













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

Division : Division: Junior		Meat Type: Poultry		Judge: 1	
	<b>Meat &amp; Recipe Preparation Skill:</b> Contestant shows creativity in preparing cut, choice of spices, and seasonings and/or sauces. Seasonings compliment the meat. Contestant makes less appealing cuts more desirable.	<b>Flavor:</b> Flavor is appealing. Sauces/seasonings compliment meat flavor but does not mask meat flavor. Product has no off flavors.	<b>Juciness/Tenderness/Texture:</b> Meat is juicy and not wet or dry. Meat is tender but not rubbery and does not 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 free of ash and is not burned or dried-out. Internal doneness is to the degree specified. Internal appearance is typical of the specified degree of doneness without surfaces being overcooked. Appearance and palatability factors blend to make an appealing product..	<b>TOTAL INDIVIDUAL SCORE</b>
MAX POINTS	<b>10</b>	<b>15</b>	<b>15</b>	<b>20</b>	<b>60</b>
Contestant #					
 102					
 107					
 110					
 113					
 116					

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|---|---|---|---|---|
| 0  | 1  | 2  | 3  | 4  |
| 5  | 6  | 7  | 8  | 9  |

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

Division : Division: Junior		Meat Type: Poultry	Judge: 1	
	<b>Food Safety:</b> Includes appearance (Contestant appears neat and clean. Person should have apron and hair covered.) Appropriate equipment and utensils are selected and used efficiently, safely, and effectively. Utensils are clean. Utensils are handled to prevent cross-contamination and cross-contact. Meat is properly stored and handled.	<b>Fire Safety:</b> Fire is efficiently and safely prepared. The appropriate amount of charcoal is used. The work is area safe.	<b>Grilling Skills:</b> The fire is properly controlled (fire not too hot or cool). Additional charcoal was added at proper times. Sauce was applied properly. Appropriate food safety practices were used in handling the product.	<b>TOTAL INDIVIDUAL SCORE</b>
<b>MAX POINTS</b>	<b>10</b>	<b>10</b>	<b>20</b>	<b>40</b>
<b>Contestant #</b>				
 102				
 107				
 110				
 113				
 116				

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