



NORTH CAROLINA PORK COUNCIL

We bring a lot to the table.

ON SITE SCORESHEET

Judge # _____

Site # _____

Is This Pig Done? YES ____ NO ____

CRITERIA	POOR	FAIR	GOOD	VERY GOOD	EXCELLENT
APPEARANCE 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
BROWNESS 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
SKIN CRISPNESS Is skin crisp, not burnt; good texture?	4 8 12 16	20 24 28 32	36 40 44 48	52 56 60 64	68 72 76 80
MOISTURE 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 72 76 80
MEAT & SAUCE TASTE 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 72 76 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	4 KNIVES 8	4 SAUCE BOWLS/CUPS 8	4 DRINKS & TOWELS 8	2 MEAT THERMOMETERS 8

TOTAL SCORE _____

*Completeness does not include showmanship items (vegetables, foil, special lighting, table settings, etc.)

It also does not include expensive vs. basic grills.

If a cook does not have the required items in the required amounts, they do not receive any points for that item.