



Iowa Meat Category Scorecard

Contestant No. _____ Category _____

Maximum Points	Judge's Score
25	
25	
15	
15	
10	
10	
TOTAL 100	

Taste/flavor

Cooking execution

How involved is the process in terms of marinating, basting, salting, etc. Did contestant demonstrate good heat management? Was final product cooked and served properly?

Product knowledge

Does contestant demonstrate knowledge of internal cooking temperatures? Did contestant take extra steps to make their meat dish user friendly by removing unnecessary bones, excess fat, cartilage, etc.?

Originality

Did contestant use pre-made vs. homemade seasonings and sauces? Did they put a new spin on a classic dish? Were there any surprising ingredients or unique flavors?

Appearance

Does the dish look appealing to eat? Does it have grill marks, caramelization, etc.?

Suitable for outdoor cooking

The Cookout Contest is a celebration of backyard cooking. Is this dish well-suited for an outdoor setting?

Judge's Signature

NOTE: Contestants are judged on their meat preparation only. Showmanship is judged separately.



Showmanship Scorecard

Contestant No. _____ Category _____

Maximum Points	Judge's Score
15	
15	
10	
10	
TOTAL 50	

Use of side dishes to complement meat dish

Dish plating and table setting

Contestant flair including fun apparel, tent decorations, etc.

Contestant knowledge / enthusiasm for outdoor cooking

Judge's Signature

NOTE: Showmanship is judged separately from the Iowa Meat category judging.