

CHICKEN BARBECUE SCORE SHEET

Name \_\_\_\_\_

Club \_\_\_\_\_

Division \_\_\_\_\_ Grade \_\_\_\_\_ Placing \_\_\_\_\_

	<u>Points</u>	<u>Comments</u>
<u>Equipment</u>	(10)	
Safe?		
Clean from beginning to end?		
Laid out neatly?		
Operator skilled in use?		
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<u>The Fire</u>	(15)	
4-H'er confident?		
Method of lighting safe?		
Fire start well?		
Coals given time to heat properly before chicken put on?		
Good control of fire?		
Enough heat to finish?		
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<u>Timing</u>	(15)	
Time given confidently as to when chicken would be done?		
Chicken done at prescribed time?		
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<u>Appearance</u>	(20)	
Nicely browned?		
Uniform in appearance?		
Burned? Blistered?		
Torn?		
So much sauce chicken can't be seen?		
Covered with ash?		
Presentation to judge?		
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<u>Doneness</u>	(20)	
Leg bone loose?		
Breast fully done?		
Tough? Tender?		
Overcooked?		
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<u>Taste</u>	(20)	
Texture—Moist or Dry?		
Flavor pleasing? Strong? Too spicy?		

TOTAL POINTS \_\_\_\_\_