



Old Boney Mountain Hot Summer Night - Judging 2021

Each blind judging event should have available beer, wine, milk, water, crackers, peanut butter, mini spoons, toothpicks, Lazy Susan's, Judge forms, place mats, pens and pencils.

JUDGING CRITERIA

AROMA, TASTE, TEXTURE, USE OF HEAT

Each and every small batch hot sauce and BBQ sauce maker has worked hard to produce their sauce. They have put their heart and soul into each recipe. Keep that in mind and take your time when judging each individual sauce. Be as fair and impartial with each of these sauces as you can. Through the process of maintaining the utmost integrity in our judging, we will continue to instill confidence in those who enter the contest.

1. Take your judging seriously.
2. Pay attention - Listen to judging instructions.
3. When it is in front of you, judge each sauce as if it were the only sauce in the world at that instant.
4. Pace yourself. You have several sauces to judge. Take time enough to check the aftertaste.
5. Clear your palate between tasting the different sauces.
6. You must judge and score each and every sauce in the division.
7. The total score you write at the bottom of the score sheet for each sauce will be the one we use as the official score. We will not tally the scores from each category so please make sure that the total score is the one you wish to be used.
8. Do not share your scores with any of the other judges.

Judging for 1st, 2nd and 3rd place in each division mild, medium, hot, extra hot, fruit based and BBQ sauce will take place *prior* to the Old Boney Mountain Hot Summer Night Virtual Event Scheduled for Saturday July 17, 2021 at 4:00 pm.

The judging panel can be made up of food industry professionals, including chefs, restaurant owners, culinary instructors, food writers, food manufacturers not entered in the contest, and other industry leaders and professionals. A number of judges may be "Chili Heads" who have served as judges at prior hot sauce competitions.

All product sampling will be conducted under the strictest of standards using fair, impartial and blind judging methods.

Products will be judged on the following criteria: aroma, taste, texture, and use of heat.

Each sauce entry is judged in a blind tasting using a numbered cup to represent each entry. Judges are not allowed to see any indication of the brand, owner, or manufacturer of the product.

SCORING

1. Write your name at the top of the page and sign your score sheet when you finish. Keep it folded when not entering your scores.
2. Place your score in the score sheet blank that corresponds to the judging number marked on the exterior of the cup you are judging.
3. Whether you tend to score high or low doesn't matter as long as you are consistent in your scoring pattern.
4. For consistency, some judges use a score of "5" as "good" and use below 5 and above 5 as less than and more than "good".
5. Each entry shall be scored on its own merits with a whole number from 1 to 10 with 10 being the highest. No pluses (+), minuses (-), fractions (1/2) or decimals (.5) will be taken into consideration. Each entry will be scored by all judges present. Score sheets are then tabulated by calculating the total score for each entry and then adding all the scores from each judge together for that product. The combined high score wins.

The blind judging will take place at several select locations. Six to 12 judges at each location is optimal. Judging will be conducted in round-table fashion with a lazy Susan. Each individual setting will include a numbered place mat or plate, a glass of water, a glass of milk and a tray with toothpicks and spoons. Each table will be supplied with a portion of peanut butter and crackers to assist in cleansing the palette. It is important that each sauce is judged the same way by each judge, for each division.

The decision of the judges is final and may not be contested.

Order of Operations

A designated person who is not judging the contest will fill each numbered cup with the corresponding numbered hot sauce and place the cups on the lazy Susan, leaving the bottles hidden.

Each judge will have a mat or plate in front of them with numbers on it to correspond with the cups they are judging on the lazy Susan.

Each judge will use the spoon to take the sauce out of the cup on the lazy Susan and place it on the mat or plate that matches the number on the cup. This spoon will be used for looking at the sauce, smelling the sauce and tasting the sauce with the toothpick or mini spoon.

Judges should never discuss the *score* they give a particular sauce. The score is a personal judge's opinion and all scoring should be an independent view of each sauce.

The judges will do the first-round tastings at their own pace, tasting and scoring every numbered cup on the lazy Susan in any order they wish and documenting that score on their score sheet. Be sure to total your scores. The total score is the only one we will use to determine the final outcomes.

After all the judges have completed the first round of sauces on the lazy Susan, a round-table discussion based on their notes should happen and a "revisit" of any sauce can take place and scores revised. Remember not to discuss your actual score with anyone. Put a line through the original score and write the new score next to it if you change it. Once you are satisfied with your scores, add each score in the "total" column for that sauce. Be sure to double check your math for accuracy. The total final score in the box must be clear and legible.

Tips

You can consider what others are saying but use only your judgement on the score – just be consistent for each sauce

Use a different toothpick or spoon for each taste. Do not double dip in the sauce on the lazy Susan.

Go at your own pace until you have finished all the sauces. It's not a competition for who finishes first.

Aroma - Smell before you taste. What do you get from the aroma? Is it pleasing? A good aroma is a tipoff to good taste.

Taste - Can you taste anything out of place that may be an overwhelming singular flavor of a certain ingredient or spice? Does it negatively or positively impact your opinion? Sauce should taste good above all else. Although individual opinions will vary, a really good taste will stand out. Aftertaste: Residual taste should be pleasant.

Texture - What's the texture like on your tongue. Can you imagine how it would be on food? What does the texture look like? Is the sauce interesting looking? Appealing?

Heat - Does the heat level of the sauce place it in the right division? Does the flavor of the sauce compliment the heat level? You can pair use of heat with taste, texture and aroma to come up with your use of heat score.

Questions to ask during the round table discussion:

First thoughts?

Which sauce stood out in any one particular category?