



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 Turkey 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 excessive ash dust stirred up during control measures? Was there excessive smoke or fire? Was charcoal added at proper time? | | |
| Preparing Turkey for Cooking (point value 10) Skilled? Practiced safety in use of knife? Marinating practices proper and sanitary? Practiced food safety when handling turkey? | | |
| Skill in Barbecuing (point value 25) Was turkey turned often enough to prevent burning? Was person skilled in turning turkey? Was sauce uniformly applied? | | |
| TOTAL POINTS out of 70 | | |

Contestant _____

National 4-H Turkey Barbecue Sensory Evaluation

| | Points Scored | Comments |
|---|---------------|----------|
| Degree of Doneness* (point value 20) Outer part of breast filet: (undercooked, done, overcooked) Center of breast filet: (undercooked, done, overcooked) | | |
| Appearance* (point value 15) Color (too light, moderate, too dark) Uniformity (not uniform, moderate, uniform) | | |
| Texture* (point value 15) Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juiciness (dry, moist, wet) | | |
| Taste* (point value 25) Turkey (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 | | |