

9th – 12th Grade (Senior) 4-H TURKEY BARBECUE DEMONSTRATION CONTEST

PURPOSE OF THE CONTEST:

1. To develop leadership talents and to work toward achieving the broad objectives of developing sound character and effective citizenship.
2. To acquire scientific knowledge and improved understanding of the economy, versatility and nutritional value of turkey meat and its relationship to human nutrition and health.
3. To help youth develop skills in the preparation and use of turkey and to acquire the ability to express their ideas proficiently and efficiently through participation in projects, talks, discussions, demonstrations and exhibits.

RULES AND INFORMATION:

1. Each county is eligible to enter two 9th – 12th grade (Senior) 4-H members in the contest; however an individual may only enter one of the barbecuing events due to an overlap in the cooking and presentation times between the chicken and turkey events. Note: There is also an overlap with the Egg preparation demonstration contest.
2. Contest sequence for cooking and presentation will be announced at the contest briefing prior to the contest.
3. The contestants will be scored for barbecue skills, sensory evaluation, and oral presentation according to the barbecue score sheets.
4. Following arrival and unloading of their supplies to the grilling or presentation location, contestants will work alone, except in case of an emergency, as determined by contest monitors.
5. Contestants are responsible for keeping their cooking and presentation areas tidy and for clean-up as well as removal of their equipment and supplies.

PRODUCT COOKING AND SENSORY EVALUATION:

1. The contestant will prepare and cook turkey patties using ground turkey (as is 85-90% lean) provided by the contest coordinators. At least 75% by weight of the burger ingredients must consist of the ground turkey provided by the contest monitors. Only the patties are submitted, and no other hamburger toppings may be included.
2. There will be a 2-hour time limit on the preparation of the turkey patties. Each contestant will be provided 2 pounds of ground turkey. The contestant will use this turkey product to prepare turkey patties of a minimum of 1/4 pound (uncooked weight), with two (2) to be submitted for

sensory evaluation. The ground turkey will not be available to the contestant prior to the contest starting time.

3. The fire may not be lit until the contest starting time.
4. Parboiling and/or deep-frying competition meat is not allowed. The turkey patties may be cooked in aluminum foil wrap or a basket formed of foil wrap. Separate ingredients such as sauce or similar products may be placed in a small metal pan on the grill for heating, but the meat product may not be placed in the metal pan while on the grill.
5. Contestants must bring their own grill to the state contest. Each contestant will be assigned a cooking space along with a work area of one 6 foot folding table adjacent to their grill. (note that at the national contest, The Aussie Walk-A-Bout Portable Charcoal Grill is used and features folding legs and a locking bowl and hood. There are 332 sq. in. cooking area cooking space, a chrome-plated cooking grid, hood and vents, and on this grill. This specific grill is NOT required at the state contest).
6. Contestants should bring their own charcoal and lighter fuel. Self-starting charcoal or automatic fire starter blocks will not be permitted.
7. Chimney-starters may be used but such devices must be placed inside the grill before and during ignition and removed from the grill prior to addition of the turkey for cooking. Fire is restricted to inside the provided grill. Burning materials outside the grills will be considered as a fire hazard. The use of non-charcoal combustible fuel is to be limited.
8. Accessories such as spits, augers, or forced draft are not permitted. Electricity will not be provided or used.
9. Material may not be added to the grill area such as rocks, sand, or other dense materials to aid in cooking. Appropriate charcoal use will be considered by the evaluators.
10. All other equipment and supplies, including sauce, must be furnished by the contestant. Sauce, if used, may be commercial or private recipe (description must be provided to judges on the recipe card to assist during flavor and appearance evaluation).
11. Contestants are expected to use a meat thermometer. The burger must be cooked to a minimum internal temperature of 165 degrees F.
12. Devices used for supporting, containing, or covering meat during cooking will not be permitted; only aluminum foil wrap may be used.
13. Contestant must provide recipe or preparation outline cards describing sauce, rubs, or other treatments associated with the cooking of the turkey. They must include ingredients and special instructions if necessary for food safety relating to these ingredients such as keeping sauce ingredients either cool or heated. **NOTE:** Five (5) copies on note card stock, single 3 inch by 5 inch size preferred containing these cooking instructions and recipe must be provided to the contest judges/coordinators before starting fire.
14. **Recipe cards** need to include the following information:
 - a. Name of recipe and contestant name
 - b. Ingredients and general cooking instructions
 - c. Materials added to the turkey meat.
 - d. If special cooking techniques were used to achieve unique flavoring

15. Prior to the submission of the cooked turkey burgers for evaluation, the contestant must demonstrate to the barbecue skills judges the criteria and methods they use to determine the proper doneness of their product at the time of turn-in. Judges may also independently evaluate the product at this time.
16. Contestants must turn in the product by the end of the stated cooking time. Contestants will be notified 15 minutes prior to the end of the cooking time. Cooking skills will be evaluated using the turkey cooking skills score sheets.
17. Each contestant will present two (2) cooked turkey burgers on containers provided to the panel of judges at the conclusion of their cooking. No burger toppings, garnishes, dips, or additional items shall be presented on the plates or containers or submitted to the judges. Only the turkey patties are to be placed in the containers submitted. NOTE: that one recipe card or cooking outline card for the sensory judges must accompany the product when turned in. The product will be evaluated using the turkey sensory score sheets.
18. Contestants should dress neatly and appropriately for the contest. Contestants must wear comfortable closed toe shoes, aprons, and restrain hair with clamps, pins, barrettes, net or hat.

