



## Advanced BBQ Judging Class

### Dates:

January 10, 2015: Alameda Elks Club

January 24, 2015: UC Riverside

Times: 9–5pm, includes lunch

Cost: \$60/\$80 for CBBQA members/non-members

### Topics

History of BBQ Judging – Aaron Staines

BBQ Anatomy – Donna Fong

Meat Inspection/Grading/Distribution – Donna Fong

The Crust – Harry Soo

Tenderness and Texture – Robert Bass

Taste & Flavor Profiles – Abel Tirre

Presentation – Amber Stipicevich

Roles & Responsibilities – Kelly McIntosh

Violations of Rules and Scoring – Kelly McIntosh

Advancements in BBQ Judging – Scott Simpson

### Registration

Step 1: Fill out PDF form (on CBBQA website or from Donna) and send form to [butchersdaughter@hotmail.com](mailto:butchersdaughter@hotmail.com)

Step 2: Payment to be made via PayPal on CBBQI Site

<http://californiabbqinstitute.com/classes>

### Upon class completion

Judge profiles on JudgeBBQ will reflect course completion.  
Students will receive an advanced judge pin.