



Claremont Pie Festival

Pie Judging Application

Saturday, March 19, 2016

9:15AM–12:30PM

Name

Address

City, State, Zip

Phone

E-Mail

Briefly tell us why you want to be a pie judge:

Have you previously been a pie judge?

YES

NO

Have you previously judged the Claremont Pie Festival?

YES

NO

Please note that we cannot accommodate allergies or aversions.

Details: NEW JUDGING LOCATION FOR 2016!

- **Location:** Village Public Plaza – (details to follow if you are selected)
- **Judges please arrive by 9:15 AM for a brief judging session.**
- **Judging begins promptly at 9:30AM** and will be complete by 12:30 PM

Please submit this form by mailing to:

I Like Pie Bake Shop – Pie Judge
175 N. Indian Hill Blvd. Suite 102B
Claremont, CA 91711

Or

Scan and email to info@ilikepienow.com

Please refer to the following pages for judging guidelines. These will also be provided to judges at the event. Thank you!

Questions about the festival? Email us at info@ilikepienow.com

Claremont Pie Festival Judging Guidelines

FIRST IMPRESSION:

Pre Slice Appearance: Basic eye appeal. To what extent does the whole pie entice you to want to try it? If it is a two-crust pie is the top crust baked evenly to a light golden color? Is there a tight seal around the edges? Is the decoration creative and appetizing?

After Slice Appearance: Consider above now that a single slice unveils the looks and consistency of the filling and crust. Fruit/berry pies should have generous, well distributed fruit as well as, good color and definition. Fruit used in quality pies should be well defined and evenly distributed. Also consider the palatability of the pie.

First Tasting: Take your first bite as you would normally, including both filling and crust. What is your first impression?

A CLOSER LOOK:

When judging taste there are two primary components of a pie that must be evaluated individually and then as a combined entity. These two components are the crust and the filling. They should first each stand on their own merits; and then blend together into a great combination. Evaluate aspects of the crust first. Then evaluate the filling. Finally, evaluate the combined end product. These are the taste aspects to consider:

Flavor: Nice aroma. Pleasant, uniform flavors which clearly represent the advertised product. All ingredients taste fresh and are well balanced. A complimentary use of spices and seasonings that is not overpowering. Generally, crust has a pleasant, mild flavor that compliments the filling. However, in some specialty pies, the crust may be used to help create flavor accents.

Mouthfeel: Smooth, uniform liquids, moderately viscous, with no chalky, gritty, pasty textures. Fruit should be well distributed, have good definition and be firm, but not overly crisp. Pastry crust should be flaky and melt in your mouth. Graham crust should be moderately firm but not chewy. Neither should be greasy or oily.

Crust Consistency: Pastry crusts should be flaky and delicate, but not fall apart too easily. They should melt in your mouth with a mild, pleasant taste that complements the filling. They should be a light golden color, baked throughout and an even thickness across the side and bottom.

Graham crusts should be firm and fully containing the filling without cracks and not falling apart. They may contain various flavors, but these should not overpower the filling flavors.

Aftertaste: Generally, most crusts should have very subtle aftertastes. Aftertastes may vary widely in fillings, however. The important aspect of an aftertaste in pie tasting is whether it is unpleasant and for how long it lingers.

Overall Impression:

After tasting and observing the pie, consider the overall impression of the pie. How memorable is this pie? Keep in mind that the crust and the filling should create a well-balanced combination of flavors, mouth-feel, aftertaste and appearance. The overall impression should be one that makes you want to have another taste of the pie.

Creativity:

Questions about the festival? Email us at info@ilikepienow.co

Rating Code
Poor = 1
Fair = 3
Good = 5
Very Good = 7
Excellent = 9

JUDGE	Entry #	Baker
FIRST IMPRESSION		
Pre Slice Appearance	Includes consistency of crust and/or topping	_____ (1-9 points)
After Slice Appearance	Based on degree of appropriate runniness,	_____ (1-9 points)
	juiciness or firmness, color and visual appeal	_____ (1-9 points)
	Savor the first bite and rate your impression	_____ (1-9 points)
	Subtotal	_____

A CLOSER LOOK		
Flavor	Strength and balance of flavor should be appealing for the type of pie. Peripheral flavors should complement main ingredients and create a pie as advertised	_____ (1-9)
Mouth feel	Appropriate consistency (i.e. thick, thin, smooth, chunky, creamy, chalky, mushy, runny, dry, sticky, etc)	_____ (1-9)
Crust	Texture, flaky, firm, mealy, soggy, undercooked, overcooked, tasty flavor. Does it complement the filling?	_____ (1-9)
Aftertaste	Wait a minute or two evaluate the aftertaste.	
	Suggested rating Pleasant (7-9); nonexistent (4-6); Unpleasant (1-3)	_____ (1-9)
	Subtotal	_____

CREATIVITY		
	• How creative is this pie?	
	Have you tried a pie like this before?	_____ (1-9)
	Subtotal	_____

OVERALL IMPRESSION		
	After scrutinizing the pie, what is your overall impression?	_____ (1-9)
	Would you buy this pie?	_____ (1-9)
	Subtotal	_____

COMMENTS

TOTAL POINTS	_____
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