

Contestant No. _____

Date: _____

4-H Chicken Barbecue Cooking Skills

	Points Scored	Comments
Equipment and Utensils (point value 5) Practical? ____ Efficient? ____ Complicated? ____ _		
Appearance and Cleanliness (point value 5) Person and equipment initially? Person and Equipment while cooking? Apron?		
Starting Fire (point value 10) Was method of lighting safe? Was person skilled in starting fire? Was extra fuel needed to start fire?		
Controlling Fire (point value 15) Was person skilled in controlling fire: Fire too hot, cook, ok? Did excessive heat require control measures? Was there excessive smoke or fire? Was charcoal added at proper time?		
Preparing Chicken for Cooking (point value 10) Skilled? Practiced safety in use of knife? Trimmed excess fat? Practiced food safety when handling chicken?		
Skill in Barbecuing (Point value 25) Was chicken turned before blisters occurred? Was skin torn during turning? Was sauce uniformly applied? Did cooking start with skin side up?		
TOTAL POINTS		