

Instructions for Judges - 2007

*You must maintain your KCBS membership to keep your CBJ status
Master Judges must work with a team every two years to keep your Master Judge status*

Pick contests you want to judge as soon as possible.
Notify the Organizer and request assignment.
Offer to be an alternate, Table Captain or ask to be put on a waiting list.
Confirm assignment with Organizer three weeks prior to contest.

Contest Weekend:

Limit your visiting time with any team.

Contest Day:

Do not fraternize with the cooking teams or enter their cooking site until after conclusion of judging.

Show up on time for Check-In.

Be in your seat at the assigned time for Judge's Orientation.

Let the Contest Rep know if you cannot judge all categories assigned.

Do not sit at the same table as your spouse, significant other, or relative.

Turn off cell phones and/or pagers.

Remove sunglasses unless medically required.

No visitors or children in the judging area.

No photographing entries.

No use of tobacco is allowed in the judging area.

Utensils may only be used for removal of samples from the sample box.

Barbecue is a finger food. It is important to use all your senses when judging barbecue.

Handy wipes or towelettes may only be used after the last category, as they contain alcohol and/or scent.

Follow Table Captain's instructions.

Offer to assist your Table Captain

(setting table, clearing table, replenishing supplies)

Judging Tips:

Take small portions. If you eat one (1) ounce of each sample, you could consume nearly 2 pounds of meat before you are finished judging.

Judge the sample the way it is submitted.

Judge each item on its own merit. KCBS judging is not comparative.

All items start as a 6 in the scoring system.

Decide what your standard of 6 is for that day (i.e. your "line in the sand").

Your standard should remain constant throughout the judging process for that contest.

Score every sample in each criterion on those individual reference standards.

Any of the whole numbers 9 (Excellent) through 2 (Bad) may be used as many times as warranted during judging.

Once an item has been scored, the score may not be changed without the permission of the Table Captain and Contest Rep.

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If you question the legality of an item, quietly bring to the attention of your Table Captain, he/she will bring it to the attention of the Contest Reps.

If samples submitted for judging are not cut through, do not pull, cut, or shake apart.

No discussion with other judges when judging.

When all slips have been turned in, you may talk quietly; remember, others may still be judging.

Maintain neutral body language. No facial expressions of rapture or disgust. If you need to remove the sample from your mouth, do so inconspicuously into a napkin.

Water will be furnished for judging.

No alcohol or carbonated beverages are allowed prior to or during the judging period.

Cleanse the palate with crackers and water between samples.

If you do not eat chicken skin, at least taste it, if presented that way and then discreetly discard. Continue to judge the chicken.

Smoked meat, including chicken may be pink, and not be raw. Chicken is done if the juices run clear. Undercooked chicken will not pull apart easily. If you suspect chicken is raw, place your napkin/paper towel against the meat. If it comes away pink, it is not fully cooked. You are not required to sample this entry. An undercooked entry is not to be disqualified, but should be judged accordingly. Bring the entry to the attention of the Table Captain.

The Scoring System:

Criteria: Appearance, and Taste, Tenderness/Texture

Items are scored in whole numbers. The scoring system is from 9 (Excellent) to 2 (Bad).

All numbers between 2 and 9 may be used to score an entry. 6 is the starting point. A score of 1 is a disqualification and requires approval by a Contest Rep.

The weighting factors for the point system are as follows:

Appearance--0.5714; Taste—2.2858; Tenderness/Texture—1.1428.

The low score will be thrown out. Results will be tallied. If there is a tie in one of the individual categories, it will be broken as follow by the computer. The judging slips will be compared (counting all five judges) for the highest cumulative scores in taste, then tenderness, then appearance. If still tied, then the low score, which was thrown out, will be compared and the higher of the low scores will break the tie. If still tied, then a computer generated coin toss will be used.

Total points per entry will determine the Champion within each classification of meat.

Cumulative points for the four KCBS categories will determine the Overall Grand Champion and Reserve Grand Champion.

The Judging Process:

KCBS sanctioning allows for blind judging only.

Entries will be submitted in a 9 x 9 Styrofoam non-divided container.

The container may be re-numbered before presentation to judges.

1. Judging will be done by a team of 6 persons, who are at least 16 years of age.
2. Each table will be set with Judging Plate, Judging Slip, pencil, napkins/paper towels, water and crackers for each judge.
3. Each table will be assigned a number.
4. Each judge will judge up to 6 samples per category.

