

4-H Poultry Program

Rodney Temple 571-2244

4-H Leader

PURPOSES & OBJECTIVES

Purposes:

1. To demonstrate and teach proper skills and techniques to use in preparation and use of poultry meat.
2. To acquire the ability to express their ideas through participation in projects, demonstrations, and exhibits.
3. To acquire knowledge and improve understanding of the economy, versatility and nutritional value of poultry meat and its relationship to human nutrition and health.

Objectives:

1. To provide an opportunity for 4-Her's to develop and use communication skills.
2. To create an environment for competition to select and recognize outstanding demonstrators.
3. To develop self-confidence in the 4-H member.
4. To research and develop a current knowledge base in selected subject matter area.
5. To teach and share current information with others.

GENERAL INFORMATION & RULES

Eligibility:

1. Each contestant must be currently enrolled in a bona-fide 4-H program in Indian River County. Contestants must be 14 years of age or older as of January 1 of the current year to be eligible to move on to the National level competition.
2. A contestant is only eligible to represent Indian River County in one barbecue contest at a National level. Once you have gone to the National Contest in either barbecue category, you are no longer eligible to compete in a barbecue contest.

Rules:

1. Each contestant will prepare two 1 ¼ to 1 ½ pound chicken halves provided to them by the contest monitors and make an oral presentation to the judges.
2. There will be a 2-½ hour time limit on the preparation of the chicken. Points will be deducted for extra time used. One point will be deducted for every five minutes late.
3. Contestants will provide their own barbecue grill, charcoal, lighter fluid, other equipment and supplies, including sauce. Sauce may be commercial or a private recipe (recipe must be provided to the judges). No match light charcoal, or commercial devices for covering of meat during cooking, will be permitted.
4. The chicken will not be available to the contestants prior to contest starting time.
5. The contestant may not inject any fluid or sauce into the chicken.
6. Each contestant will present two barbecued chicken halves to the panel of judges at the conclusion of their presentation.
7. An illustrated presentation, including factual information about broilers, will be made by each contestant (see score sheet). Contestants will be allotted a maximum of 10 minutes for presentation. Judges will have up to 3 minutes for questions directed to contestants. Posters and tabletop graphics will be allowed.
8. No contestant will be allowed to have any means of identification as to name or unit represented.
9. Contestants will work alone, except for setting up for demonstration or in case of emergency, as determined by contest monitors.

Score Sheet

Contestant # _____

Date _____

Chicken Barbecue Cooking Skills	Points	Comments
<p style="text-align: center;">Equipment and Utensils Point Value 5</p> <p>Practical?__ Efficient?__ Complicated?__</p>		
<p style="text-align: center;">Appearance and Cleanliness Point Value 10</p> <p>Person and equipment initially? Person and equipment while cooking? Apron?</p>		
<p style="text-align: center;">Starting Fire Point Value 10</p> <p>Was method of lighting safe? Was person skilled in starting fire? Was extra fuel needed to start fire?</p>		
<p style="text-align: center;">Controlling Fire Point Value 15</p> <p>Was person skilled in controlling fire: Fire too hot? Did it cook ok? Did excessive heat require control measures? Was there excessive smoke or fire? Was charcoal added at proper time?</p>		
<p style="text-align: center;">Preparing Chicken for Cooking Point Value 10</p> <p>Skilled? Practiced safety in use of knife? Trimmed excess fat? Practiced food safety when handling food?</p>		
<p style="text-align: center;">Skill in Barbecuing Point Value 25</p> <p>Was chicken turned before blisters occurred? Was skin torn during turning? Was sauce uniformly applied? Did cooking start with skin side up?</p>		
TOTAL POINTS		