

Contestant No. _____

Judge's Initials. _____

Date _____

**National 4-H Turkey Barbecue
Cooking Skills**

	Points Scored	Comments
Equipment and Utensils (point value 5) Practical? _____ Efficient? _____ Complicated? _____ Timely? _____ Appropriately arranged? _____ Cleanup of work area and equipment? _____ Contestant furnished appropriate recipe card? _____		
Appearance and Cleanliness (point value 5) Person and equipment: Initially: (inappropriate, marginal, appropriate) While cooking: (inappropriate, marginal, appropriate) Apron/Attire: (inappropriate, marginal, appropriate)		
Starting Fire (point value 10) Was skill demonstrated in starting fire? (yes) (no) Was method of lighting safe? (yes) (no) Was extra fuel needed to start fire? (yes) (no)		
Controlling Fire (point value 15) Was skill demonstrated 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) (NA) Was charcoal added properly? (yes) (no) (NA) Was excessive charcoal used in the grill? (yes) (no)		
Preparing Turkey for Cooking (point value 10) Demonstrated overall food handling skills? (yes) (no) Safe use of utensils? (yes) (no) Handling meat product: (inappropriate, marginal, appropriate) Handling of blending product if utilized: (inappropriate, marginal, appropriate)		
Skills in Barbecuing (point value 25) Were turkey patties turned to preventing burning? (yes) (no) Demonstrated skill in handling turkey patties? (yes) (no) Sauce was uniformly applied? (yes) (no) Was excessive charcoal used (yes) (no) Were food safety issues observed? (yes) (no) (cleanliness, contamination, handling, check for doneness)		
TOTAL POINTS (70 possible)		

Circle or Check appropriate statement