

Contestant No. \_\_\_\_\_

Judge's Initials. \_\_\_\_\_

Date \_\_\_\_\_

**National 4-H Chicken Barbecue  
Cooking Skills**

	<b>Points Scored</b>	<b>Comments</b>
<b>Equipment and Utensils (point value 5)</b> Practical? ____ Efficient? ____ Complicated? ____ Timely? ____ Appropriately arranged? ____ Cleanup of work area and equipment? ____ Contestant furnished appropriate recipe card? ____		
<b>Appearance and Cleanliness (point value 5)</b> Person and equipment: Initially: (inappropriate, marginal, appropriate) While cooking:(inappropriate, marginal, appropriate) Apron/Attire: (inappropriate, marginal, appropriate)		
<b>Starting Fire (point value 10)</b> Was skill demonstrated in starting fire? (yes) (no) Was method of lighting safe? (yes) (no) Was extra fuel needed to start fire? (yes) (no)		
<b>Controlling Fire (point value 15)</b> Was person skilled in controlling fire: (yes) (no) Was there excessive smoke or flame? (yes) (no) Fire and heat control (too hot, appropriate, too cool) Excessive heat required control measures? (yes) (no) -excessive ash dust stirred up? (yes) (no) (NA) If needed, was charcoal added properly (yes) (no) (NA)		
<b>Preparing Chicken for Cooking (point value 10)</b> Demonstrated overall cooking skills? (yes) (no) Safe use of knife? (yes) (no) Trimmed excess fat? (yes) (no) Safe handling of uncooked chicken: (inappropriate, marginal, appropriate)		
<b>Skills in Barbecuing (point value 25)</b> Did cooking start with skin side up? (yes) (no) Was chicken turned before blistering? (yes) (no) Was skin torn stuck to grill? (yes) (no) Was sauce uniformly applied? (yes) (no) Food safety issues observed: (cleanliness, contamination, handling, check for doneness)		
<b>TOTAL POINTS</b>		

Circle or Check appropriate statement