



JUDGING GUIDE – 2023 JUDGING CRITERIA FOR CHIEF COOKS
1401 Royall Avenue – Goldsboro, NC – 27534
May 12-13, 2023

NCPC and BACKYARD DIVISIONS:

1. Judging will begin at 7:30am for both NCPC and Backyard Division
2. Determination of where Judging begins will be held at the Chief Cooks mandatory meeting scheduled Friday at 6pm (NCPC) and 6:30pm (Backyard). Depending on total number of teams, this may be a combined meeting of both divisions (6pm). A separate drawing will be held for each division.
 - 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.** NCPC TEAMS: follow NCPC guidelines for **On-Site Judging ONLY**.
5. **BACKYARD TEAMS:** sauce and season enough meat, for four (4) judges. Coded bowls will be provided by a VOLUNTEER. Your name and site number **will not** be associated with the sample used for Blind Tasting.
6. **After being judged, EACH TEAM is to HAND CHOP their BBQ Pork – Not too fine and Not too chunky. *WE DO NOT WANT TO SERVE MUSHY BBQ.* Place your chopped BBQ in pans provided. PITP Volunteers will pick up your BBQ and deliver to the food prep area.**
7. The Cook-off Judging Committee Officials will be responsible for totaling ALL SCORE SHEETS.

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

8. Certified NCPC Judges (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 the 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 the 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)

BACKYARD DIVISION Blind Taste for Judging – *BLIND TASTE SCORESHEET*

9. The blind judging is your finished barbecue product as you want it presented to the judges. Community Celebrity Judges (3 or 4) who like BBQ will score your sampling based on:
 - a. **APPEARANCE:** Texture, color, fat to lean ratio, burnt meat
 - b. **TENDERNESS:** Moist and tender vs. dry and tough
 - c. **TAST:** Sauce too hot, too mild or excessive vs. a pleasing blend of sauce and meat
10. Entries are a blend of cooked meat, sauce and seasonings; and may include additional cooking methods.
11. Entries may be chopped, shredded, pulled or sliced.
12. Volunteers will bring a CODED BOWL/CONTAINER; fill enough for 3-4 Judges.



**OF WAYNE COUNTY 2023 OFFICIAL
EVENT RULES & REGULATIONS
1401 Royall Avenue – Goldsboro, NC – 27534
May 12-13, 2023**

**On-site Judging will be conducted by approved NCPC judges.
Blind-taste will be conducted by non-NCPC judges.**

14. North Carolina barbecue is defined by the NC Pork Council as chopped/sliced pork meat seasoned as the cook believes necessary for best taste. Whole hogs will be provided and may be prepared on a wood, charcoal, gas or combination fire. Meat for the contest entry may not be precooked or cured in any way prior to inspection at the beginning of the contest.
15. The competition site will be located at **1401 Royall Avenue, Goldsboro, NC 27534 (Boys & Girls Club)**
16. All cook team sites will be numbered and pre-assigned by the Cook-Off Committee. No changes will be allowed.
17. A Cook-Off official will direct you to your site. Teams may begin arriving no earlier than 10:00 am on Friday, March 12, 2023 and should be checked in no later than 5:00 pm. (any complications, call 919-427-1722)
18. Teams will be permitted to begin setting up their equipment any time after arrival.
19. A mandatory NCPC Division Chief Cooks' meeting will be held on Friday at 6pm and Backyard Division Chief Cooks' meeting will follow at approximately 6:30pm. *Depending on the total number of teams, this may be a combined meeting of both divisions (6pm).*
20. The **PIG IN THE PARK** Cook-Off will provide an approximate **15' x 20' cooking area**, approximately 125# pig, sanitizer for the site, a trash bag for pig remains, and sanitary facilities. The team shall provide all other equipment and supplies to include cooking ingredients, grills, utensils including stem thermometers (2-4), drip pans, grease buckets, tables, tents (with documentation or labels stating they are fireproof), chairs, fuel (wood, gas or charcoal), burn barrels, a fire extinguisher, chopping equipment, something to cleanse the palates for NCPC on-site judges (strawberries, lemons, oranges, limes, celery or crackers) and any item or material which the cook desires. NCPC Division teams should take special note of the **“Completeness” criteria** on the On-Site Score Sheet. Teams must have containers to carry and hold water. Whole hogs will be stored on a refrigerated truck until distributed to team sites. Pigs arrive on Friday evening at approximately 8/8:30pm; distribution will begin and the cook-off will officially get underway. Be prepared with table and assistance to meet the Truck and carry your hog to your cook site. There is limited electricity available, so please come prepared.
21. All teams are encouraged to decorate their cooking area with streamers, banners, flags, signs, etc. to boast about their team, sponsor, community or brag of their superiority in the finer arts of “outdoor cooking”. Decorations must be in good taste.
22. Each team must have a Chief Cook with a minimum of one assistant but no more than three assistants. The Chief Cook must be 15 years old and shall be the only person permitted to present the pig during the NCPC judging process.
23. Each team must comply with all applicable rules and regulations of Wayne County Environmental Health, including but not limited to:
 - a. Meat must be kept at 40° F or less before cooking; coolers with ice will keep it cold enough.
 - b. After cooking, meat must be maintained above 140° F and covered.
 - c. Aprons and hats must be worn by all cooks and assistants.
 - d. Cleanliness of the cooking area and personnel is required.
 - e. Hands must be frequently and thoroughly washed.
 - f. Utensils, cutting boards and equipment must be washed and sanitized after every use.
 - g. Bottles of spray bleach solution will be provided by the Cook-Off Committee.