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5. Judges will print their name, judge's number, and table number and circle the category they are currently judging on their Judging Slip.
6. The Table Captain will call out the sample numbers in ascending order.
Judges shall write the numbers, in order, on their judging slip and judging plate.
7. The Table Captain will open the first sample box, inspect it for possible rules infractions, and then display it to the judges. The judges will score it for Appearance of the meat in the appropriate place on the scorecard. The Table Captain will close the box. The Table Captain will repeat the process until all samples have been judged for Appearance of the meat.
8. The Table Captain will pass the first sample around by handing it to the first judge. Each judge will place a portion of the first sample in the first box on the Judging Plate and pass the sample to the next judge. The process is then repeated until all judges have a sample of each.
9. Judges will then Taste the first sample and score it for Tenderness/Texture and Taste, marking their scores in the appropriate boxes on the Judging Slip, and continuing the process until all samples have been judged.
10. After scoring all entries for a category, judges will turn in their Judging Slip to the Table Captain. Judges shall remain quiet and seated until all Judges have finished judging the category.
11. Repeat the process for the remaining categories.

KCBS Categories:

Chicken: Shall be Chicken, Cornish Hen

Pork Ribs: Shall be Spare Ribs or Baby Back (Loin) Ribs.

Ribs must include the bone. Country style ribs are prohibited.

Pork: Shall be Whole Shoulder, Butt, or Picnic cut.

Brisket: Shall be Whole Brisket, Flat, or Point. No Corned Beef

Garnish: Chopped, sliced, shredded or whole leaves of fresh green lettuce, parsley or cilantro. No kale, endive, red tipped lettuce or lettuce core or other vegetation.

Infraction penalty: 1 on Appearance.

Sauce: Meat may be sauced or not as the cook sees fit. Chunky sauce is allowed.

No side containers of sauce. Sauce shall not be pooled or puddled.

Infraction penalty: 1 on Appearance.

Container/Samples:

Entries will be submitted in an approved container, which shall not be marked in any way as to make the container unique or identifiable. Aluminum foil, toothpicks, skewers, foreign material, and/or stuffing are prohibited: A hair or bristle found in an entry is not to be disqualified, but should be judged accordingly.

Infraction penalty: 1 in each criterion by all judges.

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At least six (6) separated and identifiable (visible) portions of meat must be presented. *Chicken, pork and brisket may be submitted chopped, pulled, sliced or diced as the cook sees fit, as long as there is enough for six (6) judges.*

Infraction penalty:

Judges(s) not receiving a sample must score the meat with 1 in the Tenderness/Texture and Taste criteria. All judges must change their appearance score to 1.

Meat shall not be marked or presented in a way to make it appear specifically identifiable. Meat slices may not be presented in rosettes.

Infraction penalty: 1 in each criterion by all judges.

Miscellaneous:

Ancillary contests do not count toward Grand Champion, and may have modified rules. Your Contest Rep will explain any modifications immediately prior to judging that category.

After 30 judging experiences, and after cooking with a team, you may apply for the status of Certified Master Judge. Take your Contest Verification Record with you and get it signed by Contest Representative at each contest. Servicing as a Table Captain 10 times or less will count toward the 30 times needed to be completed for Certified Master Judge. Judging experiences other than the standard four KCBS meats or other sanctioning organization contests do not count toward KCBS Certified Master Judge qualification.

Taking home leftovers: It is the Contest Organizer's responsibility to state the leftover policy. Remember that it takes a minimum of 2 hours to judge a KCBS contest. Are you sure you want to eat leftovers that have been at outdoor temperature for hours?

If you speculate that you know which team presented a sample at your table, under no circumstances are you to indicate this to any team after judging has occurred. Teams do not appreciate speculative praise or criticism, and you may be excused from judging permanently.

Do not contest the Contest Representative over a ruling with which you may not agree. The decision and interpretations of the KCBS Rules and Regulations are at the discretion of the KCBS Contest Representative at the contest. Their decisions and interpretations are final.

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Rules are designed to be fair and equal to all cookers.
Integrity of the Contestants, **Judges**, KCBS Contest Representatives,
and Organizers is essential.

HAVE FUN!