

Contestant No. \_\_\_\_\_  
 Date \_\_\_\_\_

**National 4-H Chicken Barbecue  
 Cooking Skills**

	<b>Points Scored</b>	<b>Comments</b>
<b>Equipment and utensils (point value 5)</b> Practical?    Efficient?    Complicated?		
<b>Appearance and Cleanliness (point value 5)</b> Of person and equipment initially? Of person and equipment while cooking? Apron?		
<b>Starting Fire (point value 10)</b> Was method of lighting safe? Was person skilled in starting fire? Was extra fuel needed to start fire?		
<b>Controlling Fire (point value 15)</b> Was person skilled in controlling fire? Fire too hot; too cool; ok? Did excessive heat require control measures? Was there excessive smoke or fire? Was charcoal added at proper time?		
<b>Preparing Chicken for Cooking (point value 10)</b> Skilled? Practiced safety in use of knife? Trimmed excess fat? Practiced food safety when handling chicken?		
<b>Skill in Barbecuing (point value 25)</b> Was chicken turned before blisters occurred? Was skin torn during turning? Was sauce uniformly applied? Did cooking begin with skin side up?		
<b>TOTAL POINTS</b>		