



*The 10<sup>th</sup> Annual*  
**COUNTRY STYLE  
GRILLOFF**

**JUDGING CRITERIA**

**THE GRILL MASTER SUPREME AWARD! (RIBS)**

This is where a true Grill Master is put to the test! Each contestant will have a pre-selected time to make their presentation to a 3 Judge Panel. Contestants will prepare a box for each judge to sample. The Judges will listen as the Chef explains to them their grilling technique and spice, rub or sauce selection. Be prepared to answer questions if the Judges ask. The presentation itself will only last approximately 2 minutes. The time that each Chef makes their presentation will be randomly drawn at the beginning of the day during the Contestants briefing.

The Judges will be judging on the following criteria:

**TASTE** How does the product taste? **50 points**

**PRESENTATION** Make your presentation count. **25 points**

**TEMPERATURE** How well is the meat prepared? Is it too cold, too hot, too tough, too soft, was it over cooked or under-cooked. **15 points**

- **1<sup>st</sup> Place: \$3,000.00 Cash, Trophy, Professional Chef's Jacket**
- **2<sup>nd</sup> Place: \$2,000.00 Cash, Trophy, Chef's Jacket**
- **3<sup>rd</sup> Place: \$1,500.00 Cash, Trophy,**
- **4<sup>th</sup> Place: 500.00 Cash**
- **5<sup>th</sup> Place: \$300.00 Cash**

## **BEST WINGS**

For this competition, the *JUDGES WILL COME TO YOU!* At the Pre-Appointed judging time, the Judges will begin their walk-through of the grilling area, stopping to sample at each station. **THEY WILL SAMPLE ONE WHOLE WING ONLY!** The Judges will vote on Taste and Look. Maximum point value: **25 points**

- **1st Place: \$2,000.00 Cash, Trophy, Chef's Jacket**
- **2nd Place: \$1,000.00 Cash, Trophy**
- **3rd Place: \$600.00**
- **4th Place: \$300.00**
- **5th Place: \$200.00**

## **BEST ORIGINAL SAUCE OR RUB!**

As part of the RIBS competition presentation, prepare a small sample of your ORIGINAL homemade sauce or rub. (*Store bought products will be disqualified.*)

Put it in a separate small container so the judges can taste it separately from the meat. The Chef may do either a sauce or a rub or both. (Chef's choice)

### **BEST RUB**

**1<sup>ST</sup> Place: \$500.00 Cash, Trophy**

### **BEST SAUCE**

**1<sup>st</sup> Place: \$500.00 Cash, Trophy**

## **BEST BRISKET**

This is a voluntary category. For any chef who wants to enter the **Brisket Competition**, there is a separate entry fee of \$50. The pot size is determined by number of entrants.

**PRIZE: \$1,000.00 or Pot size value, Trophy**

### **RULES:**

The chef will provide their own brisket and may prepare and cook it either at home the night prior to the competition or they can bring it to the competition and finish it on site.

For this competition, the *JUDGES WILL COME TO YOU!* At the Pre-Appointed judging time, the Judges will begin their walk-through of the grilling area stopping to sample at each station. They will sample a small piece of brisket.

The Judges will vote on Taste and Look. Maximum point value: **50 points**