



APC Crisco® National Pie Championships

2012 Judging Application

(must be 18 years old or older to judge)

Name _____

Company _____

Address _____

City, State, Zip _____

Phone _____ E-Mail _____

Briefly tell us about yourself and why you would like to be a pie judge.

Baking/cooking organizations you belong to: _____

Have you previously been a judge in the NPC? _____

Which day/days would you like to judge? (Please check)

Commercial Division, Friday, April 27th _____ Amateur Division Saturday, April 28th _____
and/or Kid's/Professional Division Sunday, April 29th _____

Of the flavors listed below which 6 would you like to judge, in order of preference:

1. _____ 2. _____

3. _____ 4. _____

5. _____ 6. _____

Do you have any allergies or strong dislikes?

Things to know:

Pies are entered in 1 of 9 categories in the commercial division

Family Pies - Wholesale Cost under \$3

Premium Pies - Wholesale Cost under \$5

Gourmet Pies - Wholesale Cost under \$7

Super Gourmet - Wholesale Cost over \$7

Single Serving Slice, Single Serving Turnover, Single Serving Pie

No Sugar Added

Independent Bakers - Pies from retail bakers costing over \$7

Commercial pies are entered in the following flavors (Amateur and/or Professional and Junior Chefs pie flavors are indicated with a *):

Apple*	Apple (Crumb Topped)
Banana Cream	Berry
Blueberry	Candy/Cookie Cream
Cherry*	Chocolate Cream*
Citrus *	Coconut Cream
Custard*	Key Lime
Nut*	Open Cream *
Open Fruit/Berry*	Peach
Peanut Butter*	Pumpkin*
Raisin*	Silk Cream
Splenda*	Sweet Potato*
Open*	Cream Cheese*
Gluten Free*	Tropical Fruits
Strawberry	Fruit/Cheese combos

Pies are judged on the following criteria

First Impression

Pre-Slicing

Consistency of crust or topping

After- Slicing (exception of single serving)

Runniness, juiciness or firmness

Overall Taste

Rate your first bite

A Closer Look

Flavor (Strength and balance)

Mouthfeel (appropriateness)

Crust (Flaky, soggy, mealy)

Aftertaste

Overall Impression

Consider the memorableness of the pie

Are you impressed?

Creativity (New Product Category only - Commercial, Amateur, Professional and Junior Chef only)

How original is this pie?

Thank you for your interest in becoming a pie judge....

You will be contacted if you are selected to become a judge at the APC Crisco National Pie Championships. Judges will meet at 9:00 AM on Friday, April 27th, Saturday, April 28th and/or Sunday, April 29th at the Caribe Royale, 8101 World Center Dr., Orlando, FL. Please arrive promptly as a brief training session will take place at this time. Depending on the number of pies entered, pie judging should end at approximately 3:30 PM. A light lunch will be served on Friday and Saturday. Please keep in mind that you need to be available for the entire period of time.

Hotel Reservations must be made before **3/30/12**. Please call the Caribe Royale 888-258-7501 or book on-line at

https://resweb.passkey.com/Resweb.do?mode=welcome_ei_new&eventID=3408346&utm_source=186&utm_medium=email&utm_campaign=4837665

to receive your reduced rate of \$129. Please keep in mind this hotel will fill early.

If you have any questions, or need additional information, please contact Linda Hoskins at 847-371-0170.

Please fill out the form above and fax, mail or email before March 30, 2012 to Linda Hoskins, American Pie Council, P.O. Box 368, Lake Forest, IL 60045 847-371-0170 or 847-687-2722, 847-371-0199 - fax, apc@piecouncil.org
www.piecouncil.org