

# 2018 CHICKEN BARBECUE CONTEST

## at the IRC Firefighters Fair



Indian River County Youth  
Livestock and Horticulture Inc

### PURPOSE OF THE CONTEST:

1. To develop leadership talents and to work toward achieving the broad objectives of developing sound character and effective citizenship.
2. To help youth develop skills in the preparation and use of chicken and to acquire the ability to express their ideas proficiently and efficiently through participation in projects, talks, discussions, demonstrations and exhibits.

### RULES AND INFORMATION:

1. Contest sequence for cooking and presentation will be announced at the contest briefing prior to the contest. The contestants will be scored for [barbecue skills](#), [sensory evaluation](#), and [presentation](#) by three sets of judges according to the [barbecue score sheets](#).
2. Following arrival and delivery of their supplies to the grilling or presentation location, contestants will work alone or team, except in case of an emergency, as determined by contest monitors.
3. Contestants are responsible for keeping their cooking and presentation areas tidy and for clean-up as well as removal of their equipment and supplies.

### PRODUCTION COOKING AND SENSORY EVALUATION:

1. Each contestant will prepare **TWO** 1¼ to 1½ pound chicken halves provided to them by the contest monitors. They will be evaluated during the preparation of their chicken by judges utilizing the barbecue skills score sheet.
2. There will be a 2½ hour time limit for the preparation of the chicken. The chicken will not be available to the contestant prior to the contest starting time. The fire may not be lit until the contest starting time. Chicken shall not be marinated prior to start of the contest. Parboiling and/or deep-frying competition meat is not

allowed. Contestant may not inject or insert any fluid, sauce, or additive into the chicken. Chicken halves may not be placed in baskets to aid in turning.

3. Barbecue grills will be provided for all contestants, which they will be required to use. Each contestant will be assigned a cooking space and grill along with a work area of one half of a 4 foot by 8 foot folding table adjacent to their grill. Contestants need to bring their own charcoal and lighter fuel. Self-starting charcoal or automatic fire starter blocks will not be permitted. Chimney-starters may be used but such devices must be placed inside the grill before and during ignition and removed from the grill prior to addition of the chicken for cooking. Fire is restricted to inside the provided grill. Burning materials outside the grills will be considered as a fire hazard. The use of non-charcoal combustible fuel is to be limited. Accessories such as spits, augers, or forced draft are not permitted. Electricity will not be provided or used.

The Aussie Walk-A-Bout Portable Charcoal Grill is a pre-assembled unit that is great for backyard use, camping, tailgating and picnicking. This grill features folding legs and a locking bowl and hood for convenient transport and storage.



- 332 sq. in. cooking area offers space for cooking many of your favorite foods
  - Chrome-plated adjustable cooking grid for temperature control
  - Ash removal system for easy cleaning
  - Hood and bowl vents help provide airflow control
  - Folding legs, locking hood and bowl and easy-rolling wheels for portability
  - Hook for convenient hanging storage
1. All other equipment and supplies, including sauce, must be furnished by the contestant. Sauce, if used, may be commercial or private recipe (description must be provided to judges on the recipe card to assist during flavor and appearance evaluation). Contestants are expected to use a meat thermometer. Commercial devices for covering of meat during cooking will not be permitted; only aluminum foil wrap may be used.
  2. Contestant must provide recipe or preparation outline cards describing sauce, rubs, or other treatments associated with the cooking of the chicken to include ingredients and special instructions if necessary for food safety, relating to these ingredients such as keeping sauce ingredients either cool or heated. **NOTE:**

Three (3) copies on note card stock, single 3 inch by 5 inch size preferred containing these cooking instructions or recipe must be provided to judges.

**Recipe cards** need to include the following information:

- a. Name of recipe and contestant number
  - b. Ingredients and general cooking instructions
  - c. If special cooking techniques were used to achieve unique flavoring
3. Contestant is to have turned in product by the end of stated cooking time. Contestants will be notified 15 minutes prior to the end of the cooking time. Each contestant will present ONE intact, barbecued chicken halves to the panel of judges at the conclusion of their cooking time on plates or containers provided. No garnishes, dips or additional items shall be presented on the plates or submitted to the judges. Note that one recipe card or cooking outline card for the sensory judges must accompany the product. Product will be evaluated using the [sensory score sheets](#).