

# CHICKEN BARBECUE SCORE SHEET

Name \_\_\_\_\_

Club \_\_\_\_\_

Division \_\_\_\_\_ Age \_\_\_\_\_ Placing \_\_\_\_\_

	<u>Points</u>	<u>Comments</u>
<b>Equipment</b>	<b>(10)</b>	
Safe?		
Clean in the beginning?		
Laid out neatly?		
Operator skilled in use?		
<b>The Fire</b>	<b>(15)</b>	
4-H'er confident?		
Method of lighting safe?		
Fire start well?		
Coals given time to heat properly before chicken put on?		
Good control of fire?		
Enough heat to finish?		
<b>Timing</b>	<b>(15)</b>	
Time given confidently as to when chicken would be done?		
Chicken done at prescribed time?		
<b>Appearance</b>	<b>(20)</b>	
Nicely browned?		
Uniform in appearance?		
Burned? Blistered?		
Torn?		
So much sauce chicken can't be seen?		
Covered with ash?		
Presentation to judge?		
<b>Doneness</b>	<b>(20)</b>	
Leg bone loose?		
Breast fully done?		
Tough? Tender?		
Overcooked?		
<b>Taste</b>	<b>(20)</b>	
Texture Moist or Dry?		
Flavor pleasing? strong? too spicy?		

TOTAL POINTS \_\_\_\_\_