ORAL PRESENTATION:

1. An illustrated presentation, including factual information about the commercial turkey will be made by each contestant (see score sheet). The participant is to demonstrate their knowledge in the following areas:
 - The turkey industry in the United States and its economic importance
 - General food safety, including safe storage and handling of turkey (uncooked and cooked) with particular emphasis in preparation for grilling
 - Nutritional value of turkey and role in a balanced diet
2. Contestants will be allotted a maximum of 10 minutes for their presentation. Judges will have up to 3 minutes for questions directed to contestants. Questions may be related to statements made by the contestant during their presentation that the judges feel might need further explanation.
3. An easel will be provided. PowerPoint presentations using a computer and computer projector can be used. A projector will be furnished by contest coordinators, but it is the responsibility of the contestant to ensure they have the correct cords, adaptors, etc. PowerPoint presentations are not to include audio.

In case of a tie following tabulation of contestant scores, the tie scores of the top five contestants will be broken in descending order by:

- Highest score in Sensory Evaluation
- Highest score in Barbecue Cooking Skills portion
- Highest score in Presentation
- Method determined by the judges and contest coordinator

Awards

1. Each participant will receive a certificate a state award pin.
2. First, second and third place state winners will be recognized with medals.
3. The State winner will:
 - a. Become eligible for Master 4-H'er status.
 - b. Participate in the Special Events Winners Recognition at State 4-H Congress. Travel to and from State Congress recognition program is not covered.
 - c. Compete at the National Contest held during the National 4-H Poultry and Egg Conference in Louisville, KY. Travel should be coordinated with the state winning Poultry Judging Team, State Chicken Barbecue Contest winner and/or State Egg Preparation Contest winner. A maximum of \$300 is allotted for the 4-H=ers expenses and \$300 for the chaperone=s expenses.

Contestant Name:

4-H Turkey Barbecue Contest
Presentation Score Sheet

	Points Scored	Comments
A. Participants (Total Points 10) <ul style="list-style-type: none">• Dressed appropriately• Voice distinct & reasonably strong• Pleasant, natural, yet enthusiastic and convincing		
B. Subject Matter (Total Points 25) <ul style="list-style-type: none">• Participant well informed and demonstrated knowledge of corresponding turkeys/ broilers and industry• Incorporated factual nutritional information and addressed food safety issues including BBQ cooking• Exhibited insight into particular properties and attributes of the product• Information presented accurately, practically, and adequately addressed		
C. Presentation (Total Points 25) <ul style="list-style-type: none">• Introduction brief & interesting• Methods suited to subject matter and venue• Information given in logical manner• Equipment & materials handled with ease and skill, with visuals, easily seen & understood• Effective use of time• Important points summarized		
D. Results (Total Points 10) <ul style="list-style-type: none">• Overall effectiveness of presentation• Questions answered satisfactorily		
TOTAL POINTS (70 Possible)		

Contestant Name:

4-H Turkey Barbecue
Cooking Skills

	Points Scored	Comments
Equipment and Utensils (point value 5) Practical? _____ Efficient?_____ Complicated?_____ Timely? _____ Appropriately arranged?_____ Cleanup of work area and equipment? _____ Contestant furnished appropriate recipe card?_____		
Appearance and Cleanliness (point value 5) Person and equipment: Initially: inappropriate, marginal, appropriate While Cooking: inappropriate, marginal, appropriate Apron / Attire: inappropriate, marginal, appropriate		
Starting Fire (point value 10) Was skill demonstrated in starting fire? Yes No Was method of lighting safe? Yes No Was extra fuel needed to start fire? Yes No		
Controlling Fire (point value 15) Was person skilled in controlling fire? Yes No Was there excessive smoke of flame? Yes No Fire and heat control: Too hot, appropriate, too cool Excessive heat required control measures? Yes No -excessive ash dust stirred up? Yes No NA Was charcoal added properly? Yes No NA Was excessive charcoal used in the grill? Yes No		
Preparing Turkey for Cooking (point value 10) Demonstrated Overall food handling skills? Yes No Safe use of utensils? Yes No Handling of uncooked meat product: inappropriate marginal, appropriate Handling of blending product if utilized: inappropriate marginal, appropriate		
Skill in Barbecuing (point value 25) Were turkey patties turned to prevent burning? Yes No Demonstrated skill in handling turkey patties? Yes No Sauce was uniformly applied? Yes No Food Safety Issues Observed Yes No cleanliness, contamination, handling, check for doneness		
TOTAL POINTS (70 Possible)		

Circle or Check Appropriate statement

Contestant Name

4-H Turkey Barbecue *Sensory Evaluation*

NOTE: If the product handed in is severely undercooked and the judges deem it unsafe to eat, sensory evaluation will end after the first two categories and zeros given to the remaining categories.

	Points Scored	Comments
Appearance (Point value 15) Color too light, moderate, too dark Uniformity poor, ok, good, excellent Burnt/blistered severe, moderate, slight, none Speckled with Ash severe, moderate, slight, none		
Degree of Doneness (Point value 20) Outer part of patty undercooked, done, overcooked Center of patty undercooked, done, overcooked		
Texture (Point value 15) Chewiness tough, chewy, tender Rubbery much, moderate, none Juiciness dry, moist, wet Uniformity of patty poor, moderate, uniform		
Flavors (Point value 25) Turkey poor, moderate, good, excellent Sauce too strong, ok, weak, none Off Flavor too strong, ok, weak, none BBQ Flavor achieved: none, weak, excellent, excessive		
After Taste (Point value 5) strong, moderate, weak, none		
TOTAL POINTS (80 Possible)		

Circle or Check Appropriate Statement