



Poultry Presentations & Outdoor Cooking



Cover Sheet & Score Sheets for use at District & State Competitions

Fill out this cover sheet for each contestant and make sure it is attached to the front of all score sheets

North Carolina Cooperative Extension

4-H Score Sheet for Ages: _____

Name: _____ County: _____

Age: _____ Presentation Title (if applicable): _____

Start Time: _____ End Time: _____

Judges Comments:

Each person evaluating a presentation is to score all items in all attached sheets. It is important that each item is scored and additions are double-checked for accuracy. The scoring team should compare scores and arrive at a combined score for each presenter.

There are **150 total possible points for Junior competitions** (ages 9-10 & 11-13) and there are a total of **200 points for Senior competitions** (ages 14-18) that have a presentation.

Cooking Skills _____ out of 70 pts. Sensory _____ out of 80 pts. Presentation _____ out of 50 pts.

Total Points (from all pages): _____

Contestant Final Placing: (please circle) **Gold** **Silver** **Bronze** **Other**

Judges Signature: _____ **Date:** _____

Contestant _____

National 4-H *Chicken* Barbecue Cooking Skills

	Points Scored	Comments
Equipment and Utensils (point value 5) Practical?____ Efficient?_____ Complicated?_____		
Appearance and Cleanliness (point value 5) Person and equipment initially? Person and equipment while cooking? Apron?		
Starting Fire (point value 10) Was method of lighting safe? Was person skilled in starting fire? Was extra fuel needed to start fire?		
Controlling Fire (point value 15) Was person skilled in controlling fire: Fire too hot, cook, ok? Did excessive heat require control measures? Was there excessive smoke or fire? Was charcoal added at proper time?		
Preparing Chicken for Cooking (point value 10) Skilled? Practiced safety in use of knife? Trimmed excess fat? Practiced food safety when handling chicken?		
Skill in Barbecuing (point value 25) Was chicken turned before blisters occurred? Was skin torn during turning? Was sauce uniformly applied? Did cooking start with skin side up?		
TOTAL POINTS out of 70		

Contestant _____

National 4-H *Chicken* Barbecue Sensory Evaluation

	Points Scored	Comments
Degree of Doneness* (point value 20) Drumstick (undercooked, done, overcooked) Wing (undercooked, done, overcooked) Breast (undercooked, done, overcooked)		
Appearance* (point value 15) Color (too light, moderate, too dark) Uniformity (not uniform, moderate, uniform) Burnt/blistered (severe, moderate, none) Speckled with Ash (severe, moderate, none) Skin Torn (severe, moderate, none)		
Texture* (point value 15) Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juciness (dry, moist, wet)		
Taste* (point value 25) Chicken (poor, moderate, good) Sauce (weak, moderate, too strong) Off Flavor (weak, moderate, too strong)		
After Taste* (point value 5) (strong, moderate, weak)		
TOTAL POINTS out of 80		

*Circle appropriate statement

4-H Barbecue Contest <i>Presentation Score Sheet</i>	Points Scored	Comments
<p>A. Participants (Total Points 5)</p> <p>Well groomed Dressed appropriately Voice distinct & reasonably strong Pleasant, natural, yet enthusiastic and convincing</p>		
<p>B. Subject Matter (Total Points 20)</p> <p>Accuracy, practicality & completeness of information Factual nutritional information Food Safety Appropriateness for topic chosen Participant well informed Knowledge of turkeys/broilers and industry</p>		
<p>C. Presentation (Total Points 20)</p> <p>Introduction brief & interesting Methods suited to subject matter Information given in logical manner Equipment & materials handled with ease and skill Effective use of time Visuals, easily seen & used effectively Important points summarized</p>		
<p>D. Results (Total Points 5)</p> <p>Methods & principals well taught Questions answered satisfactorily</p>		
TOTAL POINTS out of 50		