

**9<sup>th</sup> – 12<sup>th</sup> Grade (Senior) 4-H TURKEY BARBECUE DEMONSTRATION CONTEST**  
(75% Outdoor grilling of chicken *and* 25% demonstration / illustrated talk)

**PURPOSE OF THE CONTEST:**

1. To develop leadership talents and to work toward achieving the broad objectives of developing sound character and effective citizenship.
2. To acquire scientific knowledge and improved understanding of the economy, versatility and nutritional value of turkey meat and its relationship to human nutrition and health.
3. To help youth develop skills in the preparation and use of turkey and to acquire the ability to express their ideas proficiently and efficiently through participation in projects, talks, discussions, demonstrations and exhibits.

**RULES AND INFORMATION:**

1. Each county is eligible to enter two 9<sup>th</sup> – 12<sup>th</sup> grade (Senior) 4-H members in the contest; however an individual may only enter one of the barbecuing events due to an overlap in the cooking and presentation times between the chicken and turkey events. Note: There is also an overlap with the Egg preparation demonstration contest.
2. Contest sequence for cooking and presentation will be announced at the contest briefing prior to the contest.
3. The contestants will be scored for barbecue skills, sensory evaluation, and presentation by two judges according to the barbecue score sheets.
4. Following arrival and unloading of their supplies to the grilling or presentation location, contestants will work alone, except in case of an emergency, as determined by contest monitors.
5. Contestants are responsible for keeping their cooking and presentation areas tidy and for clean-up as well as removal of their equipment and supplies.

**PRODUCT COOKING AND SENSORY EVALUATION:**

1. Each contestant will prepare two 1½ pound turkey breast filets provided to them by the contest monitors. The filets will each consist of ½ breast with tenderloin removed (Pectoralis Major muscle). The fillets furnished for cooking may have skin or may have the skin removed.
2. There will be a 2.5 hour time limit on the preparation of the turkey. The turkey fillets will not be available to the contestant prior to the contest starting time. The fire may not be lit until the contest starting time. The turkey product shall not be marinated prior to start of the contest. Parboiling and/or deep-frying competition meat is not allowed. A contestant may not inject any fluid or sauce or additive into turkey. Turkey may be cooked in aluminum foil wrap.
3. Contestants must bring their own grill to the state contest. Each contestant will be assigned a cooking space along with a work area of one half of a 4 foot by 8 foot folding table adjacent to their grill. Contestants should bring their own charcoal and lighter fuel. Self-starting charcoal or automatic fire starter blocks will not be permitted. 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. 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. Accessories such as spits, augers, or forced draft are not permitted. Electricity will not be provided or used.

4. 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). Contestants are expected to use a meat thermometer. Commercial devices for covering of meat during cooking will not be permitted; only aluminum foil wrap may be used.
  5. Contestant must provide recipe or preparation outline cards describing sauce, rubs, or other treatments associated with the cooking of the turkey 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:** Five (5) copies on note card stock, single 3 inch by 5 inch size preferred containing these cooking instructions and recipe must be provided to the contest judges before starting fire, and 1 copy to the contest coordinator and 1 copy to the 4-H Specialist.
  6. **Recipe cards** need to include the following information:
    - a. Name of recipe and contestant number
    - b. Ingredients and general cooking instructions
    - c. If special cooking techniques were used to achieve unique flavoring
6. Contestant is to have turned in product by the end of stated cooking time. Contestants will be notified 15 minutes prior to the end of the cooking time. Each contestant will present one intact, turkey breast fillet to the panel of judges at the conclusion of their cooking on plates or containers provided. 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](#).

#### **ORAL PRESENTATION:**

An illustrated presentation, including factual information about the commercial domestic turkey will be made by each contestant (see [score sheet](#)). The participant is to demonstrate their knowledge in the following areas:

- The turkey industry in the United States and its economic importance
- General food safety, including safe storage and handling of turkey (uncooked and cooked)
- Nutritional value of turkey and role in a balanced diet

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. Easels will be provided. PowerPoint presentations using a computer and computer projector can be used. PowerPoint presentations are not to include audio.

