

Contest: Beef

Contestant No: _____

Judge's Initials: _____

Date: _____

4-H Barbecue Contest

Presentation Score Sheet

	Points Scored	Comments
A. Participants (Total Points 10) <ul style="list-style-type: none">• Well groomed• Dressed appropriately• Voice distinct & reasonably strong• Pleasant, natural, yet enthusiastic and convincing		
B. Subject Matter (Total Points 25) <ul style="list-style-type: none">• Participant well informed and demonstrated knowledge of beef industry• Information presented accurately, practicality and adequately addressed• Incorporated factual nutritional information and addressed food safety issues.		
C. Presentation (Total Points 25) <ul style="list-style-type: none">• Introduction brief & interesting• Methods suited to subject matter and venue• Information given in logical manner• Equipment & materials handled with ease and skill with visuals, easily seen and understood• Effective use of time• Important points summarized		
D. Results (Total Points 10) <ul style="list-style-type: none">• Overall effectiveness of presentation Questions answered satisfactorily		
TOTAL POINTS		

Contest: Beef

Contestant No: _____

Judge's Initials: _____

Date: _____

4-H Barbecue Contest
Sensory Score Sheet

(Circle appropriate statement for each criteria)	Points Scored	Comments
A. Appearance (Total Points 15) <ul style="list-style-type: none"> • Color too light moderate too dark • Uniformity not uniform moderate uniform • Burnt/Blistered severe moderate none • Speckled with Ash severe moderate none 		
B. Degree of Doneness (Total Points 20) <p style="text-align: center;">undercooked done overcooked</p>		
<p><i>NOTE: If the product handed in is severely undercooked and the judges deem it unsafe to eat, sensory evaluation will end here and zeros given to the remaining categories.</i></p>		
C. Texture (Total Points 15) <ul style="list-style-type: none"> • Chewiness tough chewy tender • Rubbery much moderate none • Juiciness dray moist wet 		
D. Flavors (Total Points 25) <ul style="list-style-type: none"> • Beef poor moderate good excellent • Sauce weak moderate too strong • Off Flavor weak moderate too strong • BBQ Flavor weak moderate too strong 		
E. After Taste (Total Points 5) <p style="text-align: center;">strong moderate weak none</p>		
TOTAL POINTS		

Contest: Beef

Contestant No: _____

Judge's Initials: _____

Date: _____

4-H Barbecue Contest
Cooking Skills Score Sheet

(Circle appropriate statement for each criteria)	Points Scored	Comments
A. Equipment and Utensils (Total Points 5) <ul style="list-style-type: none"> • Practical? YES NO • Efficient? YES NO • Complicate? YES NO • Timely? YES NO • Appropriately arranged? YES NO • Cleanup of work area and equipment? YES NO • Constestant furnished appropriate recipe card? YES NO 		
B. Appearance and Cleanliness (Total Points 5) (person and equipment) <ul style="list-style-type: none"> • Initially Inappropriate Marginal Appropriate • While cooking Inappropriate Marginal Appropriate • Apron/Attire Inappropriate Marginal Appropriate 		
C. Starting Fire (Total Points 10) <ul style="list-style-type: none"> • Was skill demonstrated in starting fire? YES NO • Was method of lighting fire safe? YES NO • Was extra fuel needed to start fire? YES NO 		
D. Controlling Fire (Total Points 15) <ul style="list-style-type: none"> • Was person skilled in controlling fire? YES NO • Was there excessive smoke or flame? YES NO • Fire and heat control Too Hot Appropriate Too Cool • Excessive heat required control measures? YES NO • Excessive ash dust stirred up? YES NO N/A • If needed, was charcoal added properly? YES NO N/A 		
E. Preparing Beef for Cooking (Total Points 10) <ul style="list-style-type: none"> • Demonstrated overall cooking skills YES NO • Safe use of knife? YES NO • Trimmed excess fat? YES NO • Safety handling of uncooked beef? Inapproriate Marginal Appropriate 		
E. Skills in Barbecuing (Total Points 25) <ul style="list-style-type: none"> • Was beef turned before blistering? YES NO • Was meat stuck to grill? YES NO • Was sauce uniformly applied? YES NO • Food safety issues observed: Cleanliness Contamination Handling Check for doneness 		
TOTAL POINTS		

