Foods: Barbecue

Project Leader: Craig Sheets

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Project Description:

Study the fundamentals of grilling and safety techniques.

Exhibit Requirements: For all divisions, BBQ Setup & Grilled Meat exhibit and completed record sheet.

1. Participants are responsible for selecting and purchasing the meat of their choice.
2. Meat must be purchased from a retailer or packaged in state or in USDA stamped packaging. It must be stored in this original, unopened stamped packaging, according to safety guidelines, until the time of grilling. This means no marinating until after meat has been through the check-in process
3. Meat must be stored according to safety guidelines until the time of grilling. You may choose the meat category you would like to grill, as long as it meets your grade level requirements. Each participant must use a charcoal grill, which they provide, and are encouraged to have a pop-up tent for protection during the contest.
4. Judging will be based on safety and sanitation, as well as the appearance, taste, and tenderness of the meat.
5. The grilled project will be presented to the judge in the container provided by the superintendent.
6. No food garnishes may be added to the exhibit.
7. Each participant may choose a grilling theme and decorate the grilling area. The theme will be a separate competition, which will not be separated by grade. This is not a requirement to complete the project. However, a theme score will be included for an overall sweepstakes winner.
8. You are welcome and encouraged to have a picnic with your family and friends, however, only your specific barbecued item or items will be judged.

Grade Requirements

**Note:** Participants who are awarded Champion in their division will move to the next division the following year, regardless of their grade.

Beginner - 3rd thru 5th

Grill one meat – Beef-Ribeye.

Intermediate - 6th thru 8th

Grill two meats – Beef-Ribeye and Pork Chop.

Advanced - 9th thru 12th

Grill two meats – Beef-Ribeye and Pork Chop and one grilled side item.

NO STATE FAIR ENTRY