



SCA Whole Hog Rules

Uses SCA General Rules and Ancillary General Rules plus these rules combined.

- The cookoff promoter/organizer provides to all competitors the Whole Hog for the event to create equal and fair chances
- No other Whole Hog or raw pork meat are allowed at a cook's site. To avoid misunderstandings, please inform the Rep if you have any other pork meat.
- Any cook found using outside Whole Hog or raw pork meat or pre-cooked/pre-treated meat, pork meat, will be banned from competing in the SCA.
- The Whole Hog Must be cooked on location.
- No Garnish is allowed in the box.
- We do not use a silver disc in the WH turn-in box.
- No sauce is allowed in the turn-in box.
- Pooling of NATURAL juices in the box is acceptable.

Whole Hog specification and Selection

- The promoter provides each team 1 whole hog. If possible +1 WH, to ensure a real option to choose also for the last one.
- The weight is around 30-35 kg (incl. head and legs), gutted and cleaned.
- The whole hog needs to be fresh. No frozen or thawed whole hog is allowed.
- Hog selection is conducted the same as SCA steak selection. The cooks will draw numbered poker chips to determine the cook's order of the WH selection. The Onsite judging follows the reverse method. The first Onsite visited will be the last one in WH selection. The Rep can change the order of Onsite judging in case the location of Cook's tents require so.
- The promoter ensures cooling and hygienical storage of the WH till WH selection. After that the cooks take care about the same.

Judging process

- Judging for whole hog will be done with both Onsite and Blind judging methods. Each event will have two winners, one from the "Blind Judging" and one from the "Onsite Judging"
- In addition, a Grand Champion and Reserve Grand Champion will be awarded based on the results from the onsite and blind judging scores.
- 10 (5-5) SCA WH Judges are required: minimum 4-4 Judge and/or the Rep(s).

Onsite Judging

- 5 judges, conducted at teams cook sites.
- Judging criteria: Appearance, Creativity, Taste, and Execution.
- Definitions:
 - Appearance (Does it look appetizing?),
 - Creativity (How creative is the “Dressed Up” hog display?),
 - Taste (How tasty is it?),
 - Taste Bonus (Decimal must be ,1-,9)
 - Execution (no cracks in skin, skin intact and golden brown). Scratches and other injuries naturally resulting from keeping animal (breeding), or during butchering process shall be ignored. Don’t punish the cook for natural beauty flaw.
- The tie breakers order is: Taste, Creativity, Appearance, and Execution.
- Reps – Ancillary Program/Sheets

Blind Judging

- 5 judges – Onsite judges **cannot** make Blind judging in the same competition!
- Team will turn in 1 box with 4 meat groups from left to right: shoulder/belly/loin/ham. Make sure there is enough of each type of meat for all 5 judges to taste.
- No garnish allowed.
- The promoter will provide the turn in boxes and the lid must be closed.
- Judging criteria: Appearance, Texture, Taste, Taste Bonus and Overall Impression.
 - Appearance, (Does it look appetizing?)
 - Texture/Moist (Do you enjoy the texture?)
 - Taste, (Do you enjoy the taste?)
 - Taste Bonus (Decimal must be ,1-,9)
 - Overall Impression (What was your impression of your overall experience with the hog?).
- The tie breakers order is: Taste, Texture/Moist, Appearance, and Overall Impression.
- Reps - Rib Program/Sheet

REASONS FOR A Whole Hog DQ

- Row pork meat.
- A marked turn-in box.
- Any foreign object found in the turn-in box. (Garnish, String, Toothpick, Skewer, etc.)
- A box turned in after the turn-in window expired.
- Using WH or meat other than the ones provided by the promoter.
- Cooking a WH for another competitor or exchanging tickets to receive a Golden Ticket is a disqualification to both cooks.

Whole Hog Points

- Both Whole Hog points from Onsite and Blind do count as part of the SCA Ancillary Points Chase and both win Golden Ticket.
- SCA Ancillary Whole Hog Points are awarded to the top ten placing cooks in each ancillary event.

The top ten would look like this: 1st=10 points, 2nd=9 points, 3rd=8 points, 4th=7 points, 5th=6 points, 6th=5 points, 7th=4 points, 8th=3 points, 9th=2 points, and 10th=1 point.

Whole Hog Timeline (suggestion)

Day 1:
Cooks Meeting / Hog Selection 18:00

Day 2:
Judges Meeting 12:00
Onsite judging 13:00 (3-5 minute/Team)
Blind judging 14:00-14:15

Awards 16:00

*Timelines subject to change based upon number of teams. The above-mentioned schedule is designed to 10-15 participants.