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

### **Awards**

1. Each participant will receive a certificate (printed by the county) and a state award pin.
2. First, second and third place state winners will be recognized as follows:
  - 1<sup>st</sup> – Plaque and ribbon
  - 2<sup>nd</sup> – Plaque and ribbon
  - 3<sup>rd</sup> – Plaque and ribbon
3. The State winner will:
  - a. Become eligible for Master 4-H'er status.
  - b. Participate in the Special Events Winners Recognition at State 4-H Congress. Travel to and from State Congress recognition program is not covered.
  - c. Compete at the National Contest held during the National 4-H Poultry and Egg Conference in Louisville, KY. Travel should be coordinated with the state winning Poultry Judging Team, State Chicken Barbecue Contest winner and/or State Egg Preparation Contest winner. A maximum of \$300 is allotted for the 4-H'ers expenses and \$300 for the chaperon's expenses.

Contestant No.

Date:

**4-H Turkey Barbecue Contest**  
***Presentation Score Sheet***

	<b>Points Scored</b>	<b>Comments</b>
<b>A. Participants (Total Points 10)</b>  Well groomed Dressed appropriately Voice distinct & reasonably strong Pleasant, natural, yet enthusiastic and convincing		
<b>B. Subject Matter (Total Points 25)</b>  Participant well informed and demonstrated knowledge of corresponding turkeys/ broilers and industry Information presented accurately, practicality, and adequately addressed Incorporated factual nutritional information and addressed food safety concerns		
<b>C. Presentation (Total Points 25)</b>  Introduction brief & interesting Methods suited to subject matter and venue Information given in logical manner Equipment & materials handled with ease and skill with visuals, easily seen & understood Effective use of time Important points summarized		
<b>D. Results* (Total Points 10)</b>  Overall effectiveness of presentation Questions answered satisfactorily		
<b>TOTAL POINTS</b>		

Contestant No.

**4-H Turkey Barbecue  
Cooking Skills**

	Points Scored	Comments
<b>Equipment and Utensils (point value 5)</b> Practical?____ Efficient?_____ Complicated? Timely?_____ Appropriately arranged?_____ Cleanup of work area and equipment? _____ Contestant furnished appropriate recipe card? _____		
<b>Appearance and Cleanliness (point value 5)</b> Person and equipment: Initially: (inappropriate, marginal, appropriate) While Cooking: (inappropriate, marginal, appropriate) Person and Equipment while cooking? Apron / Attire (inappropriate, marginal, appropriate)		
<b>Starting Fire (point value 10)</b> Was skill demonstrated in starting fire? Yes No Was method of lighting safe? Yes No Was extra fuel needed to start fire? Yes No		
<b>Controlling Fire (point value 15)</b> Was person skilled in controlling fire? Yes No Was there excessive smoke or flame? Yes No Fire and heat control: (Too hot, appropriate, too cool) Excessive heat required control measures? Yes No -excessive ash dust stirred up? Yes No NA Was charcoal added properly? Yes No NA		
<b>Preparing Turkey for Cooking (point value 10)</b> Demonstrated Overall Cooking Skills? Yes No Safe use of knife? Yes No Handling of uncooked meat product: (inappropriate marginal, appropriate)		
<b>Skill in Barbecuing (point value 25)</b> Was turkey turned to prevent burning? Yes No Demonstrated skill in turning turkey? Yes No Sauce was uniformly applied? Yes No Food Safety Issues Observed (cleanliness, contamination, handling, check for doneness?)		
<b>TOTAL POINTS</b>		

Contestant No.

Date:

**4-H Turkey Barbecue  
Sensory Evaluation**

*NOTE: If the product handed in is severely undercooked and the judges deem it unsafe to eat, sensory evaluation will end after the first two categories and zeros given to the remaining categories.*

	<b>Points Scored</b>	<b>Comments</b>
<b>Appearance (Point value 15)</b> Color (too light, moderate, too dark) Uniformity (poor, ok, good, excellent) Burnt/blistered (severe, moderate, none) Speckled with Ash (severe, moderate, slight, none)		
<b>Degree of Doneness (Point value 20)</b> Outer part of breast (undercooked, done, overcooked) Center of breast filet (undercooked, done, overcooked)		
<b>Texture* (Point value 15)</b> Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juiciness (dry, moist, wet)		
<b>Flavors* (Point value 25)</b> Turkey (poor, moderate, good, excellent) Sauce (too strong, ok, weak, none) Off Flavor (too strong, ok, weak, none)		
<b>After Taste* (Point value 5)</b> (strong, moderate, weak, none)		
<b>TOTAL POINTS</b>		