

CHICKEN BARBECUE 9-10 / 11-12

	Poor	Fair	Good	Excellent	Comments
Degree of Doneness* Drumstick (undercooked; done; overcooked) Wing (undercooked; done; overcooked) Breast (undercooked; done; overcooked)					
Appearance* Color (too light; moderate; too dark) Burnt (severe; moderate; none) Skin torn (severe; moderate; none)					
Texture* Chewiness (tough; chewy; tender) Rubbery (much; moderate; none) Juiciness (dry; moist; wet)					
Taste* Taste of meat (poor; moderate; good) Sauce (weak; moderate; too strong) Flavor (weak; moderate; too strong)					
After Taste* (strong; moderate; weak)					
TOTALS					

*Circle appropriate statement

Judge's Signature

Date

Cooking Skills

«NAME»

	Poor	Fair	Good	Excellent	Comments
Equipment and Utensils Practical? Efficient?					
Appearance and Cleanliness Of person (initially) Equipment (initially) In operation					
Starting Fire Was method of lighting safe? Was person skilled in starting fire?					
Controlling Fire Was charcoal added at proper time? Skilled in controlling fire? Fire too hot; too cool; ok? Did excessive heat require control measures? Was there excessive smoke or fire?					
Preparing Meat for Cooking Skilled? Practiced food safety? Were marinating practices proper and sanitary?					
Skill in Barbecuing Was meat turned often enough to prevent burning? Was person skilled in turning meat? Was person skilled spreading sauce?					
Time Was cooking completed in prescribed time?					
TOTALS					