Contest: Chicken

Contestant No: _____

Judge's Initials: _____

Date: _____

National 4-H Chicken Barbecue

Presentation Score Sheet

	Points Scored	Comments
A. Participants (Total Points 10) <ul style="list-style-type: none">• Well groomed• Dressed appropriately• Voice distinct & reasonably strong• Pleasant, natural, yet enthusiastic and convincing		
B. Subject Matter (Total Points 25) <ul style="list-style-type: none">• Participant well informed and demonstrated knowledge of chicken/poultry industry• Information presented accurately, practicality and adequately addressed• Incorporated factual nutritional information and addressed food safety issues.		
C. Presentation (Total Points 25) <ul style="list-style-type: none">• Introduction brief & interesting• Methods suited to subject matter and venue• Information given in logical manner• Equipment & materials handled with ease and skill with visuals, easily seen and understood• Effective use of time• Important points summarized		
D. Results (Total Points 10) <ul style="list-style-type: none">• Overall effectiveness of presentation Questions answered satisfactorily		
TOTAL POINTS		

Contest: Chicken

Contestant No: _____

Judge's Initials: _____

Date: _____

National 4-H Chicken Barbecue
Sensory Score Sheet

(Circle appropriate statement for each criteria)	Points Scored	Comments
A. Appearance (Total Points 15) <ul style="list-style-type: none"> • Color too light moderate too dark • Uniformity not uniform moderate uniform • Burnt/Blistered severe moderate none • Speckled with Ash severe moderate none • Skin Torn severe moderate none 		
B. Degree of Doneness (Total Points 20) <ul style="list-style-type: none"> • Drumstick undercooked done overcooked • Wing undercooked done overcooked • Breast undercooked done overcooked 		
<p><i>NOTE: If the product handed in is severely undercooked and the judges deem it unsafe to eat, sensory evaluation will end here and zeros given to the remaining categories.</i></p>		
C. Texture (Total Points 15) <ul style="list-style-type: none"> • Chewiness tough chewy tender • Rubbery much moderate none • Juiciness dray moist wet 		
D. Flavors (Total Points 25) <ul style="list-style-type: none"> • Chicken poor moderate good excellent • Sauce weak moderate too strong • Off Flavor weak moderate too strong • BBQ Flavor weak moderate too strong 		
E. After Taste (Total Points 5) <p style="text-align: center;">strong moderate weak none</p>		
TOTAL POINTS		

Contest: Chicken

Contestant No: _____

Judge's Initials: _____

Date: _____

National 4-H Chicken Barbecue
Cooking Skills Score Sheet

(Circle appropriate statement for each criteria)	Points Scored	Comments
A. Equipment and Utensils (Total Points 5) <ul style="list-style-type: none"> • Practical? YES NO • Efficient? YES NO • Complicate? YES NO • Timely? YES NO • Appropriately arranged? YES NO • Cleanup of work area and equipment? YES NO • Contestant furnished appropriate recipe card? YES NO 		
B. Appearance and Cleanliness (Total Points 5) (person and equipment) <ul style="list-style-type: none"> • Initially Inappropriate Marginal Appropriate • While cooking Inappropriate Marginal Appropriate • Apron/Attire Inappropriate Marginal Appropriate 		
C. Starting Fire (Total Points 10) <ul style="list-style-type: none"> • Was skill demonstrated in starting fire? YES NO • Was method of lighting fire safe? YES NO • Was extra fuel needed to start fire? YES NO 		
D. Controlling Fire (Total Points 15) <ul style="list-style-type: none"> • Was person skilled in controlling fire? YES NO • Was there excessive smoke or flame? YES NO • Fire and heat control Too Hot Appropriate Too Cool • Excessive heat required control measures? YES NO • Excessive ash dust stirred up? YES NO N/A • If needed, was charcoal added properly? YES NO N/A 		
E. Preparing Chicken for Cooking (Total Points 10) <ul style="list-style-type: none"> • Demonstrated overall cooking skills YES NO • Safe use of knife? YES NO • Trimmed excess fat? YES NO • Safety handling of uncooked chicken? Inappropriate Marginal Appropriate 		
E. Skills in Barbecuing (Total Points 25) <ul style="list-style-type: none"> • Was chicken turned before blistering? YES NO • Was meat stuck to grill? YES NO • Was sauce uniformly applied? YES NO • Food safety issues observed: Cleanliness Contamination Handling Check for doneness 		
TOTAL POINTS		

