



2006 Alabama Chicken Barbeque Contest

Hmmm... the aroma of juicy, tender, slowly cooked barbeque chicken travels through the air tickling your appetite. How would you like the opportunity to be involved in this truly tasty event! You'd be a chicken not to participate in the **Chicken Barbeque Contest**.

Chicken Barbeque Contest provides:

- Skills to work towards achieving goals and developing sound character and effective citizenship.
- Improves understanding of the economy, versatility and nutritional value of chicken broiler meat and its relationship to human nutrition and health.
- Helps youth develop skills in the preparation and use of chicken.
- Enhances the ability to express their ideas through participation in projects, talks, discussions, demonstrations and exhibits.

Who Can Participate

Any Alabama young person may participate in any 4-H competitive event. However, you must be a member of an Alabama 4-H Club. It's easy and quick to join – just call or e-mail your county Alabama Cooperative Extension System Office for information (for contact information, go to www.aces.edu/counties).

If you and your friends would like, you might start a 4-H Interest Club that focuses on your topic. For more information, see **Starting a 4-H Club** (www.aces.edu/pubs/docs/V/VOL-0004/).

Chicken Barbeque Contest is a Junior and Senior 4-H Event. Your local Extension Office has information on local and regional events, as well as other 4-H activities.

Levels of State-Recognized Competition

- **Juniors:** 9 – 13 Years Old. Participant must be 9, 10, 11, 12, or 13 years old on January 1 of the current calendar year.

- **Senior – Level I:** 14 – 15 Years Old. Participant must be 14 or 15 years old on January 1 of the current calendar year.
- **Senior – Level II:** 16 – 19 Years Old. Participant must be 16, 17, or 19 years old on January 1 of the current calendar year.

One youth from each Senior level will represent the twelve 4-H Regions at State 4-H Congress. Selection processes will be determined by each 4-H Region.

You can win multiple times as a Senior Level I or II contestant; but not with the same presentation. Each year you must have gained new information and skills that you use to teach others through a 4-H Presentation.

The Rules!

Even Chicken Barbeque has some Rules:

- You must be a bona fide 4-H member.
- The contestants will be scored on barbecue skills by three sets of judges according to the barbecue score sheets. Senior contests will also be scored on the illustrated presentation.
- Each contestant will prepare four 1 1/4 to 1 1/2 pound chicken halves provided to them by the contest monitors.
- There will be a 2 1/2 hour time limit on the preparation of the chicken. Contestant is to turn in product at the end of stated cooking time.
- Charcoal and lighter fuel will be provided for all contestants, which they will be required to use. Contestants may bring their own charcoal and lighter fuel. Self-starting charcoal or automatic fire starter blocks will not be permitted.
- All other equipment and supplies, including sauce, must be furnished by the contestant. Sauce may be commercial or private recipe (recipe must be provided to judges). Contestants may use a meat thermometer. Grill lids or grill covers will be permitted. Commercial devices for covering of meat during cooking will not be permitted; only aluminum foil wrap may be used, remember browning is a part of the sensory score sheet.
- The chicken will not be available to the contestant prior to the contest starting time.
- Chicken shall not be marinated prior to start of the contest.
- A contestant may not inject any fluid or sauce into the chicken.
- Chicken halves may not be placed in baskets to aid in turning.
- Each contestant will present two barbecued chicken halves to the panel of judges at the

conclusion of their cooking on plates provided. No garnishes will be permitted on the plates when submitted to the judges.

- No contestant will be allowed to have any means of identification as to name or county represented.
- Contestants will work alone, except for setting up for the demonstration or in case of an emergency, as determined by contest monitors.
- Tie scores of the top five contestants will be broken in descending order by:
 - Highest score in Finished Product Quality portion.
 - Highest score in Presentation portion.
 - Drop high and low score, use middle score.
 - A method will be decided by contest committee

Senior's only Illustrated Presentation:

An illustrated presentation, including factual information about broilers, will be made by each contestant (see score sheet). Contestants will be allotted a maximum of 10 minutes for presentations. Judges will have up to 3 minutes for questions directed to contestants. Posters and tabletop graphics will be allowed. Easels will be provided. MS PowerPoint Presentations using a computer and computer projector can be used for the oral presentation. A laptop computer and computer projector will be available. Any contestant wishing to do a PowerPoint presentation should have their talk on a CD. Order of presentation will be determined at contest.

Parents' and Volunteers' Guide

Like all 4-H projects, this activity is just for young people. It is expected that the young person create an original presentation. The role of adult helper is to support and encourage youth in their efforts, to ask and answer questions about the project, and to help youth learn specific techniques (such as computer techniques) that they might use in their project.



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Risk Management

In using open flames, chemicals, power tools, sharp objects (knives, scissors, etc) **you MUST complete**

a Risk Management Plan two weeks prior to the contest.

Your written *Risk Management Plan* should be provided to the following:

- County contest – County Extension Coordinator
- Regional contest – 4-H Regional Extension Agent
- State contest – 4-H Events Coordinator

The plan should include:

- How you are planning to transport and store the item(s) before and after your demonstration;
- How you will use the item(s) in the demonstration;
- How you will ensure that the demonstration is safe for you and the audience.

Include your name, age, county, e-mail address, day-time phone number and your 4-H Agent's name. If there are concerns about your plan, you will be notified prior to contest. Bring a copy of your plan with you to contest.

