



Judge # _____

Site # _____

Is This Pig Suitable for Public Consumption? 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 skin and meat color appropriate to the cooking method? Is pig 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, with proper texture? Simple dark spots (not burnt) should be addressed in Color category. *Taste is not a factor	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 70 72 74 76 78 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 70 72 74 76 78 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 70 72 74 76 78 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 SHARP KNIVES 8	FOUR SAUCE BOWLS/CUPS 8	FOUR DRINKS & TOWELS 8	TWO FUNCTIONING MEAT THERMOMETERS 8