Indiana

4-H CLUB RECORD

4-H CHICKEN BARBECUING PROJECT

Name_____ 19____

Age_____ Year of birth_____ Month_____ Day_____

Address_____

Name of Club_____ County_____

Number of years in 4-H_____

Number of poultry projects previously completed_____

List other poultry projects carried this year_____

_____

_____

Name of Parent or Guardian_____

Signature of leader_____ Date_____

Check the correct square for this project

Division	Year
Intermediate	1 ☐
	2 ☐
Advanced	1 ☐
	2 ☐
	3 ☐
	4 ☐
	5 ☐

SUMMARY OF ACTIVITIES

Number of times chicken was barbecued_____

Total persons served_____

Number of demonstrations given_____

Name of demonstration or demonstrations given_____

_____

_____

List chicken barbecue contests entered_____

_____

_____

Awards received for this project_____

TOTAL INCOME $_____

TOTAL EXPENSES $_____

PROFIT OR LOSS $_____

Bar-B-Q Project

RECEIPTS

Meals or Servings Sold

Date	Number people served	Value per serving	Income
Example			
5/15/68	4	1.25	5.00

Total Receipts $ _____

Surplus Broilers Sold (cooked or raw)

Date	Number sold	Value/Bird	Income

Total Receipts $ _____

Meals or Servings Eaten and Not Paid for*

Date	Number served	Value per serving	Income (estimated)

Total Receipts $ _____

Sales or Credit for Unused Supplies

Date	Description of item	Value per unit	Income

Total Receipts $ _____

* When friends or family are served, the same price should be used as when a commercial barbecue is held.

Bar-B-Q Project

EXPENSES

Poultry

Date	Number	Pounds	Price per pound	Cost

Total Cost $ _____

Other Food

Date	Item	Quantity	Cost

Total Cost $ _____

Sauce

Date	Item	Quantity	Cost

Total Cost $ _____

Supplies

Date	Item	Quantity	Cost

Total Cost $ _____

Miscellaneous

Date	Item	Quantity	Cost

Rental grill $ _____

Total Cost $ _____

BREAKDOWN OF INCOME AND EXPENSES

EXPENSES

	Amount
1. Cost of dressed poultry	_____
2. All other food	_____
3. Sauce	_____
4. Supplies	_____
5. Miscellaneous	_____
Total Expenses $	_____

INCOME

	Amount
1. Meals or servings sold	_____
2. Meals or servings eaten and not paid for	_____
3. Surplus broilers sold (cooked or raw)	_____
4. Sales or credit for unused supplies	_____
Total Income $	_____
Total Expenses $ (from column 1)	_____
PROFIT or LOSS $	_____

MY PERSONAL EXPERIENCES

Report here the new skills and additional knowledge the Bar-B-Q project has helped you develop.

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