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Division : All Contestants			Meat Type: Beef		Judge: 1	
	Imagination of Recipe: Contestant applies novel idea in preparing cut, choice of spices, seasonings and/or sauces. Seasonings compliment meat.	Flavor: Flavor is appealing. Sauces/seasonings compliment meat flavor but does not mask meat flavor. Should have no off flavors.	Juciness: Meat is juicy and not wet or dry.	Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	Attractiveness and Overall Acceptability of Final Product: 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.	TOTAL INDIVIDUAL SCORE
MAX POINTS	10	15	10	10	20	65
Contestant #						
 102						
 106						
 110						
 113						
 116						
 123						
 122						
 125						
 129						
 132						
 133						









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5 	6 	7 	8 	9 

4-H OUTDOOR MEAT COOKERY INDIVIDUAL SCORECARD - GRILLING PROCESS

Division : All Contestants		Meat Type: Beef		Judge: 1	
	Appearance of Contestant: Contestant is neat and clean. Person should have apron and head cover.	Equipment and Utensil Use and Safety: 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?	Meat Preparation Skills: 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?	TOTAL INDIVIDUAL SCORE	
MAX POINTS	5	15	15	35	
Contestant #					
 102					
 106					
 110					
 113					
 116					
 123					
 122					
 125					
 129					
 132					
 133					
 136					

0 	1 	2 	3 	4 
5 	6 	7 	8 	9 

4-H OUTDOOR MEAT COOKERY TEAM PRESENTATION SCORECARD

Division : All Contestants		Judge: 1	
	Development of theme through recipe selection and compatibility: 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	Platter Presentation: Style, color and attractiveness of presenting the meat cuts will be the major criteria.	TOTAL TEAM SCORE
MAX POINTS	20	30	50
Team #			
 2			
 3			
 6			
 7			
 13			
 16			
 19			

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