribs or baby back / loin ribs; all portions must be bone in. No “country style” ribs.		X	

*Presented in
PNWBA-provided
9"x9" display box*

LITE COMPETITION (one-day)

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

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PNWBA-provided
9"x9" display box*

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 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 a rules infraction. 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 – 10 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 with cooks any specifics about entries you judged or the table where you were seated.

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

PNWBA RULES OF CONDUCT

The Pacific Northwest Barbecue Association (PNWBA) is a non-profit organization dedicated to the promotion and enjoyment of barbecue in the Northwest. The PNWBA is committed to educating the public in the furtherance and development of authentic barbecue knowledge through cooking classes, judging classes, and competition barbecue cooking events.

Members of the PNWBA are all generally expected to be good ambassadors of our organization at PNWBA events, at other BBQ-related events, and in the wider community view. A member's actions and behaviors should reflect the PNWBA's core values of respect, courtesy and good sportsmanship at all times, refraining from conduct which could damage, or may be detrimental to, the good of the organization.

PNWBA Events are defined as any competition, cooking class, meeting, and/or other gathering that was organized, sanctioned or represented to be associated with the PNWBA, including the Forum section of the PNWBA website.

The Rules of Conduct have been set forth to ensure that each and every PNWBA event is a safe, friendly and respectful place for members, teams, guests, volunteers, judges, Officers, Board members and the general public to gather in the spirit of cooperation, relaxation, good will, fun and friendly competition. These rules apply to the conduct of all members of the Association while present - either physically or electronically - at a PNWBA Event. The official Rules of Conduct shall be the most recent version posted on the PNWBA website.

1 - EXPECTED BEHAVIOR

At all PNWBA-related events, members will be courteous, respectful and professional in their dealings and communication with other members. At cooking events, this expected conduct is extended to other teams, their guests, the head judge, judges, event volunteers, and the general public.

2 – RESPONSIBILITY

As well as being responsible for their own behavior, members are responsible for the conduct of their non-member guests/invitees at PNWBA events. During competitions, the head cook is fully responsible for the actions and conduct of his team members and guests/invitees, and for their compliance with the competition rules and these Rules of Conduct.

3 – INTERACTION WITH OTHERS AT PNWBA EVENTS

The use of audible or visible profanities, lewdness, or vulgarity is not allowed.

Interference with, unsolicited/unwelcome contact with, or harassment of other teams, their guests, the head judge, judges, event volunteers, and the general public is not allowed - whether done physically, verbally, electronically, or otherwise.

Loud, derogatory, insulting or otherwise abusive language directed toward other teams, their guests, the head judge, judges, event volunteers, and the general public is not allowed.

4 – ALCOHOL

Excessive intake of alcohol by team members and/or their guests, resulting in a public display of intoxication disruptive

to a PNWBA event, is not allowed. This will result in the violator's removal from said event. In the case of competitions, it will result in disqualification and expulsion from the contest.

Distribution of alcohol by a PNWBA member or their guest/invitee to the general public is not allowed.

5. ILLEGAL CONTROLLED SUBSTANCES

Any use of illegal controlled substances by team members and/or their guests is not allowed. This will result in the violator's removal from said event. In the case of competitions, it will result in disqualification and expulsion from the contest.

6. OTHER UNACCEPTABLE CONDUCT

Unsportsmanlike misconduct not allowed at PNWBA events shall include physical confrontations, fighting or disorderly conduct; dishonesty or cheating; and willful or careless neglect of safety precautions.

Excessive noise that interferes with an event is not allowed. This includes, but is not limited to, music, TV, PA systems through speakers or amplifiers.

At contests, violation of the PNWBA Rules of Conduct by teams or their visitors can result in immediate disqualification from the event by the Head Judge of the event.

Violation of the PNWBA Rules of Conduct, or other actions at events that reflect negatively on the character, integrity, sportsmanship and good will of the PNWBA, may result in the termination of Membership in the PNWBA as provided under the PNWBA Bylaws Article II, Section 1.

