






# 4-H OUTDOOR MEAT COOKERY INDIVIDUAL SCORECARD - GRILLING PROCESS

<b>Division : All Contestants</b>		<b>Meat Type: Beef</b>		<b>Judge: 1</b>	
	<b>Appearance of Contestant:</b> Contestant is neat and clean. Person should have apron and head cover.	<b>Equipment and Utensil Use and Safety:</b> Appropriate equipment and utensils are selected and used efficiently, safely and effectively. Are utensils clean and no cross contamination possible? Fire is efficiently and safely prepared. Is the appropriate amount of charcoal used? Is work area safe? Is meat properly stored and handled?	<b>Meat Preparation Skills:</b> Was the fire controlled (fire not too hot or cold)? Was extra charcoal added at proper time? Was sauce applied appropriately? Were good food safety principles used in handling product?		<b>TOTAL INDIVIDUAL SCORE</b>
<b>MAX POINTS</b>	<b>5</b>	<b>15</b>	<b>15</b>	<b>35</b>	
<b>Contestant #</b>					
 <b>101</b>					

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# 4-H OUTDOOR MEAT COOKERY INDIVIDUAL SCORECARD - FINISHED PRODUCT

<b>Division : All Contestants</b>		<b>Meat Type: Beef</b>			<b>Judge: 1</b>	
	<b>Imagination of Recipe:</b> Contestant applies novel idea in preparing cut, choice of spices, seasonings and/or sauces. Seasonings compliment meat.	<b>Flavor:</b> Flavor is appealing. Sauces/seasonings compliment meat flavor but does not mask meat flavor. Should have no off flavors.	<b>Juciness:</b> Meat is juicy and not wet or dry.	<b>Tenderness/Texture:</b> Meat should be tender but not rubbery or shatter upon chewing.	<b>Attractiveness and Overall Acceptability of Final Product:</b> External surface has a uniform color without undercooked or overcooked areas. Surface is not burned and dried out and free of ash. Internal doneness should be the degree specified. Internal appearance should be typical of specified degree of doneness without surfaces being overcooked. Appearance and palatability factors blend to make an appealing product.	<b>TOTAL INDIVIDUAL SCORE</b>
<b>MAX POINTS</b>	<b>10</b>	<b>15</b>	<b>10</b>	<b>10</b>	<b>20</b>	<b>65</b>
<b>Contestant #</b>						
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# 4-H OUTDOOR MEAT COOKERY TEAM PRESENTATION SCORECARD

<b>Division : All Contestants</b>		<b>Judge: 1</b>	
	<b>Development of theme through recipe selection and compatibility:</b> Team will select a theme of their choice such as tailgating, luau, barbecue or birthday party. Team will prepare a meat platter and a table display to present to judges with a beef, lamb, pork, and poultry cut. Table display should illustrate theme and be card table size (not more than 48 inches square or circular). Table top display information and/or decorations should not exceed 36 inches above the table. Other than the table covering, no decorations should be on the ground. All food items used in the table top display should be prepared onsite by the	<b>Platter Presentation:</b> Style, color and attractiveness of presenting the meat cuts will be the major criteria.	<b>TOTAL TEAM SCORE</b>
<b>MAX POINTS</b>	<b>20</b>	<b>30</b>	<b>50</b>
<b>Team #</b>			
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