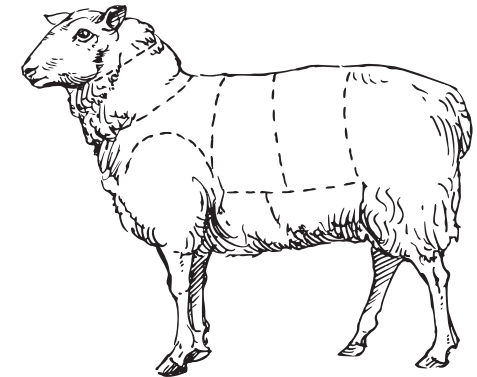
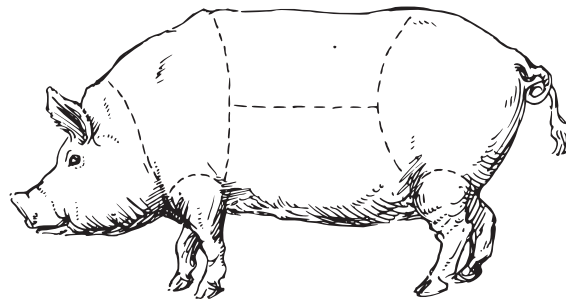


**JUDGING
METHODOLOGY
2023**



•AUSTRALASIAN•
BARBECUE
ALLIANCE



INTRODUCTION

The Australasian Barbecue Alliance is a non-profit incorporated association whose aim is to support the delivery of high quality barbecue contests across Australia & New Zealand. The ABA has established and supports the New Zealand Barbecue Alliance and competitors from both countries regularly compete in each country and points awarded at contests contribute to the Australian and New Zealand National Barbecue Championship Series.

The ABA is supported by dozens of fully trained volunteer crew who take time out from their regular work to support the ABA & NZBA and also the teams and promoters in adjudicating a fair, consistent and high quality barbecue contest.

Independent judges are a valuable contributor to the overall contest adjudication process and by undertaking and following the ABA Judging Methodology course are well placed to provide fair and consistent judging of the barbecue competitors food submissions.



JUDGES PROFILE



- The event promoter selects the judges for any ABA Sanctioned barbecue contest.
- Judges are usually people from many different backgrounds including foodies or chefs, fellow competitors, sponsors representatives and even Barry's from the local pub with limited palates or limited barbecue food experience.
- The ABA encourages a Promoter to include a broad cross-section of people to create diversity in the judging arena, which is reflective of the real world of customers a cook or pitmaster may serve any other day.
- ABA Crew are trained to go to great lengths to ensure a professional judging process and judges are expected to display a professional attitude, be attentive and supportive of the processes and any direction provided by the ABA and the crew.
- The ABA Crew or Head Judge will advise the judges on the exact processes for the judging process so no prior judging experience is required.



THE JUDGING PROCESS

TABLE SERVICE

Judges experience full table service where the food is brought to the table by the ABA Crew, empty boxes removed and water and crackers provided for palate cleansers throughout the process. The table service is provided to ensure the focus of the judge is squarely on the process of judging the food only and nothing else during the judging process.

THE SHUFFLE

Judges can expect that they will be asked to sit away from their partners, friends or family if attending as a group – in aid of ensuring no group think or potential collusion during the judging process. Noting that partners or spouses of competing team members at an event are ineligible to judge that event. Judges may be asked to move tables at any time by the ABA Crew or Head Judge for a number of practical or process driven reasons as required.

BLIND JUDGING

Predominantly and wherever practical, the ABA ensures a fully blind hand in process, ensuring the teams and judges are not within vision of each other during the hand in.



THE JUDGING PROCESS

EFFICIENCY

The ABA Crew move quickly and carefully to distribute boxes to the judges table immediately or with as little wait time as possible. This ensures the competitors food has every chance of being judged in the temperature and textural condition it was handed in. Some boxes will be held on a secondary hand in table within the judging arena and shuffled once a number of boxes have been handed in and boxes are distributed to a judging table on a random basis as judges require the next box to be judged. This holding delay and shuffle may be implemented at the Head Judges' discretion and is more commonly used if it not practical to have a fully blind judging arena. Most boxes are judged within 2-3 minutes of being handed in. No matter what the competition size and no matter when the box was handed in.

PORTIONS

Each hand in box will contain 6 portions minimum (of approximately 50 g per portion) with some categories allowing multiple cuts of the same protein and quite often teams filling the box with more than the minimum 6 portions required. There is no maximum amount of meat that a team may place into a box, however, a judge need only take one portion from each box for the purposes of judging. However, the Judges are encouraged to try all or multiple cuts if there are multiple portions provided.



