<table>
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<th>Points Scored</th>
<th>Comments</th>
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### A. Participants (Total Points 10)
- Dressed appropriately
- Voice distinct, clear to understand
- Pleasant, natural, yet enthusiastic and convincing

### B. Subject Matter (Total Points 25)
- Participant well informed and demonstrated knowledge of corresponding turkeys/broilers industry
- Incorporated factual nutritional information and addressed food safety issues including BBQ cooking.
- Exhibited insight into particular properties and attributes of the product.
- Information presented accurately, practicality and adequately addressed

### C. Presentation (Total Points 25)
- 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
- Completed within 10-minute time limit
- Effective use of time
- Important points summarized

### D. Results (Total Points 10)
- Overall effectiveness of presentation
- Questions answered satisfactorily

**TOTAL POINTS (70 possible)**