



3 Categories of Oysters for Judging:

1. Raw
2. Charbroiled
3. House Specialty

Each category will be judged 3 ways total points possible is 20 per Category

1-10 points possible for Flavor
1-5 points possible for Appearance / Presentation
1-5 points possible for Creativity

Judges guidelines:

FLAVOR: The flavors should blend together in a palate pleasing manner. The freshness of the ingredients should be obvious. Correct cooking of the oyster is also considered under flavor as a burnt topping or a raw oyster would be less flavorful.

APPEARANCE / PRESENTATION: Colors should be visibly pleasing, combination of garnish or extra toppings as added for color should be attractive and not over whelming. The oyster being loose from the shell would affect this in a positive manner.

CREATIVITY: These points should come from the other categories as well, things the team did different from the typical baked oyster to affect flavor and appearance.