THE JUDGING PROCESS

SCORING TIPS

If multiple portions are provided in the hand in box, and the judge chooses to try more than one portion of the hand in, the judge is encouraged to provide a 'aggregate' score for each of the texture and taste elements. For example: if portion one is deemed to score a 9 and the second portion in the box is deemed to score a 7, then the judge is encouraged to round up when deciding a score (which is suggested to be an average) and provide a score of 8 at a minimum. The Judges score in whole numbers between the range of 5 to 10 points only for each of 3 judging criteria.

SCORING GUIDE

There is a scoring guide at the bottom of each scorecard for easy reference whilst judging. It is expressed to judges that they score with integrity, professionalism and fairly – keeping in mind that they are not required to go looking for reasons to score an entry harshly, rather focussing on the generalities of the entry. For example: A single portion may have a slightly blemished appearance – which would not constitute a very low score. The judge would be expected to take it into consideration but not move to deduct multiple points off the overall visual appeal if it is generally still quite visually appealing overall.

AUSTRALASIAN
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ALLIANCE

BEEF BRISKET PORK
 PORK RIBS CHICKEN LAMB
 OTHER

JUDGE NAME: BARRY FROMTHEPUB

| BOX # | APPEARANCE | TEXTURE | TASTE |
|-------|------------|---------|-------|
| 6E | 9 | 7 | 9 |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |

SCORE KEY

| | |
|-------------------|-----------------------------|
| 10 - Excellent | 5 - Poor |
| 9 - Very Good | --- HEAD JUDGE ONLY --- |
| 8 - Good | 4 - Minor object infraction |
| 7 - Average | 3 - Portion infraction |
| 6 - Below Average | 2 - Raw, Inedible |
| | 1 - Major infraction |

SCORING GUIDE.

- | | |
|-------------------------------|-------------------|
| 1 - Major Infraction | 5 - Poor |
| 2 - Raw, Inedible | 6 - Below Average |
| 3 - Portion Infraction | 7 - Average |
| 4 - Minor object Infraction | 8 - Good |
| --- HEAD JUDGE ONLY ABOVE --- | 9 - Very Good |
| | 10 - Excellent |

THE JUDGING PROCESS

EACH BOX

Judges are explicitly asked to judge each box on its own merits and not to compare one box to another. Judges are also directed to put all other factors out of their head whilst judging that individual box and to score the box on its own merits. Judges are also asked not to compare one box to another no matter whether one box has 2-3 different cuts or just 1 cut. A box with 3 cuts of meat should not be scored higher than a box with 1 cut just because it has more meat in the box.

TEMPERATURE

The temperature of the barbecue portions is not a factor that judges will be asked to judge on as part of the scoring process but it is not uncommon to see steam coming off the meat in some hand in boxes once opened by the judges at the table.

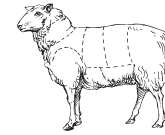
THE SWEATS

If a judge has an aversion to a particular protein or they are suffering early signs of the meat sweats during the judging process, they are encouraged to sit out a round of judging so as not to have a negative impact on the judging process.





SAMPLE ENTRIES



BEEF



CHICKEN



LAMB



PORK



JUDGING CRITERIA

PRESENTATION

YES ✓

- The portions are uniform in size and shape, generally.
- The overall colouring of any/all elements are visually appealing.
- There is consistent saucing, seasoning or grill marks across any/all portions.
- The hand in box is packed neatly and overall visual appeal is very tidy and enticing.

NO ✗

- Portions, chunks or slices inconsistent in size, colour and finishing.
- The box is under or over packed.

TEXTURE

YES ✓

- The bite is soft and moist but still has some consistency.
- The bite comes away clean without pulling more meat than was intended in the bite.

NO ✗

- The bite is dry or chewy.
- The bite does not come away cleanly.
- The bite is too soft or mushy.

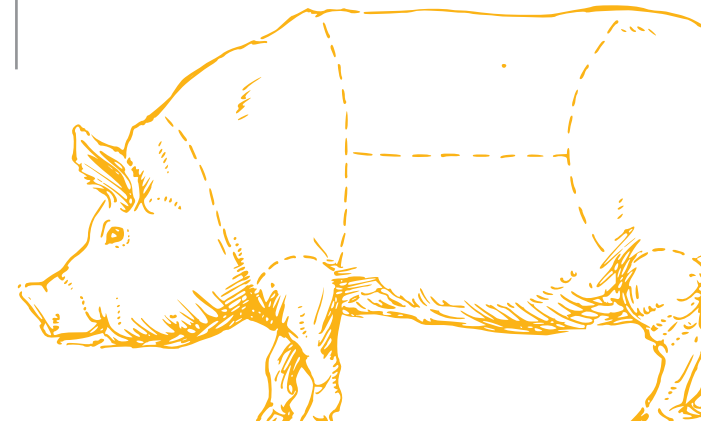
TASTE

YES ✓

- The flavours compliment the meat, with still some meat flavour present and overall taste is pleasant.

