



Project Title: COUNTY: Grilling

Description: *See Food Safety Policy in Foods - Baked Items*

The purpose of the Grilling Project is to provide members with a general knowledge for grill safety and proper handling/ preparation of foods to be grilled. Youth can participate in one or both of the following:

- Grilling: 3 Division Champions (Beginner, Intermediate, Advanced) - Grand and Reserve Awarded
- Poster: 3 Division Champions (Beginner, Intermediate, Advanced) - Grand and Reserve Awarded
- Beginner: Grades 3-5
- Intermediate: Grades 6-8
- Advanced: Grades 9-12

General Rules:

- Grilling posters will be entered the same day as the cook-off.
- Each member competing in the grilling competition will furnish his/her own grill, charcoal, lighter fluid, grilling utensils, items to be grilled, and sauce/spices. Additionally, exhibitors should bring a folding table/card table to use in food preparation/presentation. Exhibitors are encouraged to bring a folding table cloth as well as a chair. (Themed presentations are allowable.)
- Electric, charcoal and gas grills are permitted.
- All grills will be inspected prior to the fair. If grills do not meet safety standards, the member will be disqualified. NOTE: If the member turns in a completed record sheet or manual, and is subsequently disqualified for safety issues, the member will still be counted complete for this project.
- Members must assemble at the grilling site 30 minutes prior to start time.
- A 3 hour time limit will be enforced for preparing food from start to finish including coal preparation.
- Members must work alone unless an emergency arises and officials agree to a change in procedure. Contestants may have help moving their grills, tables, and supplies to the grilling area.

- Exhibitors should bring a platter or plate on which the finished product will be displayed. NOTE: Please prepare enough samples for at least three judges.
- All exhibitors will be scored by judges based upon the criteria on the scorecard.
- No alcohol is allowed in recipes or in displays.
- Sharing between contestants is not permitted, as each contestant must set-up and start his or her own grill. Where there are multiple contestants from the same family, each should have separate grills, tables, and other supplies.
- Grills may be covered or uncovered.
- Barbecue sauce may be either commercial or private recipes.
- Contestants are expected to police their respective areas at the conclusion of the contest. Trash bins will be provided.
- Two workshops are being planned. It is highly recommended that you attend. Grill inspection, food safety, grilling and smoking foods are just some of the topics being planned.
- This project has open judging.

Exhibit Guidelines:

Grilling

Beginner Grades 3-5 (Suggested): Choice of (fully cooked RTE) hotdog, sausage, brats; proper garnish and bun (Adult assistance in starting the coals will not count against members in this level.)

Intermediate Grades 6-8(Suggested): Choice of hamburger, pork burger, raw bratwurst; proper garnish and bun (Adult assistance in starting the coals will not count against members in this level.)

Advanced: Grades 9-12(Suggested): Prepare a full grilled meal including any type of protein to include but not limited to: boneless chicken breast, shrimp, pork, burger, sausage, beef steak, bone in chicken, or salmon AND two grilled sides

Poster

- Beginner: Grades 3-5(Suggested)
- Exhibit a poster (following the established poster policy) on safety in barbecuing and/or food preparation. For example: grill safety, grill maintenance, how to start a fire, cooking meat, thawing meat, handling meat, use of utensils, and/or general preparation. Select a topic that is age/grade appropriate.
- Intermediate: Grades 6-8 (Suggested)

- Exhibit a poster (following the established poster policy) on safety in barbecuing and/or food preparation. For example: grill safety, grill maintenance, how to start a fire, cooking meat, thawing meat, handling meat, use of utensils, and/or general preparation. Select a topic that is age/grade appropriate.
- Advanced: Grades 9-12 (Suggested)
- Exhibit a poster (following the established poster policy) on safety in barbecuing and/or food preparation. For example: grill safety, grill maintenance, how to start a fire, cooking meat, thawing meat, handling meat, use of utensils, and/or general preparation. Select a topic that is age/grade appropriate.