Contest: Turkey

Contestant No: _____

Judge's Initials: _____

Date: _____

National 4-H Turkey Barbecue

Presentation Score Sheet

	Points Scored	Comments
A. Participants (Total Points 10) <ul style="list-style-type: none">• Well groomed• Dressed appropriately• Voice distinct & reasonably strong• Pleasant, natural, yet enthusiastic and convincing		
B. Subject Matter (Total Points 25) <ul style="list-style-type: none">• Participant well informed and demonstrated knowledge of turkey industry• Information presented accurately, practicality and adequately addressed• Incorporated factual nutritional information and addressed food safety issues.		
C. Presentation (Total Points 25) <ul style="list-style-type: none">• Introduction brief & interesting• Methods suited to subject matter and venue• Information given in logical manner• Equipment & materials handled with ease and skill with visuals, easily seen and understood• Effective use of time• Important points summarized		
D. Results (Total Points 10) <ul style="list-style-type: none">• Overall effectiveness of presentation• Questions answered satisfactorily		
TOTAL POINTS		

Contest: Turkey

Contestant No: _____

Judge's Initials: _____

Date: _____

National 4-H Turkey Barbecue
Sensory Score Sheet

(Circle appropriate statement for each criteria)	Points Scored	Comments
A. Appearance (Total Points 15) <ul style="list-style-type: none"> • Color too light moderate too dark • Uniformity not uniform moderate uniform • Burnt/Blistered severe moderate none • Speckled with Ash severe moderate none 		
B. Degree of Doneness (Total Points 20) <ul style="list-style-type: none"> • Outer part undercooked done overcooked • Center undercooked done overcooked 		
<p><i>NOTE: If the product handed in is severely undercooked and the judges deem it unsafe to eat, sensory evaluation will end here and zeros given to the remaining categories.</i></p>		
C. Texture (Total Points 15) <ul style="list-style-type: none"> • Chewiness <i>tough</i> <i>chewy</i> <i>tender</i> • Rubbery <i>much</i> <i>moderate</i> <i>none</i> • Juiciness <i>dray</i> <i>moist</i> <i>wet</i> 		
D. Flavors (Total Points 25) <ul style="list-style-type: none"> • Turkey <i>poor</i> <i>moderate</i> <i>good</i> <i>excellent</i> • Sauce <i>weak</i> <i>moderate</i> <i>too strong</i> • Off Flavor <i>weak</i> <i>moderate</i> <i>too strong</i> • BBQ Flavor <i>weak</i> <i>moderate</i> <i>too strong</i> 		
E. After Taste (Total Points 5) <p style="text-align: center;">strong moderate weak none</p>		
TOTAL POINTS		

Contest: Turkey

Contestant No: _____

Judge's Initials: _____

Date: _____

National 4-H Turkey Barbecue
Cooking Skills Score Sheet

(Circle appropriate statement for each criteria)	Points Scored	Comments
A. Equipment and Utensils (Total Points 5) <ul style="list-style-type: none"> • Practical? YES NO • Efficient? YES NO • Complicate? YES NO • Timely? YES NO • Appropriately arranged? YES NO • Cleanup of work area and equipment? YES NO • Contestant furnished appropriate recipe card? YES NO 		
B. Appearance and Cleanliness (Total Points 5) (person and equipment) <ul style="list-style-type: none"> • Initially Inappropriate Marginal Appropriate • While cooking Inappropriate Marginal Appropriate • Apron/Attire Inappropriate Marginal Appropriate 		
C. Starting Fire (Total Points 10) <ul style="list-style-type: none"> • Was skill demonstrated in starting fire? YES NO • Was method of lighting fire safe? YES NO • Was extra fuel needed to start fire? YES NO 		
D. Controlling Fire (Total Points 15) <ul style="list-style-type: none"> • Was person skilled in controlling fire? YES NO • Was there excessive smoke or flame? YES NO • Fire and heat control Too Hot Appropriate Too Cool • Excessive heat required control measures? YES NO • Excessive ash dust stirred up? YES NO N/A • If needed, was charcoal added properly? YES NO N/A 		
E. Preparing Turkey for Cooking (Total Points 10) <ul style="list-style-type: none"> • Demonstrated overall cooking skills YES NO • Safe use of knife? YES NO • Trimmed excess fat? YES NO • Safety handling of uncooked turkey? Inappropriate Marginal Appropriate 		
E. Skills in Barbecuing (Total Points 25) <ul style="list-style-type: none"> • Was turkey turned before blistering? YES NO • Was meat stuck to grill? YES NO • Was sauce uniformly applied? YES NO • Food safety issues observed: Cleanliness Contamination Handling Check for doneness 		
TOTAL POINTS		