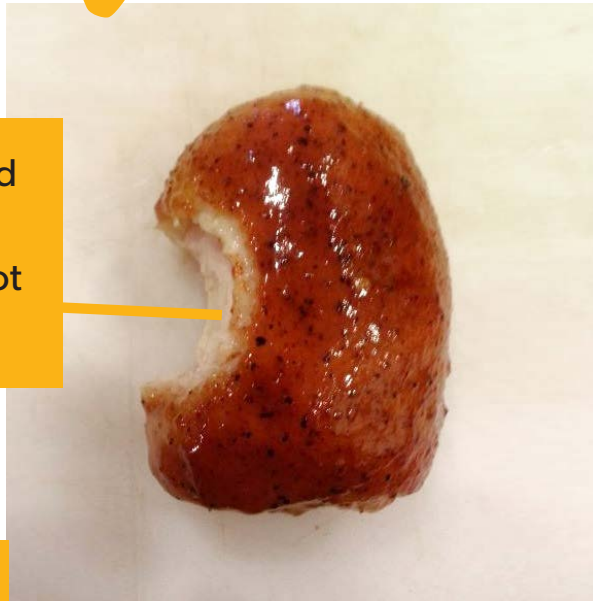
NO ✗

- The flavour has an imbalance which could be too sweet, spicy, salty, peppery, sour or too smokey.



POSITIVES. ✓

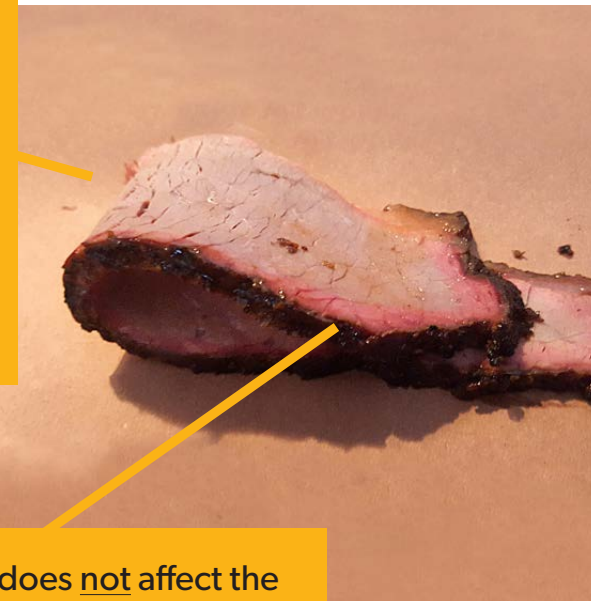
Any skin should have bite through and not be rubbery.



Bite must be from the centre as shown

The meat should be tender, so as it falls away cleanly when pulled apart or bitten. Meat stuck to the bone or tough to bite is a sign it is underdone. Falling off the bone is a sign it is overdone.

Try a folding or finger test on Brisket. If a pencil thick piece falls apart it's overdone. If it doesn't bend over its underdone.



A smoke ring does not affect the flavour but is considered visually pleasing.



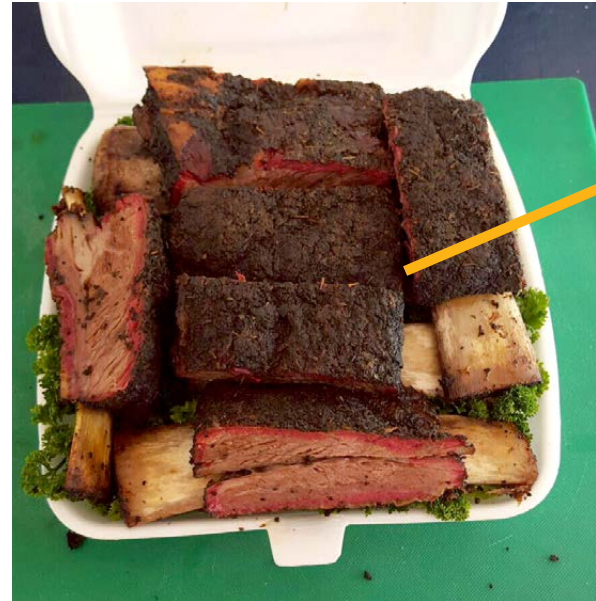
Multiple cuts, all done well, highlight a teams versatility and skill.