How to Get Started With Your Senior Illustrated Presentation Using Power-Point (Junior's excluded from this requirement):

- 1) Select a topic
- 2) Decide on a title that will grab the audience's attention. It should be simple and tell what you will demonstrate.
- 3) Determine the purpose of the demonstration. You know a lot of stuff, but you only have 10 minutes to teach it, so don't try to cover too much. Stay focused on a main idea.
- 4) Develop an outline of the topic.

A good presentation has four parts:

The introduction.....tell them what you are going to tell them.

Make the introduction creative, interesting, and informative. You might ask a question, give a startling statistic, or involve the audience in a short activity. Include your purpose and a list of things you might need.

The body.....tell them

Put together a step-by-step plan. For each step explain WHAT is being done, HOW it is being done, and WHY it is being done. Decide which steps may be finished or partially finished ahead of time. Plan how the audience will be able to see each step. Do you need to prepare samples or enlarged drawings? Try arranging the demonstration area so that you are working from left to right, or right to left if you prefer.

The summary..."tell them what you told 'em"

Highlight the main points. Motivate your audience to want to try your ideas. Decide if your audience

needs a handout to take home for future reference, or a small sample of the finished product.

Responding to questions...by repeating the question to the audience so that everyone can hear. Then provide the answer. After answering all the questions, it is a good idea to end the presentation by saying, "This concludes my presentation", or simply, "Thank you" and a smile!

Tips for Giving a Good Presentation Practice, practice, practice your presentation. Say and do everything you plan to say and do in front of an audience. Time yourself as you practice. When you feel you are ready, ask family and friends to watch and give you ideas on how to improve.

You have only one chance to make a first impression. Use good posture, with weight evenly on both feet. Wear clothes that fit properly, are neat and clean, and appropriate for the type of presentation you are giving. Wear jewelry that does not dangle or make noise.

Speak clearly and distinctly. Speak loudly enough to be heard across the room. Talk directly to the audience, not the table or the floor.

Smile and enjoy teaching others.

Judging Guidelines

The score sheet allows 4-H youth to specifically see what skills they need to improve and what skills they have already mastered. Contestants will be peer ranked (1st, 2nd, 3rd) according to their ratings. Lots of checks in the "excellent" column is better than only a few checks.

Suggestions for Contest Facilitators

- If possible, gather information about the demonstration topics prior to contest. A) Use your discretion to ensure that the topic is suitable for a 4-H audience. B) Look for common topics and select judges that are suitable.
- Have participants draw numbers to determine the order of presenting.
- Encourage the audience to ask questions at the end of each demonstration. Questions aimed at discrediting the presenter should not be allowed.
- Introduce contestant by name and the club and/or county they represent.
- No time warnings are necessary. Begin timing after their introduction and stop the timing when they ask for questions.

The best judges are people who regularly speak or demonstrate before a group and convey a warm personality. They also are people who are comfortable applying standards. Teachers (by profession or knack) make excellent judges. Remind judges to have a few questions ready to ask in case the audience has no questions.

For Further Information about the
Judging Guidelines and Scores Sheets
please contact the:

**State 4-H Headquarters
209 Duncan Hall
Auburn University, AL 36849
(334) 844-2232**

Contest: Chicken _____

Contestant No. _____

Date _____

Alabama 4-H Barbecue Contest
Presentation Score Sheet
SENIOR'S ONLY

	Points Scored	Comments
A. Participants (Total Points 5) Well groomed Dressed appropriately Voice distinct & reasonably strong Pleasant, natural, yet enthusiastic and convincing		
B. Subject Matter (Total Points 20) Accuracy, practicality & completeness of information Factual nutritional information Food Safety Appropriateness for topic chosen Participant well informed Knowledge of turkeys/broilers and industry		
C. Presentation (Total Points 20) Introduction brief & interesting Methods suited to subject matter Information given in logical manner Equipment & materials handled with ease and skill Effective use of time Visuals, easily seen & used effectively Important points summarized		
D. Results (Total Points 5) Methods & principals well taught Questions answered satisfactorily		
TOTAL POINTS		

Contestant Number _____

Date _____

Alabama 4-H *Chicken* Barbecue

	Points Scored	Comments
Equipment and Utensils (point value 5) Practical?_____ Efficient?_____ Complicated?_____		
Appearance and Cleanliness (point value 5) Person and equipment initially? 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 5) Was person skilled in controlling fire: Fire too hot, cook, ok? Did excessive heat require control measures? Was there excessive smoke or fire? Was charcoal added at proper time?		
Preparing Chicken for Cooking (point value 10) Skilled? Practiced safety in use of knife? Trimmed excess fat? Practiced food safety when handling chicken?		
Skill in Barbecuing (point value 15) Was chicken turned before blisters occurred? Was skin torn during turning? Was sauce uniformly applied? Did cooking start with skin side up?		
Records (point value 5) Did the participant keep thorough records?		
TOTAL POINTS		

Contestant Number _____

Date _____

Continued Score Sheet

	Points Scored	Comments
Degree of Doneness* (point value 20) Drumstick (undercooked, done, overcooked) Wing (undercooked, done, overcooked) Breast (undercooked, done, overcooked)		
Appearance* (point value 15) Color (too light, moderate, too dark) Uniformity (not uniform, moderate, uniform) Burnt/blistered (severe, moderate, none) Speckled with Ash (severe, moderate, none) Skin Torn (severe, moderate, none)		
Texture* (point value 15) Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juciness (dry, moist, wet)		
Taste* (point value 25) Chicken (poor, moderate, good) Sauce (weak, moderate, too strong) Off Flavor (weak, moderate, too strong)		
After Taste* (point value 5) (strong, moderate, weak)		
TOTAL POINTS		

*Circle appropriate statement