



# ON SITE SCORESHEET

Judge # \_\_\_\_\_

Site # \_\_\_\_\_

Is This Pig Done? YES \_\_\_\_\_ NO \_\_\_\_\_

CRITERIA	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT
<b>APPEARANCE</b> Is the pig still intact from turning? Has pig been cut unnecessarily?	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
<b>BROWNESS</b> Is meat golden brown, dark or burned?	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40
<b>SKIN CRISPNESS</b> Is skin crisp, not burnt; good texture?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 71 76 80
<b>MOISTURE</b> Is meat moist and tender, not dry or tough?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 71 76 80
<b>MEAT &amp; SAUCE TASTE</b> Does meat taste hot and spicy, mild, pleasing?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 71 76 80
<b>COMPLETENESS</b> 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?	2 4 6 8	10 12 14 16	18 20 22 24	26 28 30 32	34 36 38 40

**TOTAL SCORE** \_\_\_\_\_

\*Required items for Completeness: Sharp Knife, hand or paper towels, bottled water, thermometer, BBQ sauce sample  
 Completeness does not include showmanship items (vegetables, foil, special lighting, table settings, etc.)  
 It also does not include expensive vs. basic grills.