24. All contestants are **requested to respect the rights of all other contestants** with special emphasis relating to loud music, loud

and/or profane language or infringement on adjoining sites with any equipment, cars, coolers, campers, etc. The Chief Cook will be responsible for the conduct of his/her team and guests.

- 25. CONTESTANTS MAY NOT SELL ANY FOOD, DRINK, SOUVENIRS OR ANY OTHER ITEMS TO THE GENERAL PUBLIC.** NO public display or consumption of any alcoholic beverages will be allowed on the grounds.
- 26. NO passes** will be given. If a team's pig is not done or ready, the team will be disqualified.
- 27.** All teams will be provided sample score sheets, a complete set of rules and regulations and a schedule.
- 28.** The **PIG IN THE PARK** Cook-Off, its employees, representatives and contractors shall not be responsible or liable for the property of any team, any loss, damage or injury occurring to any team or its representatives.
- 29.** All property of the teams shall be under the care, custody and control of the team, whether in transit to, from or within the **PIG IN THE PARK** Cook-Off.
- 30. Drip pans must be used to catch grease.** All grease is to be emptied into a "grease bucket/container"; PITP requests you to have a bucket with lid so you can remove it from the event site. These buckets/containers/lids are NOT PROVIDED.
- 31.** Burn barrels will be the responsibility of each team and must be located in your designated area to avoid damage to adjoining tents. No charcoal or wood embers are to be emptied on the grounds. All embers should be removed before judging.
- 32.** Open fires will be allowed only for the purpose of making coals for cooking your pig. Please keep fires as low as possible and protect the unwary from stumbling into them. Campfires are allowed as long as they are a minimum of 6" above the asphalt/ground with a metal tray below.
- 33.** All pigs must be cooked in above ground cookers. If using a gas cooker, it must meet current safety standards such as a proper regulator, approved UL hoses, tanks secured to prevent accidental tipping and any other requirements as the site committee deems necessary for the safety of the contestants and the general public.
- 34.** If a Chief Cook decides to withdraw, he/she must notify the Cook-Off Committee immediately.
- 35.** During ON-SITE judging, no trophies or pictures of awards are allowed to be displayed.
- 36.** A representative of the PIG IN THE PARK festival committee will accompany the judges while pigs are being judged ON-SITE and take up score sheets. The score sheets will contain no information that will identify the cooks or sponsors. Festival staff, not judges, will total score sheets.
- 37.** In the event of a tie, Festival staff will refer back to the judging sheets and the winner will be awarded by the highest points in the category of MEAT TASTE; if still a tie, then SKIN CRISPNESS, then MOISTURE.
- 38.** After ON-SITE judging has been completed and samples submitted for BLIND TASTE judging, all pigs must be turned in fully chopped and ready to serve. The PIG IN THE PARK Food Prep volunteers will season the trays taken to the food prep area. PLEASE COVER EACH TRAY WITH FOIL or LID.
- 39.** Each team is responsible for cleanup of their area at the conclusion of the contest; ***grease bucket, grease on the ground.*** A trash bag will be provided for pig remains. ***This is our property and kids play on it.***
- 40.** The Cook-Off Committee reserves the right to make additional rules and regulations as the situation warrants. All decisions of the PIG IN THE PARK Cook-Off Committee and judges are final. Violation of any rules or regulations may result in a team being disqualified.
- 41. NO pets** allowed.
- 42. NC State Championship:** The top 3 winners of the NCPC Division of **PIG IN THE PARK** Cook-Off *will be eligible* to enter the NCPC State Championship BBQ Cook-Off. **The entry fee for the State Championship will only be paid for the 1st place winner** of the **PIG IN THE PARK** Cook-Off. Chief Cook MUST coordinate with PIG IN THE PARK event organizers to complete this process in a timely manner.
- 43.** NCPC and Backyard per Divisions: 1st place wins \$400, a trophy plus entry fee paid to the State Championship (NCPC ONLY); 2nd place wins \$200 and a trophy, and 3rd place wins \$150 and a trophy.
- 44.** Contest winners will be announced at approximately 9:30am on Saturday, of the Cook-Off (or as soon as judging is complete and results are calculated) at the entertainment stage.
- 45.** The completed score sheet will be emailed to the Chief Cook if requested.

