



Judge # _____
 Site # _____

Is This Pig Done? YES _____ NO _____

ON-SITE CULINARY SCORESHEET

CRITERIA	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT
APPEARANCE Is the pig still intact from turning? Are there unnecessary cuts? Does it look appealing? Is there any tin foil stuck to skin?	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
COLOR Is the color appropriate to the cooking method? Is meat golden brown, dark or burned? Natural heat source color ranges from golden brown to mahogany.	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
SKIN CRISPNESS Is skin crisp, not burnt; good texture?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
MOISTURE Is meat moist and tender throughout, not dry or tough?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
MEAT & SAUCE TASTE Is the meat and sauce appealing? Does the sauce complement the meat or overpower it? Is it too hot or bland?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
COMPLETENESS Overall condition of the site, including cleanliness of the cook, cooker and site. Was the chief cook present and ready for judging with all the required items?	SITE & COOKER CLEANLINESS 8	FOUR KNIVES 8	FOUR SAUCE BOWLS/CUPS 8	FOUR DRINKS & TOWELS 8	TWO MEAT THERMOMETERS 8

TOTAL SCORE _____



Judge No. _____

Code No. _____

BLIND TASTE JUDGING

	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT
APPEARANCE	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
TENDERNESS	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
TASTE	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80

TOTAL SCORE: _____

KEY: APPEARANCE: Texture, color, fat to lean ratio, burnt meat
 TENDERNESS: Moist and tender vs. dry and tough
 TASTE: Sauce too hot, too mild or excessive vs. a pleasing blend of sauce and meat