

# CHICKEN BARBECUE

- **Contestants compete in a BBQ contest in their county**
  - **Five 4-Hers can represent their county in each category (any combination of Juniors and Seniors)**
  - **ONLY Two Seniors go on from district to compete at the State BBQ contest which is held at the Poultry Festival in Rogers, AR, in June**
  - **At state, contestants are provided with food, lodging, grills for contest and experience of a lifetime.**

## **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 chicken meat and its relationship to human nutrition and health.
3. To help youth develop skills in the preparation and use of chicken and to acquire the ability to express their ideas proficiently and efficiently through participation in food preparation, projects, talks, discussions, demonstrations and exhibits.

## **RULES AND INFORMATION:**

1. The contestants will be scored for [barbecue skills](#), [sensory evaluation](#), and [presentation](#) by three sets of judges according to the [barbecue score sheets](#).
2. Following arrival and delivery of their supplies to the grilling or presentation location, contestants will work alone, except in case of an emergency, as determined by contest monitors.
3. Contestants are responsible for keeping their cooking and presentation areas tidy and for clean-up as well as removal of their equipment and supplies.
4. A poster will be required at the [District and State contest](#).

[For District poster size should be 22"28" or smaller.](#)

For district a small poster should be included into the contestant's workstation and include information on the chicken industry in the United States and its economic importance, general food safety, including safe storage and handling of chicken (uncooked and cooked) with particular emphasis in preparation for grilling, and nutritional value of chicken and its role in a balanced diet. The district poster should be focused on the information and not extravagant design. The poster for State will need to match the Events theme each year.

5. Grills will be provided at the state contest.

## **PRODUCTION COOKING AND SENSORY EVALUATION:**

1. Each contestant will prepare four (4) bone-in, skin-on chicken thighs (1.5-2.0 lb. total), provided by the contest monitors. They will be evaluated during the preparation of their chicken by judges utilizing the [chicken barbecue skills score sheet](#).
  - District- Contestants will turn in 2 thighs for judging.
  - State-Contestants will turn in 3 thighs for judging.

2. There will be a 2 hour time limit for the preparation of the chicken. The chicken 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. Chicken shall not be marinated prior to start of the contest. Parboiling and/or deep-frying competition meat is not allowed. Contestant may not inject or insert any fluid, sauce, or additive **into** the chicken. If the contestant desires, the thighs may be deboned. In addition, if deboned, seasoning or sauce may be applied to the area vacated by bone removal. Chicken thighs may not be placed in baskets to aid in turning.
4. Charcoal and lighter fuel will be available if needed. Contestants may bring their own charcoal and lighter fuel. Self-starting charcoal or automatic fire starter blocks will not be permitted. 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 chicken for cooking. Fire is restricted to inside the grill. Burning materials outside the grills will be considered as a fire hazard. The use of non-charcoal combustible fuel is to be limited. Accessories such as spits, augers, or forced draft are not permitted. Electricity will not be provided or used.
5. 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**). Contestants are **expected** to use a meat thermometer. Commercial devices for covering of meat during cooking will not be permitted; only aluminum foil wrap may be used.
6. **Contestant must provide recipe or preparation outline cards describing sauce, rubs, or other treatments associated with the cooking of the chicken to include ingredients and special instructions if necessary for food safety, relating to these ingredients such as keeping sauce ingredients either cool or heated. NOTE:** One (1) copy on note card stock, single 3 inch by 5 inch size preferred containing these cooking instructions or recipe must be provided to judges – to turn in to sensory evaluation judges with the cooked product.  
**Recipe cards** need to include the following information:

- Name of recipe and contestant number
- Ingredients and general cooking instructions
- If special cooking techniques were used to achieve unique flavoring

7. Contestant is to have turned in product by the end of stated cooking time. An official contest clock will be stationed at the check in desk. Each contestant will present Two (district) or Three (state) barbecued chicken thighs to the panel of judges at the conclusion of their cooking time on plates or containers provided. **No garnishes, dips or additional items shall be presented on the plates or submitted to the judges.** Note that one recipe card or cooking outline card for the sensory judges must accompany the product. Products will be evaluated using the [sensory score sheets](#).

Note: Ideal items to bring not required but might be helpful

Aluminum foil

Gloves for handling raw meat

Extra plates

Small table and table cloth

Tongs (one set for raw meat, one set for cooked meat)

Gallon size baggies

Meat thermometer

Cleaning wipes (such as Clorox wipes)

Stop watch/clock

Apron

Sauce or seasoning

Grill gloves for disposing of the coals when cooking is complete