

Canadian National BBQ Championships Judging Procedures For the *Budweiser King of the Grill*

1. Judging will be done by PNWBA trained judges. Judges will rate items for TASTE, TENDERNESS/ TEXTURE and APPEARANCE.
2. Scores are weighted as per PNWBA rules. Total points will determine the winner.
 - 50% - Taste
 - 25% - Texture/tenderness
 - 25% - AppearanceTotal points will determine the winner.
3. Every effort will be made to ensure the judges do not know who is turning in each entry.
4. Turn-ins turn ins need to be turned in within a 10 minute window of the turn in time. For example if the turn in is 12 then you can turn in from 11:55 to 12:04:59 after the hour.
5. Entries are to be turned in on your own trays, not to exceed 15 x 15, Open Garnish, (No Live Animals, No tippy or over weight items)
6. All entries must be cooked on-site
7. Your entry must include a grilled or smoked item cooked on-site and must consist of a meat or vegetable or combination of the two.
8. A minimum of six, separate, identifiable food portions MUST be submitted.
9. Your garnish can consist of anything...be creative!