

# 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?                                    |               |                 |
| <u>The Fire</u>                                             | (15)          |                 |
| 4-H'er confident?                                           |               |                 |
| Method of lighting safe?                                    |               |                 |
| Fire start well?                                            |               |                 |
| Coals given time to heat properly<br>before chicken put on? |               |                 |
| Good control of fire?                                       |               |                 |
| Enough heat to finish?                                      |               |                 |
| <u>Timing</u>                                               | (15)          |                 |
| Time given confidently as to when<br>chicken would be done? |               |                 |
| Chicken done at prescribed time?                            |               |                 |
| <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?                                      |               |                 |
| <u>Doneness</u>                                             | (20)          |                 |
| Leg bone loose?                                             |               |                 |
| Breast fully done?                                          |               |                 |
| Tough? Tender?                                              |               |                 |
| Overcooked?                                                 |               |                 |
| <u>Taste</u>                                                | (20)          |                 |
| Texture—Moist or Dry?                                       |               |                 |
| Flavor pleasing? Strong? Too spicy?                         |               |                 |

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