



## Iowa Meat Category Scorecard

Contestant No. \_\_\_\_\_ Category \_\_\_\_\_

Judge's Score	Maximum Points	
		<b>Taste</b>
_____	<b>30</b>	<b>Taste / Flavor</b>
_____	<b>15</b>	<b>Juiciness / Tenderness</b>
_____	<b>10</b>	<b>Overcooked / Undercooked</b>
_____	<b>10</b>	<b>Pleasing Texture</b>
_____	<b>15</b>	<b>Appearance</b>
		Appetizing color, is the garnish suitable and attractive? Does the prepared product have eye appeal?
		<b>Originality</b>
_____	<b>10</b>	Is the recipe suitable for outdoor cooking?
_____	<b>10</b>	Is it an original idea, or a good adaptation?
_____	<b>100</b>	<b>Possible points</b>

\_\_\_\_\_  
Judge's Signature

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



## Showmanship Scorecard

Contestant No. \_\_\_\_\_ Category \_\_\_\_\_

Judge's Score	Maximum Points	
_____	<b>10</b>	<b>Use of side dishes to complement meat dish.</b>
_____	<b>10</b>	<b>Contestant's apparel.</b> (Suitable for outdoor cooking.)
_____	<b>35</b>	<b>Chef's knowledge of product and use of equipment - culinary flair.</b>
_____	<b>25</b>	<b>Does this recipe have consumer appeal?</b> (i.e., cost per serving & ease of preparation.)
_____	<b>20</b>	<b>Overall appearance.</b> (Table display, side dishes, meat dish, neatness of cooking area.)
_____	<b>100</b>	<b>Possible points</b>

\_\_\_\_\_  
Judge's Signature

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