

Contestant No. _____

Date _____

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

	Points Scored	Comments
Equipment and utensils (point value 5) Practical? _____ Efficient? _____ Complicated? _____		
Appearance and Cleanliness (point value 5) Of person and equipment initially? Of person and equipment while cooking? Apron?		
Starting Fire (point value 10) Was method of lighting safe? Was person skilled in starting fire? Was extra fuel needed to start fire?		
Controlling Fire (point value 15) Was person skilled in controlling fire? Fire too hot; too cool; ok? Did excessive heat require control measures? Was excessive ash dust stirred up during control measures? Was there excessive smoke or fire? Was charcoal added at proper time?		
Preparing Turkey for Cooking (point value 10) Skilled? Practiced safety in use of knife? Trimmed excess fat? Practiced food safety when handling turkey?		
Skill in Barbecuing (point value 25) Was turkey turned often enough to prevent burning? Was person skilled in turning turkey? Was sauce uniformly applied?		
TOTAL POINTS		