



## 2015 Florida 4-H



# Chicken Barbecue Demonstration Contest

### PURPOSES:

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

### OBJECTIVES:

- \* To provide an opportunity for 4-H'ers to develop and use communication skills.
- \* To create an environment for competition to select and recognize outstanding demonstrators.
- \* To develop self-confidence in the 4-H member.
- \* To research and develop a current knowledge base in selected subject matter area.
- \* To teach and share current information with others.

### RULES AND INFORMATION:

The state contest is tentatively set to be held on Wednesday, July 29, 2015 at the Alachua County Cooperative Extension Service, 2800 NE 39<sup>th</sup> Avenue, Gainesville, Florida. Participants do not have to be registered for Florida 4-H University to participate. The contest will begin at 8:30 am with presentations followed by the grilling portion. One may be at the contest site at 8:15 to set up grill area.

1. Each county is eligible to enter one bona fide 4-H member (must be at least 14 years old as of September 1, 2014). **Deadline to register is Wednesday, July 1, 2015, to Sonja Crawford, Hendry County CES, [sycr@ufl.edu](mailto:sycr@ufl.edu), 863/674-4092.**
2. The contestants will be scored for barbecue skills, sensory evaluation, and presentation by according to the national barbecue score sheets. Score sheets may viewed at <http://national4hpoultryandegg.psu.edu/bbqscore.html>
3. Each contestant will prepare two 1 ¼ to 1 ½ pound chicken halves provided to them by the contest monitors and present an oral presentation to the judges.
4. 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.
5. **Barbecue grill and work table must be provided by the contestant. Charcoal, lighter fuel, matches/butane lighter and presentation plate will be provided. Contestants may bring their own charcoal and lighter fuel. Self-starting charcoal or automatic fire starter blocks will not be permitted.**
6. 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.
7. The chicken will not be available to the contestant prior to the contest starting time.
8. Chicken shall not be marinated prior to start of the contest.
9. A contestant may not inject any fluid or sauce into the chicken.
10. Chicken halves may not be placed in baskets to aid in turning.
11. Each contestant will present one barbecued chicken half 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.
12. An illustrated presentation, including factual information about broilers, will be presented made by each contestant. 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. **PowerPoint presentations must be emailed to Sonja Crawford at [sycr@ufl.edu](mailto:sycr@ufl.edu) on or before July 15, 2015.**

13. No contestant will be allowed to have any means of identification as to name or county represented.
14. Contestants will work alone, except for setting up for the demonstration or in case of an emergency, as determined by contest monitors.
15. Tie scores of the top contestants will be broken in descending order by:
  - o Highest score in Finished Product Quality portion.
  - o Highest score in Presentation portion.
  - o Drop high and low score, use middle score.
  - o A method will be decided by contest committee.
16. Total points in the 4-H Chicken Barbecue Demonstration Contest will be 200: Cooking 70; Sensory Skills 80; and Oral Presentation 50.
17. The registration fee of \$15 (product and supplies) must be accompanied with the registration form.

**RESOURCES:**

The following websites are excellent resources:

<http://www2.ca.uky.edu/national4hpoultry/ChickenBBQ.html>

<http://msucares.com/poultry/consumer/bbqbroilers.html>

**AWARDS:**

Each participant in the Florida 4-H Chicken Barbecue contest will receive a certificate of participation.

The winner of the state contest will represent Florida at the National 4-H Chicken Barbecue Demonstration Contest during the National Poultry and Egg Conference in Louisville, KY. The contest date is unavailable.

The state winner with the approval and assistance of the County 4-H Office will be responsible for securing funds to cover travel costs and for taking care of all travel arrangements.

Previous national winners from Florida:

1983	Rodney Temple		1 <sup>st</sup>
1988	Candice Shawhan	Sarasota County	3 <sup>rd</sup>
2002	Ashley Robinson	Palm Beach County	5 <sup>th</sup>
2005	Johnathan Hatch	Levy County	3 <sup>rd</sup>
2006	Ashley Jordan	Manatee County	3 <sup>rd</sup>
2007	Cyrus Mahan	Hendry County	7 <sup>th</sup>
2008	Mavis Plamondon	Hendry County	2 <sup>nd</sup>
2009	Andy McAvoy	Hendry County	9 <sup>th</sup>
2010	Kathryn Douglas	Broward County	10 <sup>th</sup>
2011	Jessica Kobie	Lee County	8 <sup>th</sup>
2013	Emily Comes	Indian River County	4 <sup>th</sup>
2014	Jullian Towns Hanley		

**SOURCES:**

National 4-HChicken Barbecue Demonstration Contest information available online:  
<http://www2.ca.uky.edu/national4hpoultry/>

This information was compiled by Sonja C. Crawford, 4-H/Livestock Extension Agent, Hendry County, April 7, 2015.

**2015 Florida 4-H**

**Chicken Barbecue Demonstration Contest  
Registration Form**

Name: \_\_\_\_\_

Address: \_\_\_\_\_ City: \_\_\_\_\_ Zip: \_\_\_\_\_

County: \_\_\_\_\_

Phone: \_\_\_\_\_ (home) \_\_\_\_\_ (cell)

E-mail Address: \_\_\_\_\_

Age (as of Sept 1, 2015): \_\_\_\_\_ Birthdate: \_\_\_\_\_

Title of Presentation: \_\_\_\_\_

Power Point Presentation:  Yes or  No

Charcoal:  Yes or  No

Lighter Fuel:  Yes or  No

Registration fee of \$15 includes product, drinks, snacks and contest supplies. Please make check payable to Hendry County 4-H.

Registration \_\_\_\_\_ \$15 \_\_\_\_\_

**TOTAL ENCLOSED** \_\_\_\_\_

*Deadline to enter is Wednesday, July 1, 2015*

*Mail to:  
Sonja Crawford  
Hendry County CES – 4-H  
PO Box 68  
LaBelle, FL 33975*