



ACSA Certified Judging Class Organizers Guide

Thank you for your interest in holding a certified judging class.

Our goal is to make the process as smooth as possible for you.

Please reference “ACSA Certified Judging Class Organizers Worksheet” for income and expenses.

Class information:

- Minimum of 10 students required to hold judging class
- Judging class lasts approximately 1.5 hours
- Students are seated 5 per table plus 1 table boss and 1 steak cutter
- For every table of 5 judges you will need 2 helpers (1 table boss and 1 steak cutter)
- 2 categories will be judged by the class
 - Steak and “Anything But”
- Recommend cost to each student is:
 - \$80.00 for non-members of ACSA
 - \$45.00 for current members of ACSA
- ACSA fee per student is:
 - \$47.00 for non-members of ACSA
 - \$12.00 for current member of ACSA
- Recommended payment to ACSA cook team is \$100.00 plus \$4.00 per student for “Anything But” category
 - Payment to be made directly to cook team
- Payment to ACSA Rep for teaching class
 - \$75.00 paid directly to rep at end of class
 - plus the cost of travel to & from the event (mileage is set at current government mandated rate)
- Steak for judging
 - Steaks need to be 1 1/4 “USDA Choice Ribeye steaks, Costco or your local butcher can provide the correct size steaks for you

Items needed:

- Steaks
 - Number according to “ACSA Certified Judging Class Organizers Worksheet”
- Bottles of water
 - 1 to 2 per student
- Paper towels
 - 1 roll per table
- Pens for scoring
 - 1 per student



- Turn-in boxes (9.5"L x 9"W x 3"H) One-Compartment Hinged Lid Container (available at Sam's Club & other retailers)
 - 1 per steak + 1 per "Anything But" sample
- ACSA team to cook food

ACSA provides:

- Rules booklet for each student
- Representative for teaching the class
- Judging materials – judging plates and score cards
- Heat resistant disks for turn-in containers

Steak category turn-in:

- 4 steak boxes will be presented to each table
 - Each steak box will need a different preparation of spices / flavors
- Out of all boxes, 1 box will contain garnish (showing what not to do)

"Anything but" category turn-in:

- 3 "Anything but" boxes will be presented to each table
 - Each box will need a different preparation of spices / flavors
- Cooks can create any item they want to turn in for judging
 - 3 different preparations required per table
 - 5 samples of each preparation per box
- Ideas:
 - Baked beans
 - Baked potatoes
 - Rice crispy treats
 - Chicken: pulled, wings, Thighs, breast
 - brisket cut into numerous different presentations
 - pork butt per table , pulled in 1 box, tubes in 1 box, chunks in 1 box, money muscle 1 box

Organizer potential income:

25 students with a \$80.00 student fee: \$318.00 profit