



4-H Poultry Barbecue Contest Guide

Introduction

The 4-H Poultry Barbecue Contest is designed to develop skills in the preparation and use of chicken. Safe preparation practices and good food hygiene are primary goals.

Topics discussed below include:

- [Rules and Specific Information](#)
- [Contest Scorecard](#)
- [Awards and Recognition](#)
- [Reference Materials](#)

Rules and Specific Information

1. Contestants will compete in one of two contests at the state level, depending on whether they satisfy age requirements as juniors or seniors.
2. Each county may enter four (4) contestants, junior and/or seniors.
3. Each contestant will furnish his/her own charcoal grill, barbecue sauce, and other necessary equipment. Electric or gas heated grills may not be used in this contest. Charcoal, lighter, and chicken halves will be provided.
4. All contestants will assemble at the contest site 30 minutes before starting time.
5. Each contestant will prepare two (2) chicken halves. One chicken half is submitted to the judges for tasting. No garnishes or side foods will be permitted.
6. A contestant may not marinate or inject any fluid into the chicken.
7. The contestant may not bring previously seasoned or similarly pretreated chicken halves. The only chicken halves allowed in the contest are those provided by the contest sponsor.
8. A 2 1/2 hour time limit will be strictly enforced for preparing the chicken. The contestant will turn in the finished product at the end of the stated cooking time or penalties will be enforced.
9. Chicken halves may not be placed in baskets to aid in turning.

- 10. Contestants must work alone unless an emergency arises and officials agree to a change in procedure.**
- 11. All contestants will be scored by judges based upon the criteria on the score card shown below.**

Contest Score card

The following factors will be used to evaluate the performance of each contestant

- **FINISHED CHICKEN -- 20 points**
Was all chicken thoroughly cooked? Drumstick? Wing? Breast?
- **APPEARANCE -- 20 points**
Was appearance acceptable for color, uniformity and texture? Was chicken free of burning? Was skin torn?
- **TASTE -- 15 points**
Was flavor and texture acceptable? Was sauce overwhelming or did it have an aftertaste.
- **BARBECUING SKILL -- 15 points**
Was contestant skilled in turning chicken and applying sauce? Were suitable utensils used?
- **STARTING AND CONTROLLING FIRE -- 10 points**
Did contestant start and control fire safely and efficiently.
- **TIMING -- 10 points**
Was cooking completed in the prescribed time? Deduct 1 point for every 5 minutes late.
- **EQUIPMENT -- 5 points**
Was the equipment clean, practical, efficient, and used efficiently by the contestant?
- **CONTESTANT APPEARANCE AND CLEANLINESS -- 5 points**

Awards and Recognition

- **Judges will award all contestants blue, red, or white ribbons based on level of excellence.**

- First-place winner in each division receives \$50, second-place receives \$30, and third-place receives \$20.
- The winner of the senior contest will be eligible to represent Mississippi in the national Chicken Barbecue Demonstration Contest at the National 4-H Poultry and Egg Conference in Louisville, KY.

Reference Materials

- [Barbecuing Mississippi Broilers - MCES Pub 351](#)
 - [Suggestions and Procedures for Conducting a County or Area 4-H Barbecue Program](#)
 - 4-H Club Contest and Program Handbook
 - [4-H Broiler Barbecue Contest Score Card](#)
-