

Contestant # _____

Points
Possible

Points
Earned

Comments

Equipment and Utensils (Point Value 10)	10		
Practice ? _____ Efficient ? _____ Complicated ? _____			
Appearance and Cleanliness (Point Value 10)	10		
Of Person (initially)			
Equipment (initially)			
In operation			
Starting Fire (Point value 20)	20		
Was method of lighting safe?			
Was person skilled in starting fire?			
Was extra fuel needed to start fire?	30		
Controlling Fire (Point value 30)			
Was person skilled in controlling fire?			
Fire too hot; too cool; ok?			
Did excessive ash dust stirred up during control measu			
Was there excessive smoke or fire?	20		
Was charcoal added at proper time?			
Preparing Chicken for Cooking (Point value 20)			
Skilled?	20		
Practiced Safety?			
Were marinating practices proper and sanitary?			
Skill in Barbecuing (Point Value 40)	40		
Was chicken turned often enough to prevent burning?			
Was person skilled in turning chicken?			
Was person skilled in spreading sauce?	10		
Time (point value 10)			
Was cooking completed in Prescribed time?	10		
(Deduct 1 point for every 5 minutes late)			

140

Appearance* (Point value 30)	30		
Color (too light; moderate; too dark)			
Uniformity (not uniform; moderate; uniform)			
Burnt or blistered (Severe; moderate; none)			
Speckled with ash (Severe; moderate; none)	40		
Degree of Doneness** (Point Value 40)			
Outer part of breast filet (undercooked; done; overcook			
Center of brest filet (undercooked; done; overcooked)	30		
Texture* (Point value 30)			
Chewiness (tough; chewy; tender)			
Rubbery (much; moderate; none)			
Moisture (dry; moist; wet)	50		
Taste* (Point value 50)			
Chicken taste (poor; moderate; good)			
Sauce (weak; moderate; too strong)	10		
Off Flavor (weak; moderate; strong)			
Aftertaste* (Point value 10)	10		
(strong; moderate; weak)			

160

Total Points	300		
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