



Chicken Barbeque Contest

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Preparation for the contest assists youth to:

1. develop skills in the preparation of chicken.
2. express ideas proficiently and efficiently through participation in projects, talks, discussions, demonstrations, and exhibits.
3. acquire scientific knowledge and improved understanding of the economy, versatility, and nutritional value of chicken broiler meat and its relationship to human nutrition and health.

Educational Resources:

Chick-N-Que- <http://pubs.ext.vt.edu/408/408-287/408-287.html>

Contest Rules:

The Chicken Barbeque Contest is divided into three parts:

1. Sensory Evaluation
2. Barbecue Skills
3. Oral Presentation

Sensory Evaluation and Barbeque Skills

1. Each contestant will prepare three 1 1/4 to 1 1/2 pound chicken halves that are provided to them by the contest monitors. They will be evaluated during the preparation of their chicken by judges utilizing the barbecue skills score sheet.

2. There will be a 2 1/2 hour limit for the preparation to the chicken. The chicken will not be available to the contestant prior to the contest time starting time. The fire may not be lit until the contest starting time. Points will be deducted for extra time used. One point for every 5 minutes late.
3. Chicken shall not be marinated prior to start of the contest. Parboiling and/or deep-frying competition meat is not allowed. Contestant may not inject or insert any fluid, sauce, or additive into the chicken. Chicken halves may not be placed in baskets to aid in turning.
4. Barbecue grills will be provided for all contestants, which they will be required to use. Type of grill will be announced prior to the contest. Grill lid or cover will be provided. Each contestant will be assigned a cooking space and grill along with a work area of one half of a 4 feet by 8 feet folding table adjacent to their grill.
5. Fire is restricted to inside the provided grill. Burning materials outside the grills will be considered as a fire hazard. The use of non-charcoal combustible fuel is to be limited. Chimney-starters may be used but such devices must be placed inside the grill before and during ignition and removed from the grill prior to addition of the chicken for cooking. Accessories such as spits, augers, or forced draft are not permitted. Electricity will not be provided or used.
6. All other equipment and supplies, including sauce, must be furnished by the contestant. Sauce, if used, may be commercial or private recipe (description must be provided to judges on the recipe card to assist during flavor and appearance evaluation).

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*18 USC 707

7. Contestants are expected to use a meat thermometer.
 8. Commercial devices for covering of meat during cooking will not be permitted; only aluminum foil wrap may be used.
 9. Contestant will work alone, except for setting up for demonstration or in case of emergency.
 10. Contestant may provide recipe or preparation outline cards describing sauce, rubs, or other treatments associated with the cooking of the chicken to include ingredients and special instructions if necessary for food safety, relating to these ingredients such as keeping sauce ingredients either cool or heated. **NOTE:** Three copies on note card stock, single 3 inches by 5 inches preferred, containing these cooking instructions or recipe must be provided to judges – two copies to skills judges before starting fire, and one copy to turn in to sensory evaluation judges with the cooked product. Recipe cards need to include the following information: (a) name of recipe and contestant number, (b) ingredients and general cooking instructions, and (c) if special cooking techniques were used to achieve unique flavoring.
 11. Each contestant will present two intact, barbecued chicken halves to the panel of judges at the conclusion of their cooking time on plates or containers provided. Contestants will be notified 15 minutes prior to the end of the cooking time. No garnishes, dips or additional items shall be presented on the plates or submitted to the judges. Note that one recipe card or cooking outline card for sensory judges must accompany the product. Product will be evaluated using the sensory score sheets.
- to demonstrate their knowledge in the following areas:
- a. The broiler chicken industry in the United States and its economic importance
 - b. General food safety, including safe storage and handling of chicken (uncooked and cooked)
 - c. Nutritional value of chicken meat and role in a balanced diet
2. Contestants will be allotted a maximum of 10 minutes for their presentation. Judges will have up to 3 minutes for questions directed to contestants. Questions may be related to statements by the contestant during their presentation that the judges feel might need further explanation.
 3. No contestant will be allowed to have any form of identification as to name or state represented, including from the presentation content, posters, or from the tabletop graphics utilized during the oral presentation.
 4. Easels will be provided. PowerPoint presentations using a computer and computer projector can be used. A Windows based laptop computer and computer projector will be available. PowerPoint 2010 will be installed on the computer and contestants should have their talk on a USB flash drive device. PowerPoint presentations are not to include audio. Order of presentation and contestant number will be determined at contest briefing.
 5. In case of a tie following tabulation of contest scores, the tie scores of the top five contestants will be broken in descending order by:
 - a. Highest score in Sensory Evaluation
 - b. Highest score in Barbeque Skills portion
 - c. Method determined by contest committee

Oral Presentation

1. An illustrated presentation, including factual information about broilers, will be made by each contestant (see score sheet). The participant is

Chicken Barbeque Contest Score Sheet

Sensory Evaluation (80 pts)

- Doneness (28 pts) _____
 - Ends (14 pts)
 - Center (14 pts)
- Appearance (12 pts) _____
- Color (5 pts) _____
- Burn free (5 pts) _____
- Ash absence (2 pts) _____
- Organoleptic (40 pts.) _____
(The aspects of food as experienced by the senses, including taste, sight, smell, and touch)
 - Flavor (14 pts)
 - Tenderness (12 pts)
 - Juiciness (14 pts)

Sensory Evaluation **Sub-total** _____

BBQ Skills (50 pts)

- Contestant Appearance (5 pts) _____
 - Hands and nails clean
 - Hair restrained
- Timing (6pts) _____
- Starting & controlling fire (12 pts) _____
- Sanitary handling of product and sauce (12 pts) _____
- Skill in turning & applying sauce (10 pts) _____
- Suitable utensils (5 pts) _____

BBQ Skills **Sub-total** _____

Oral Presentation (70 pts)

- Participants (8 pts) _____
 - Well groomed (2 pts)
 - Dressed appropriately (2 pts)
 - Voice distinct & reasonably strong (2 pts)
 - Pleasant, natural, yet enthusiastic and convincing (2 pts)
- Subject Matter (23 pts) _____
 - Accuracy, practicality & completeness of information (5 pts)
 - Factual nutritional information (5 pts)
 - Appropriateness for topic chosen (4 pts)
 - Participant well informed (5 pts)
 - Knowledge of broilers and industry (4 pts)

Oral Presentation **Sub-total** _____

Presentation (30 pts)

- Introduction brief & interesting (5 pts) _____
- Method suited to subject matter (4 pts) _____
- Information given in logical manner (5 pts) _____
- Equipment & materials handled with ease and skill (4 pts) _____
- Effective use of time (4 pts) _____
- Visuals, easily seen & used effectively (4 pts) _____
- Important points summarized (4 pts) _____

Presentation **Sub-total** _____

Results (9 pts)

- Methods & principles well taught (4 pts) _____
- Questions answered satisfactorily (5 pts) _____

Results **Sub-total** _____

Sensory Evaluation **Sub-total** _____

BBQ Skills **Sub-total** _____

Oral Presentation **Sub-total** _____

Presentation **Sub-total** _____

Results **Sub-total** _____

Total Score _____