

## HAMILTON COUNTY 4-H CHICKEN BARBECUE SCORE SHEET

Exhibitor Number \_\_\_\_\_ Name \_\_\_\_\_

Club \_\_\_\_\_

Division \_\_\_\_\_ Grade \_\_\_\_\_ Placing \_\_\_\_\_

Cut of Meat \_\_\_\_\_

Equipment	Points	Comments
Safe?	(20)	
Clean?		
Laid out neatly?		
Sanitizer?		
Operator skilled in use?		
<b>The Fire</b>	<b>(20)</b>	
4-H'er confident?		
Method of lighting safe?		
Fire start well?		
Coals given time to heat properly?		
Good control of fire?		
Enough time to finish?		
<b>Timing</b>		
4-H'er confident in giving time when the chicken would be done?		
Chicken done at prescribed time?		
<b>Appearance</b>	<b>(20)</b>	
Nicely browned?		
Uniform in appearance?		
Blistered? Torn?		
Nice balance of sauce to chicken?		
Burned or covered with ash?		
<b>Doneness</b>	<b>(20)</b>	
Leg bone loose?		
Breast fully done?		
Tender, moist?		
Dry, tough?		
Overcooked, undercooked?		
<b>Taste</b>	<b>(20)</b>	
Texture moist or dry?		
Pleasing balance of ingredients?		

Total points (100) \_\_\_\_\_ Judge \_\_\_\_\_