

UTAH BEST CHEESEBURGER COMPETITION

Official Judging Scorecard

PURPOSE

This scorecard provides a consistent, fair, and structured framework for evaluating cheeseburgers in the Utah Cheeseburger Competition. Judges should evaluate each entry independently using the criteria and scale below.

SCORING SCALE (1–10)

Score	Description
1–3	Poor — Major flaws, unpleasant
4–6	Average — Acceptable but unremarkable
7–8	Great — Very enjoyable, minor flaws
9	Excellent — Standout quality
10	Exceptional — Best-in-class, memorable

JUDGING CRITERIA (100 POINTS TOTAL)

THE BEEF (PATTY) — 40%

Evaluate: Juiciness, seasoning balance, and overall beef quality. The beef should be the star of the burger.

Guiding Question: *If everything else were removed, would the beef still stand out?*

Score: ____ /10 → Weighted: ____ /40

THE DAIRY (CHEESE) — 30%

Evaluate: Melt quality, coverage, and flavor pairing with the beef.

Guiding Question: *Does the cheese elevate the burger or simply exist?*

Score: ____ /10 → Weighted: ____ /30

THE VESSEL (BUN) — 10%

Evaluate: Toasting level, freshness, and structural integrity from first bite to last.

Guiding Question: *Does the bun support or sabotage the burger?*

Score: ____ /10 → Weighted: ____ /10

 EXECUTION — 10%

Evaluate: Proper doneness (target medium), serving temperature, and overall build and ease of eating.

Guiding Question: *Was this burger prepared and assembled with intention?*

Score: ____ /10 → Weighted: ____ /10

 UTAH FLAIR — 10%

Evaluate: Creativity, use of local ingredients, and a clear Utah identity or story.

Guiding Question: *Does this burger represent Utah in a unique and meaningful way?*

Score: ____ /10 → Weighted: ____ /10

FINAL SCORE

TOTAL: _____ /100

TIE-BREAKER (IF NEEDED)

★ OVERALL IMPRESSION (UNWEIGHTED)

If you could only choose one burger to eat again, which would it be?

Score: ____ /10

Judge Name: _____

Establishment: _____

Burger Name: _____

Notes: _____
