## Mr. Loran's BBQ Contest Pork Score Sheets

Cooking Skills		Max Points	Points Scored	Comments	
Equipment and Utensils*					
<u>Practical</u> ?,	Efficient?, Complicated?,	5			
<u>Timely</u> ?,	Appropriately arranged?	3			
Cleanup of work o	area and equipment? ( <u>ves</u> , no)				
Appearance and Cleanliness*					
Person and equipment:					
Initially: While cooking: Apron/Attire:	(inappropriate, marginal, <u>appropriate</u> ) (inappropriate, marginal, <u>appropriate</u> ) (inappropriate, marginal, <u>appropriate</u> )	5			
Was 4-H represent	red? ( <u>ves</u> , no)				
Starting Fire*					
Was skill demonstrated in starting fire? ( <u>ves</u> , no) Was method of lighting safe? (( <u>ves</u> , no) Was extra fuel needed to start fire? (yes, <u>no</u> )		10			
Controlling Fire	*				
Was person skilled in controlling fire? ( <u>yes</u> , no) Was there excessive smoke or flame? ( <u>yes</u> , no) Fire and heat control? (too hot, <u>appropriate</u> , too cool) Excessive heat required control measures? (yes, <u>no</u> )		10			
	-excessive ash dust stirred up? (yes, no, <u>na</u> )				
If needed, was charcoal added properly? (yes, no, <u>na</u> )					
Preparing Pork	for Cooking*				
Demonstrated overall cooking skills? ( <u>yes</u> , no) Safe use of knife? ( <u>yes</u> , no) Trimmed excess fat? ( <u>yes</u> , no) Safe handling of uncooked pork: (inappropriate, marginal, <u>appropriate</u> ) Safe Marinating/Rubbing Techniques: (inappropriate, marginal, <u>appropriate</u> )		10			
Skill in Barbecui	ing*				
Did cooking start v Was meat turned Was meat stuck to Food safety issues ( <u>clear</u>	before blistering? ( <u>ves</u> , no) o grill? (yes, <u>no</u> )	10			
*Circle appropriat	e statement - goal statements are double underlined.	•			
Cooking Comments					

Cooking Comments	
Judge's Initials	Participant Number

Time Turned In: _				
Sensory Evaluation		Max Points	Points Scored	Comments
Appearance*				
Color Uniformity Burnt/Blistered Speckled with Ash	(too light, <u>moderate</u> , too dark) (not uniform, moderate, <u>uniform</u> ) (severe, moderate, <u>none</u> ) ((severe, moderate, <u>none</u> )	15		
Degrees of Done	eness*			
Product should be well done		5		
-	oroduct handed in is severely undercooke ory evaluation will end here and zeros giv		_	
Texture*				
Chewiness Rubbery Juiciness	(tough, chewy, <u>tender)</u> (much, moderate, <u>none)</u> (dry, <u>moist</u> , wet)	10		
Flavors*				
Prepared Pork Marinade/Rub Off Flavor BBQ Flavor	(poor, moderate, <u>good</u> , excellent) (weak, <u>moderate</u> , too strong) ( <u>none</u> , moderate, too strong) (weak, <u>moderate</u> , too strong)	10		
After Taste*	(strong, <u>moderate</u> , weak, none)	5		
Participant Preparation		Max Points	Points Scored	Comments
Preparation*				
Participant on time? ( <u>yes</u> , no) Registration form completed? ( <u>yes</u> , no) Project record sheet completed? ( <u>yes</u> , no)		5		
	TOTAL POINTS (100	possible)		
Placing*				
	Taste Comments			