

## CHICKEN BARBECUE 13-18

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

\*Circle appropriate statement

\_\_\_\_\_  
 Judge's Signature

\_\_\_\_\_  
 Date

## Cooking Skills

«NAME»

	Poor	Fair	Good	Excellent	Comments
<b>Equipment and Utensils</b>  Practical? Efficient?					
<b>Appearance and Cleanliness</b>  Of person (initially) Equipment (initially) In operation					
<b>Starting Fire</b>  Was method of lighting safe? Was person skilled in starting fire?					
<b>Controlling Fire</b>  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?					
<b>Preparing Meat for Cooking</b>  Skilled? Practiced food safety? Were marinating practices proper and sanitary?					
<b>Skill in Barbecuing</b>  Was meat turned often enough to prevent burning? Was person skilled in turning meat? Was person skilled spreading sauce?					
<b>Time</b>  Was cooking completed in prescribed time?					
<b>TOTALS</b>					

## Presentation Score Sheet (Seniors Only)

«NAME»

Factors	Poor	Fair	Good	Excellent	Comments
<b>Was Participant...?</b>					
Well-groomed					
Dressed appropriately					
Voice distinct and reasonably strong					
Pleasant and natural					
Enthusiastic and convincing					
<b>Subject Matter</b>					
Accuracy, practicality and completeness of information					
Factual nutritional information					
Appropriateness for topic chosen					
Participant well informed					
Knowledge of turkey/broiler industry					
<b>Presentation</b>					
Introduction brief and interesting					
Method suited to subject matter					
Information given in logical manner					
Effective use if time					
Visuals easily seen and used effectively					
Important points summarized					
<b>Results</b>					
Methods and principles well taught					
Questions answered satisfactorily					
<b>TOTALS</b>					