NEGATIVES. X

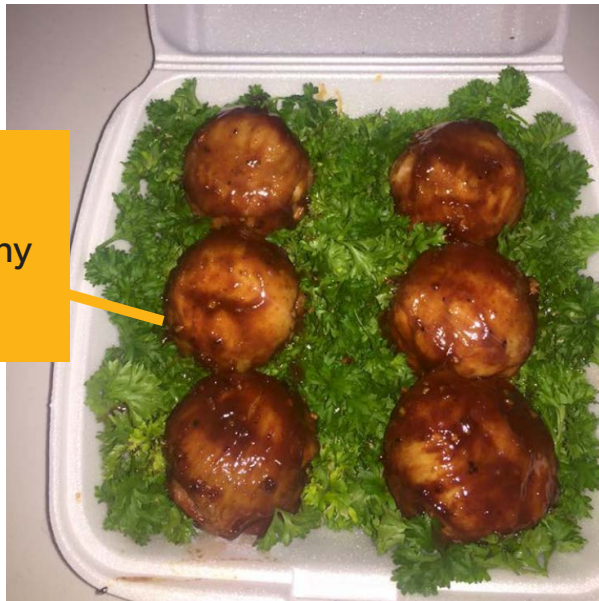
Messy presentation and poor slicing.



Overcrowding in the box.



Unappealing colours and patchy saucing.



Fat unrendered and chewy.



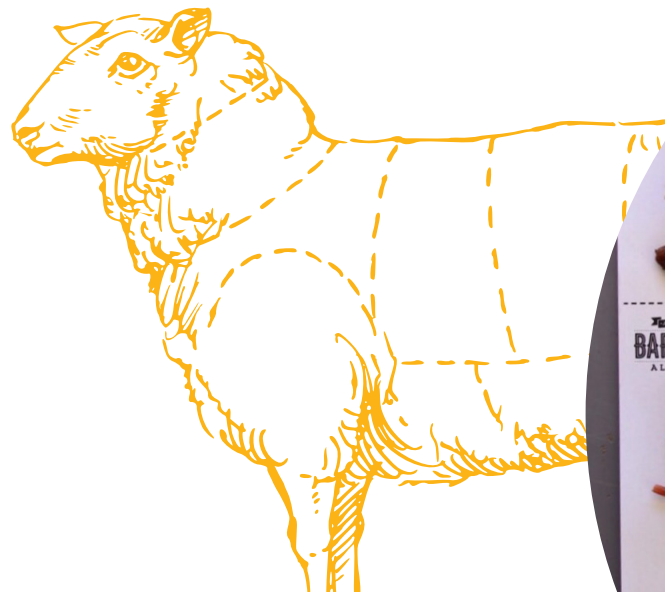
ADDITIONAL CONSIDERATIONS

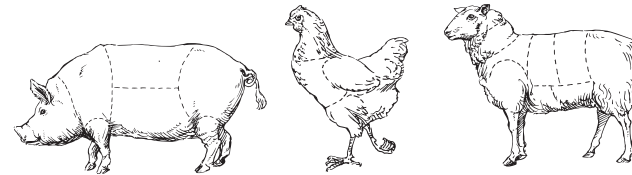
INFRACTIONS

Infractions can be a foreign object found in a box such as a toothpick, foil, twine or other illegal garnish and can also be because a piece of food is not fully cooked or there is not enough food in the box. Judges are instructed to raise their hand if they locate a foreign object in the box which is not meat or an approved garnish and an ABA Crew member takes a photo and the judges are then instructed to judge the box as if there was no infraction. In the event that a portion of meat is drastically undercooked or raw, the judge is still only allowed to score a minimum 5, but the Head Judge may award an infraction in the tally room after taking a photo as evidence.

COACHING

The ABA Head Judges are trained to locate judges within the group that appear to be scoring lower than the rest of the table of judges. These judges may be questioned as to their understanding of the judging criteria and a refresher course provided on the spot. In some cases, judges may be removed from the judging arena if they are deemed to not be taking the process seriously. Judges who attempt to contact teams during or after the event to provide feedback, may be excluded from the event or future events at the ABA's sole discretion.





MAINTAINING INTEGRITY

Judges are asked not to take photos of the hand in boxes at any stage during the process. Judges must not use their mobile phones during the judging process and must not have any communication with teams on site before or during the judging process. Judges are allowed to take a personal photo of their placemat or a group table picture for personal use but the photos must not include any scorecards or people who do not wish to be photographed.

JOIN THE ALLIANCE

- Sanctioning the largest barbecue competitions in Australia and New Zealand.
- National Barbecue Championships in Australia and New Zealand.
- 100,000 Facebook group members
- Not-for-profit Australian association.
- Partnering with barbecue brands to bring members - videos, tutorials and special events.

Thank you for completing the ABA judges course - please visit our facebook, twitter and instagram pages and join the conversation through - www.ausbbq.com.au



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