

BARBEQUE JUDGE COURSE

The KCBS Certified Barbeque Judge (CBJ) course teaches the official judging system used at KCBS-sanctioned barbeque competitions. Participants learn KCBS rules, blind judging, scoring methods, table conduct, and the roles of judges and table captains. A table captain manages the judging table and scoring process.

The four-hour course explains how judges evaluate entries for taste, appearance, and tenderness according to KCBS standards. Instruction covers the four main meat categories: chicken, pork ribs, pork shoulder, and beef brisket.

Participants who complete the official course and meet KCBS membership requirements become KCBS CBJs and are eligible to judge KCBS-sanctioned competitions.

Course dates, requirements, and registration information are announced on the KCBS Japan website and social media.

What is KCBS?

The Kansas City Barbeque Society (KCBS), based in Kansas City, Missouri, is the world's largest BBQ competition sanctioning body with more than 500 contests held worldwide each year.

Since 1987, KCBS has set the rules, judging methods, and standards that ensure fairness, consistency, and quality at BBQ contests across the United States, Canada, Europe, South America, and Australia.

KCBS sanctions local BBQ contests in every U.S. state and many countries worldwide. It also trains Certified BBQ Judges (CBJs) and organizes two prestigious international events where winners from local contests can compete.



BBQ Judge and Table Captain



**KANSAS CITY
BARBEQUE
★ SOCIETY ★**

Japan Contest Winners to the World Stage



Competition Ribs

KCBS BBQ Contests

Types of BBQ contests:

- **Master Series:** a contest with four required meats — chicken, pork ribs, pork shoulder, and beef brisket.
- **Backyard:** a contest, with just chicken and pork ribs — ideal for new teams.
- **Single Meat:** focuses on only one meat category, such as ribs, chicken or brisket.
- **Ancillary:** fun extra categories like desserts, beans, or chef's choice — creative and open to all.



KCBS 2025 World Invitational Grand Champions

BBQ versus Grilling

In the U.S., “barbeque” and “grilling” are different cooking methods.

American **barbeque** means slow cooking with low, indirect heat on a covered grill using wood smoke — for chicken, brisket, pork, and ribs.

Grilling means fast cooking over high, direct heat — for steaks, burgers, or vegetables on a grill.

KCBS competitions follow the traditional American barbeque style: low & slow, wood-smoked BBQ.

KCBS in Japan

KCBS activities in Japan began in 2016, when official KCBS instructors held a Certified BBQ Judge course in Kawasaki in collaboration with the Japan BBQ Association (JBBQA).

KCBS Japan is working with organizers to hold KCBS-sanctioned contests and Certified Barbeque Judge (CBJ) classes.

Winners of KCBS-sanctioned contests may have opportunities to qualify for international events such as the **KCBS World Invitational** and the **American Royal** in the U.S., depending on eligibility requirements.

Visit the KCBS Japan website to learn more or contact us.

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