

# **JUDGING CRITERIA**

**2016**

## **PORK RIBS:**

**Pork Ribs will be judged on a Total Possible Points of 300 points.**

- 1. Presentation/General Appearance – 50 points**
- 2. Taste/Flavor – 125 points**
- 3. Tenderness – 75 points**
- 4. Sauce/Rub – 50 points**

**You will provide for judging:**

**\*6 INDIVIDUALLY CUT AND PLATED RIBS**

**SAUCED OR UN-SAUCED**

**RIBS will be submitted in an approved numbered container, provided by an event official.**

**You must bring your entry to the turn in station and be in line from 11:30 -11:45.**

**YOUR ENTRY WILL BE DISQUALIFIED AT 11:46**

**Keep back an additional 6 PIECES OF RIBS for a tiebreaker.**

**\*\*PRESENTATION:**

**Only fresh fruit, vegetables and herbs are to be used for garnish (presentation). We ask that you refrain from sculptured designs. Points will be deducted for not complying with this rule.**

**LOWEST SCORE OUT OF ALL JUDGING WILL BE THROWN OUT!**