

2009 KCBS Judge's Meeting – Mandatory Reading

This document or the audio copy of this document must be read or played for all judges at each KCBS Sanctioned contest. All Judges must attend this meeting and listen to the CD before they can judge.

These Kansas City Barbeque Society judging procedures for 2009 are intended to provide the standards you should use in judging this contest. Remember, as a KCBS Judge, you are not judging by what you like but to the standards defined by KCBS.

KCBS Sanctioning allows for blind judging only. Entries will be submitted in an approved KCBS numbered container provided by the Contest Organizer. The container shall be re-numbered by a KCBS Contest Rep or authorized personnel before being presented to the judges.

Here are the rules:

Judges may not fraternize with teams on turn-in day until the conclusion of judging.

Judging will be done by a team of six persons who are at least 16 years of age. Only Judges, KCBS Contest Reps and necessary support staff are allowed in the judging area during the judging process. No other activities are permitted in the judging area during the judging process.

There is no talking at the judging table once the entries have been brought to your table.

Looking at your judging slip, the smaller square is for the team number of each sample. Entries will be read out to you by your Table Captain. They will not be in numerical order.

Looking at your judging plate, the larger square is where you place your sample from a team's entry tray. The smaller square is for the samples team number as it appears on the entry box. Make sure the sample on the larger square matches the number in the smaller square from the entry box.

The scoring system is from 9 to 2; 9 is excellent, 8 very good, 7 above average, 6 average, 5 below average, 4 poor, 3 bad, and 2 inedible.

Once all of the numbers are properly written in each square, your Table Captain will begin the Appearance section on each entry.

Each Judge will first score all the samples for Appearance. Each Judge must write down his/her Appearance score on each entry as it is presented.

During Appearance scoring, Judges are not allowed to touch the containers, samples, or look at the underside of samples. Remember, garnish is optional. Along with judging for Appearance, Judges are to review for legality. They are to verify that there are 6 or more separate and identifiable samples, to look for unapproved garnish, illegal foreign objects, sculptured meat, marked turn-in container, pooled sauce and incorrect samples.

Whether you believe the container is legal or not, you are asked to permanently write your score for Appearance of the entry on your scorecard as if it is legal. After all Judges have scored the entry, if you believe that there is any question of legality, bring this to the attention of your Table Captain and he/she will bring your question to the attention of a KCBS Contest Rep for his/her binding determination.

A score of one (1) is a disqualification and requires approval by a KCBS Contest Rep. Grounds for disqualification: All Judges will give a one (1) in Appearance for unapproved garnish, pooled sauce or less than 6 samples of meat. All Judges will give a one (1) in all criteria for sculptured meat, a marked turn-in container, foreign object in the container, incorrect meat. All Judges not receiving a sample will give a one (1) in all criteria.

Once all of the entries have been scored for Appearance, the Table Captain will then pass out the entry trays for you to take a sample. Make sure you place the correct sample on the correct square. Once you have all of your samples on your judging plate, you may begin with the first sample by judging Taste and then Tenderness. Once you have completely finished scoring the first entry, you may move to the second entry and so forth. Please score carefully. You may not go back and change any scores once they've been recorded except under the direction of the contest Rep.

If you pick up a piece of meat and there are two or more pieces stuck together, do not shake, pull or cut the pieces loose. Just put them on your judging plate as they are. If you do not get a piece of meat to judge, call this to the attention of the Table Captain.

Additional things to remember:

Water will be furnished during the judging period.

No alcohol, carbonated beverages or scented wipes are allowed during judging.

Smoking is not allowed in the judging area at any time.

Please do not sit with your spouse, significant other or family members.

Turn off cell phones and/or pagers.

There is no photographing of the entries except by approved media.

Do not take labels off any sample container in the judging area at any time.

Do not sample from the volunteer table.

Do not remove any numbered container from the judging area.

If you feel you need to DQ an entry, remember that if this is during the scoring for Appearance, wait until all Judges have recorded their score before you bring the discrepancy to the attention of the Table Captain. Please call your Table Captain over and quietly point out the discrepancy so they can alert the KCBS Contest Rep for a final decision.

Here are some helpful guidelines judging the four basic contest categories:

Chicken may be presented with or without the skin. It may also be presented with a combination of dark and white meat or all of one or the other. Properly smoked chicken will be moist and have a nice texture and any juice present should be clear. Smoked chicken has a tendency to produce a red coloring around the bone areas, especially in the thigh and leg meat. To some it gives the impression that it was undercooked. Always check the juices. If they are clear, chicken is properly cooked. There may be a pink appearance to the breast meat if it has been cooked for some time, however, some cooks prepare their chicken in such a way that the breast meat will remain white. Because of this do not judge chicken on its color. If presented with skin on you should at least taste the skin.

Judging pork ribs can be very subjective. However, when judging competition ribs you must consider a few factors. When sampling a properly cooked contest rib the area of the meat where the bite is taken should be pulled cleanly from the bone with very little effort. The exposed bone of a well cooked rib will often dry immediately.

Ribs should be moist, flavorful and possess good texture. They can be presented with or without sauce. Ribs may be presented in single or multi-bone presentation. Any questions should be directed to the KCBS Contest Representative. When a rib is overcooked most or all of the meat comes off the bone when sampled. Additionally the meat of an overcooked rib has a tendency to be mushy and have a poor texture.

Pork shoulder or Boston butt should be very tender. It should pull apart with very little effort, be moist and have good texture. Sliced pork is an acceptable entry. Pulled or chopped meat is also a suitable pork entry. With these types of entry checking for proper cooking is important. Pork can be easily overcooked to achieve maximum tenderness, which in turn makes the final product mushy. Mushy meat dissolves in your mouth with very little effort when chewing. Often the crusty dark outer surface, or bark, is included in the presentation. This is an acceptable part of the entry.

Brisket is potentially the toughest of the entries to cook properly. Moisture and tenderness are two important characteristics to look for when judging this meat. Cooks may present brisket sliced, chopped, or pulled. Brisket will have a tendency to lose moisture quickly. Experienced cooks will take precautions to prevent brisket from drying out. Judges must evaluate this attribute as well as the tenderness of the product. One possible test of tenderness is the pull test. To test the brisket tenderness using this method, pick up the brisket and see how easily it will pull apart. The meat should break apart with little effort yet maintain a good texture. A well cooked brisket, when the slice is picked up and pulled should have some resistance and yet come apart without crumbling. As with pork, the meat should maintain a desirable texture. One final note, a smoke ring should not be taken in consideration when judging appearance because it can be artificially produced.

If you have any questions, please feel free to ask at this time.