NOTE: *To be eligible to participate in the Backyard Division, a team should not have won or placed in an NCPC sanctioned event since April 11, 2015. The PIG IN THE PARK Cook-off Committee will make final determinations on Backyard /NCPC divisional status.*

Whole Hog Barbeque Series

Core Rules for Sanctioned Contest

- Each team must have a Chief Cook with a minimum of one assistant, but no more than three assistants.
- Each team must comply with all applicable rules and regulations of the County Health Department and County Fire Marshall where the contest is being held.
- Cookers must have documentation or labels on tents saying that tents are fireproof and should also have a fire extinguisher.
- Drip pans must be used to catch grease and should be disposed of in the designated area. • If blind tasting is done, this must be awarded separately and not tallied into the overall culinary winner who will be eligible to compete in the state championship.
- If there is a tie, the winner will be determined based on the team with the highest score on “Meat & Sauce Taste.” If there is a tie in that category as well, the tie will be broken based on the team with the highest score for “Skin Crispness.”
- Contestants may not sell or give food or beverages to the general public. Under NO circumstances are alcoholic beverages to be distributed to the general public by contestants.
- It is the responsibility of the judges to determine if a pig is cooked fully and ready for public consumption. While each pig is required to have two thermometers inserted prior to judging, the temperature readings of the thermometers shall be used by judges as guides only in determining doneness. The final determination of a pig’s suitability for public consumption will be based on visual inspection by the judges and the judges’ decision will be final and not subject to appeal.
- In the event of a disqualification due to temperature, a team should remain on site to complete the cooking of the pig so as not to waste the pig or the opportunity for the host organization to sell the meat, unless otherwise determined by the judges to be unsafe.

Preparation and cooking rules

- Pigs should NOT be sauced inside or out. **Pigs that have been sauced will be disqualified.** • Salt and baking soda may be used to draw out blood in the cleanup phase. (Only plain table salt or kosher salt may be used. No flavored salts allowed.)
- Injecting pigs will NOT be allowed. Some examples might include but are not limited to sauce and product drippings. Those injecting pigs will be disqualified.
- You can use any portion of the pig that is cut away.
- NO external heat source may be used other than the grill. Some examples might include but are not limited to heat guns and torches. Those using external heat sources will be disqualified. • Removing soft spots will be deducted under the appearance category on the score sheet. • Pigs should be inspected upon receipt and any abnormalities should be documented before the pig is put on the grill. Problems should be reported to the event organizer to be reported to the judges.
- Each contest may also need to add rules specific to their venue such as set up time, space allotment, parking, consumption of alcohol, event schedule, etc.

NOTE: These are the rules that govern ALL sanctioned contests, including the State Championship.

State Championship Eligibility Requirements

- The local contest must have at least 10 cooks in the contest in order to be eligible to participate in the Whole Hog Barbecue Championship Cook-off.

- Cooks who are one of the top three winners of a NCPC sanctioned local contest with less than 40 cooks are eligible to participate in the Whole Hog Barbecue Championship Cook-off.