



Turkey Barbeque Contest

Information obtained from 2009 4-H Congress Rules.

(http://128.173.64.134/Extension/PoultryPrograms/4H/Turkey_Que.html) and National Poultry & Egg Conference Rules

Description of Contest Area

1. To demonstrate and teach proper skills and techniques to use in preparation and use of poultry meat.
2. To acquire knowledge and improved understanding of the economy, versatility and nutritional value of poultry meat and its relationship to human nutrition and health.
3. To help youth develop skills in the preparation and use of poultry and to acquire the ability to express their ideas proficiently and efficiently through participation in projects, talks, discussions, demonstrations and exhibits.

Contest Rules

The Turkey Barbeque Contest is divided into three parts:

- Sensory Evaluation.
- Barbecue Skills
- Oral Presentation

Sensory Evaluation & Barbeque Skills

1. Each contestant will prepare 1 to 2 pound turkey filets (skin optional) that they provide provided to them by the contest monitors. They will be evaluated during the preparation of their turkey by judges utilizing the barbecue skills score sheet.
2. There will be a 3 hour time limit for the preparation of the turkey. The turkey will not be available to the contestant prior to the contest 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. Turkey 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 turkey. Turkey may be cooked in aluminum foil wrap.
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' by 8' 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 turkey 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).
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 the demonstration or in case of emergency.

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10. Contestant must 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 (3) copies on note card stock, single 3 inch by 5 inch size preferred containing these cooking instructions or recipe must be provided to judges -2 copies to skills judges before starting fire, and 1 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 barbecued turkey filets 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 the sensory judges must accompany the product. Product will be evaluated using the sensory score sheets.
3. No contestant will be allowed to have any form of identification as to name 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 contestant scores, the tie scores of the top five contestants will be broken in descending order by:
 - Highest score in Sensory Evaluation.
 - Highest score in Barbecue Skills portion.
 - Method determined by contest committee

Oral Presentation

1. An illustrated presentation, including factual information about turkey, will be made by each contestant (see score sheet). The participant is to demonstrate their knowledge in the following areas:
 - a. The turkey industry in the United States and its economic importance
 - b. General food safety, including safe storage and handling of turkey (uncooked and cooked)
 - c. Nutritional value of turkey 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 made by the contestant during their presentation that the judges feel might need further explanation.

Score Sheet for Turkey Barbeque Contest

Sensory Evaluation (80 pts)

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

BBQ Skills (50 pts)

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

Oral Presentation (70 pts)

- **Participants**
 - Well groomed (2 pts) _____
 - Dressed appropriately (2 pts) _____
 - Voice distinct & reasonably strong (2 pts) _____
 - Pleasant, natural, yet enthusiastic and convincing (2 pts) _____
 - **Subject Matter**
 - 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) _____
 - **Presentation**
 - 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) _____
 - **Results**
 - Methods & principles well taught 4 (pts) _____
 - Questions answered satisfactorily 5 (pts) _____
- Total** _____

GRAND TOTAL _____