

HAMILTON COUNTY 4-H BEEF BARBECUE SCORE SHEET

Name _____

Club _____

Division _____

Grade _____

Placing _____

Equipment	Points	Comments
Safe?	(10)	
Clean?		
Laid out neatly?		
Operator skilled in use?		
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The Fire	(15)	
4-H'er confident?		
Method of lighting safe?		
Fire start well?		
Coals given time to heat properly?		
Good control of fire?		
Enough time to finish?		
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Timing	(15)	
Time given confidently as to when beef would be done?		
Beef done at prescribed time?		
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Appearance	(20)	
Good Color?		
Uniform appearance?		
Blistered? Torn?		
Nice balance of sauce to beef?		
Burned or covered with ash?		
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Doneness	(20)	
Tender, moist?		
Dry, tough?		
Overcooked, undercooked?		
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Taste	(20)	
Great beef taste predominates?		
Pleasing balance of ingredients?		
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Total points (100)	_____	Judge _____