

Barbecue (Not a State Fair Project)

(To enroll in the Barbecue project, select Foods: Barbecue in 4HOnline.)

- Reminder: Posters need to be turned in during pre-fair project check-in, and not the day of the Barbecue Judging.
- Tables MAY be provided, but 4-H'ers are allowed to bring their own tables.
- Two chairs will be provided, but you may bring your own chairs.
- Exhibitors may decorate the theme table and wear decorative clothing or items to match the theme. Exhibitors must do all decorating by themselves.
- The theme table may not be larger than 4'X4' and cannot be shared with another Exhibitor.
- Exhibitors will draw for 15 minute time slots to present their food to the judge. Food needs to be ready at the beginning of the time slot.
- Exhibitors will draw for a position/location in the cooking/grilling area. The positions will be marked off the night before the contest.
- Exhibitors may bring their own pop-up tents. The cook-off will not be automatically cancelled if it rains.
- Exhibitors may NOT share utensils during the contest, however, Exhibitors may LOAN their utensils to another Exhibitor for the duration of the contest.
- Exhibitors MUST have a fire extinguisher.
- Exhibitors MUST have a water bottle.
- Exhibitors MUST have an apron/chef jacket.
- Exhibitors MUST have a hair-net/ball cap/ or hair pulled back away from face.
- Exhibitors CANNOT use facility or fairground appliances (ex. New Bethel or Junior Leaders booth) for refrigeration or freezing. Everything must be in your own coolers.

Exhibit Requirements

Beginner: Grades 3, 4 and 5:

Exhibit Requirements:

1. Barbecue at least two different types of meats to learn the techniques of cooking outdoors.
2. Adhere to safety rules when barbecuing.
3. Learn to test foods for doneness, taste and appearance.
4. Keep records of costs of supplies and foods.
5. Complete 4-H record sheet.

Exhibit:

Grade 3: Any one meat and a poster

Grade 4: Any one meat with marinate or sauce and a poster

Grade 5: Any two meats and a poster

Intermediate: Grades 6, 7 and 8:

Exhibit Requirements:

1. Barbecue at least three different types of meats to learn the techniques of cooking outdoors.
2. Cook other foods on the grill, such as potatoes, breads and vegetables.
3. Adhere to safety rules when barbecuing.
4. Learn to test foods for doneness, taste and appearance.
5. Keep records of costs of supplies and foods.
6. Complete 4-H record sheet.

Exhibit:

- Grade 6: Any one meat, one side cooked on the grill, and a poster. Set table including drinks.
- Grade 7: Any one meat, one side cooked on the grill, another choice side (non-grilled) and a poster. Set table including drinks.
- Grade 8: Any two meats, one side cooked on the grill, another choice side (non-grilled) and a poster. Set table including drinks.

Advanced: Grades 9, 10, 11 and 12:

Exhibit Requirements:

1. Barbecue at least three different types of meats to learn the techniques of cooking outdoors.
2. Cook other foods on the grill, such as potatoes, breads, vegetables, and desserts.
3. Adhere to safety rules when barbecuing.
4. Learn to test foods for doneness, taste and appearance.
5. Keep records of costs of supplies and foods.
6. Complete 4-H record sheet.

Exhibit:

- Grade 9: Any one meat, one side and one dessert cooked on the grill, another choice side (non-grilled) and a poster. Set table including drinks.
- Grade 10: Any two meats, one side and one dessert cooked on the grill, at least one other choice side (non-grilled) and a poster. Set table including drinks.
- Grade 11: Any two meats, one side and one dessert cooked on the grill, at least one other choice side (non-grilled) and a poster. Incorporate a theme into your barbecue. Set table including drinks.
- Grade 12: Any two meats, one side and one dessert cooked on the grill, at least one other choice side (non-grilled) and a poster. Incorporate a theme into your barbecue. Set table including drinks.

Posters: Posters need to be brought to the Community Building during pre-fair judging. Posters will be displayed in Community Building until Barbecue judging. Posters will be judged during cook-off and will be included in final judging results. Suggestions for poster include: menu, recipe, cost, marinate, different cuts of meat, different ways to barbecue, supplies used or needed, etc.

4-H'ers are responsible to bring all supplies needed (ex. table, chair, grill, plate to display finished product, utensils, meat, timer and whatever needed to prepare the meat.) 4-H'ers may begin at whatever time necessary to have meat ready to serve at exhibit time. Commercial or homemade barbecue sauce may be used as desired. Judging will be on doneness, taste, and appearance, including poster. Record sheets should be brought to judging.

There is no state fair exhibit for this project.

Last modified 11/1/14. Title updates 11/2020