



**JUDGING GUIDE – 2025 JUDGING CRITERIA FOR CHIEF COOKS**  
**Downtown Goldsboro – HUB – Center Street – Goldsboro, NC – 27534**  
**April 11-12, 2025**

**NCPC Division:**

1. Judging will begin at 8:00 AM
2. Determination of where Judging begins will be held at the Chief Cooks mandatory meeting scheduled Friday at 6pm..
  - a. Teams are pre-assigned SITE NUMBERS
  - b. Chief Cooks will randomly draw numbers
  - c. Team that draws #1 will be the first Cook Site judged
  - d. If we have 15 cook teams and SITE NUMBER 12 draws #1, then SITE 12 will be judged first and SITE 11 will be last SITE judged (i.e., Judging order per SITE #'s:12, 13, 14, 15, 1, 2, 3, 4, 5, 6, 7, 8, 9, 10, 11)
3. There will be no pass overs in the PIG IN THE PARK Cook-Off. If your pig is not done or ready, you will be disqualified.
4. The Cook-off Judging Committee Officials will be responsible for totaling ALL SCORE SHEETS.

**NCPC DIVISION On-Site Taste for Judging – ON-SITE SCORESHEET**

5. Certified NCPC Judges (3-4) will be looking at and judging the following:
  - a. **Appearance:** Pig intact from turning? Unnecessary cuts? Look appealing? Tin foil stuck to the skin?
  - b. **Color:** Is color appropriate to cooking method? Meat golden brown, dark or burned? (natural heat source color ranges from golden brown to mahogany)
  - c. **Skin Crispness:** Is skin Crisp, not burnt? Are there soft spots? Taste is not a factor.
  - d. **Moisture:** Meat Moist and tender throughout? (not dry or tough?)
  - e. **Meat & Sauce Taste:** Is meat and sauce appealing? Does sauce compliment the meat or overpower it? Is it too hot or bland?
  - f. **Completeness:** Overall condition of the site-cleanliness of the cook, cooker and site? Was chief cook present and ready for judging with all required items?
    - **4 Knives (8 points)**
    - **4 sauce bowls/cups (8 points)**
    - **4 drinks (8 points)**
    - **4 towels (8 points)**
    - **2 meat thermometers (2 are required but 4 is recommended) (8 points)**