



Scoring Procedures

Each team will enter a minimum of 5 individually cut ribs in the provided container.

The judges voting sheet will consist of the following scoring opportunities:

On a scale of 1 (inedible) to 10 (excellent)

*Appearance

*Tenderness

*Taste

Scoring will be from 1-10. A score of 1 means the rib is inedible and a score of 10 means “perfection”. A score of 1 will only be given if the judges agree that the rib is inedible (uncooked). If this is determined all the judges will place a 1 in the score for taste and tenderness.

Appearance will still be scored as normal. Once scores are submitted the lowest score for each contestant in each category will be thrown out. Then the scores will be multiplied by the weighted factors and tallied.

The scoring will be weighted. The weighting factors are as follows. Appearance x .5600, Taste x 2.2972, Tenderness x 1.1428.

The perfect score in a scenario with five judges would be 160.