Egg Preparation Demonstration Information

Parish: _____

Contestant Name: _____

Please list below the name and a brief description of the recipe to be demonstrated. This recipe must be submitted typed along with final state registration information. Once complete, please submit to Hannah Devall at hdevall@agcenter.lsu.edu.

Recipe Name:

Description:

Preparation time from start to finish: _____

Estimated time needed in to reheat and prepare for demonstration: _____

RECIPE

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Egg Preparation Demonstration Scorecard

Contestant No: _____

Judge's Initials: _____

Date: _____

	Maximum Score	Judges Score	Comments
A. Program Content	35		
<ul style="list-style-type: none"> • Introduction: Visual impact: introduction sparks interest, importance established, purpose outlined. 	5		
<ul style="list-style-type: none"> • General Nutrition Information: Accurate, complete, up-to-date, correct terminology: knowledge of nutrients in eggs, attention to balanced meals, health aspects, appropriate reference 	10		
<ul style="list-style-type: none"> • Knowledge of Eggs: Nutritional value, preparation and storage, functional properties in foods, grading and sizing, use in menu planning, appropriate references. 	10		
<ul style="list-style-type: none"> • Summary of Main Points 	5		
<ul style="list-style-type: none"> • Response to Judges' Questions 	5		
B. Presentation and Skill	35		
<ul style="list-style-type: none"> • Appearance: Neatly and appropriately dressed, hair neat and restrained, hands and nails cleaned, no distracting jewelry. 	5		
<ul style="list-style-type: none"> • Delivery: Voice projection, interpretation of information, confidence and speaking ease, avoidance of cliches, general effect on audience. 	10		
<ul style="list-style-type: none"> • Work Techniques: Acceptable food demonstration techniques and equipment, ease and efficiency in work, materials conveniently arranged, work sequence, table and work area clean and neat. 	15		
<ul style="list-style-type: none"> • Visuals: Appropriate, neat, clean, visually appealing, easily read or seen. Contributes to demonstration. 	5		
C. The Product	30		
<ul style="list-style-type: none"> • Sensory Appeal: Appetizing appearance, aroma, flavor. 	15		
<ul style="list-style-type: none"> • Reason for Selection: Dish is selected for economy, convenience, nutrition or other suitable reasons. 	5		
<ul style="list-style-type: none"> • Health Aspects: Dish appropriate nutritionally for intended use; not exceptionally high in fat, calories, sodium. 	5		
<ul style="list-style-type: none"> • Recipe: Correctly written, preparation time not excessive, ingredients available and economical. It is appropriate for today's lifestyles 	5		
TOTAL POINTS	MAX 100		

Contest: _____ **Seafood**

_____ **Louisiana Crop**

Contestant No: _____

Judge's Initials: _____

Date: _____

Presentation Score Sheet

	Points Scored	Comments
A. Participants (Total Points 10) <ul style="list-style-type: none">• Well groomed• Dressed appropriately• Voice distinct & reasonably strong• Pleasant, natural, yet enthusiastic and convincing		
B. Subject Matter (Total Points 25) <ul style="list-style-type: none">• Participant well informed and demonstrated knowledge of commodity industry• Information presented accurately, practicality and adequately addressed• Incorporated factual nutritional information and addressed food safety issues.		
C. Presentation (Total Points 25) <ul style="list-style-type: none">• Introduction brief & interesting• Methods suited to subject matter and venue• Information given in logical manner• Equipment & materials handled with ease and skill with visuals, easily seen and understood• Effective use of time• Important points summarized		
D. Results (Total Points 10) <ul style="list-style-type: none">• Overall effectiveness of presentation• Questions answered satisfactorily		
TOTAL POINTS		