**Judging Explanations**

**Judging Criteria for Meat Categories**

**Appearance of Entry**

* Does the entry itself look appetizing
* Visual appeal of entry, not what garnishes are provided

**Tenderness of Entry**

* Needs some firmness but easy separation of the meat
* Range is from tough(not cooked) to tender(just right) to mushy (cooked past tender)
* Should be some texture but the entry should be moist and easy to chew

**Flavor of the Entry**

* Flavor of the meat
* If sauce is presented, then one of the sauces presented must be judged with the meat.
* Sauce container will be noted with a “H” if the sauce is spicy in flavor
* Turning in of sauce is not required
* Sauce may be put on meat at any time prior to turn in as well.

**Overall Impression**

* A subjective score based on the judge’s opinion of the total experience, not an average of the scores.
* Decimals are used in the overall and nowhere else.

**The judging is comparative judging of what is on the table and in that category to be judged. No other comparisons are to be done to judge entries.**

**There scoring is 6 thru 10**

* **6** represents that a team did not turn in their entry
* **7** represents that the entry is not edible. If entry is bloody or appears to be spoiled. Get the attention of the contest representative. Note some entries may appear to be red in color but it is not that it is not done but has a smoke ring.
* **8** represents the entry is good/edible
* **9** represents the entry is very good/enjoyable
* **10** represents the best on the table of entries in that category

There **must** be a 10 given in every category including overall impression.

There may be situations where you give multiple 10s per category. This is allowed in every category **except** overall impression.

If the judge gives a 7 or an 8, then they must provide the Judging rep with an explanation of why to justify the score.