



Judge # _____

Site # _____

Is This Pig Done? YES _____ NO _____

ON-SITE CULINARY SCORESHEET

CRITERIA	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT
<p style="text-align: center;">APPEARANCE</p> <p>Is the pig still intact from turning? Are there unnecessary cuts? Does it look appealing? Is there any tin foil stuck to skin?</p>	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
<p style="text-align: center;">COLOR</p> <p>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.</p>	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
<p style="text-align: center;">SKIN CRISPNESS</p> <p>Is skin crisp, not burnt? Are there soft spots? *Taste is not a factor</p>	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
<p style="text-align: center;">MOISTURE</p> <p>Is meat moist and tender throughout, not dry or tough?</p>	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
<p style="text-align: center;">MEAT & SAUCE TASTE</p> <p>Is the meat and sauce appealing? Does the sauce complement the meat or overpower it? Is it too hot or bland?</p>	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
<p style="text-align: center;">COMPLETENESS</p> <p>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?</p>	<p style="text-align: center;">SITE & COOKER CLEANLINESS</p> <p style="text-align: center;">8</p>	<p style="text-align: center;">FOUR SHARP KNIVES</p> <p style="text-align: center;">8</p>	<p style="text-align: center;">FOUR SAUCE BOWLS/CUPS</p> <p style="text-align: center;">8</p>	<p style="text-align: center;">FOUR DRINKS & TOWELS</p> <p style="text-align: center;">8</p>	<p style="text-align: center;">TWO FUNCTIONING MEAT THERMOMETERS</p> <p style="text-align: center;">8</p>

TOTAL SCORE _____