



4-H POULTRY BARBECUE PROJECT RECORD

20_____

Your Name _____

Your Mailing Address _____

Name of Your Club _____

Your County _____

Age _____ Grade in School _____

Date Record Started _____ Date Closed _____

Years in Poultry Barbecue Project, Including This Year _____

County Extension Agent _____

Adult Leader _____

This 4-H poultry barbecue project is one that you, your family and friends will enjoy.

By keeping a record of each barbecue, you will be able to review your work and determine why each barbecue turned out as it did. You will soon become an expert at knowing what sauce to use, how much fire to use, the best type of fuel, the ideal distance to place the poultry above the fire, and how long to cook the chicken or turkey.

To complete this 4-H project or to be eligible for county contests or awards, club members must complete at least five (5) poultry barbecues. Keep a record of each barbecue.

You can try some of your own ideas as to kinds of sauce and type of grill. Try new ways. Don't always barbecue like your neighbor - you may find a better way!

If you try any new ideas, list them under the "comments" section of this record.

HERE IS WHAT YOU NEED

Food

1. Dressed fryers, 2-3 lbs. - split in halves
2. 1¼ - 1½ lb. Turkey breast filet
3. Barbecue sauce of your choice
4. Other picnic foods

Equipment

1. Grill
2. Charcoal briquets
3. Starter fuel (mineral spirits is fine) **Do not use gasoline!**

How to do it

1. Place briquets in grill in a pile for starting.
2. Saturate briquets with starter fuel.
3. Light briquets and let burn for 10 - 15 minutes or until briquets turn white.
4. Spread coals evenly on bottom of grill.
5. Place poultry halves, skin side up, on grill. The skin maybe left on or off of the turkey filets.
6. Turn poultry often, applying barbecue sauce after each turning.
7. Be sure poultry is done. Test chicken by twisting drumstick from thigh. Easy separation means poultry is done. A meat thermometer may also be used. Normal cooking time varies. There is a 2½ hour time limit for the chicken barbecue contest and 3 hour time limit for the turkey barbecue contest.

Keep a record of each poultry barbecue by filling in the following questionnaire.

_____ Poultry (Chicken or Turkey) Barbecue (1st, 2nd, 3rd, etc.)

Date _____

Where held (home, club meeting, picnic, etc.) _____

Number and weight of poultry barbecued _____

Type of grill (portable, brick, etc.) _____

Type of Sauce

If homemade list ingredients used _____

If purchased - brand name _____

Distance from fire (coals) to grill (inches) _____

Type of fuel used (charcoal briquets, hickory, oak, etc.) _____

Type of starter fuel (charcoal starter, lighter fuel, mineral spirits, etc.) _____

Do not use gasoline!

Type of igniter (matches, butane lighter) _____

Time required before fire/coals were ready (minutes from striking match until poultry was placed on grill) _____

Number of times the poultry was turned _____

Time required to cook the poultry (minutes) _____

Number of people fed _____

List of other foods eaten with the barbecued chicken or turkey (circle those prepared by you)

Do you think this poultry barbecue was Poor _____ Fair _____ Good _____ Excellent _____
(Check one)

Keep a record of each poultry barbecue by filling in the following questionnaire.

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Date _____

Where held (home, club meeting, picnic, etc.) _____

Number and weight of poultry barbecued _____

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Do not use gasoline!

Type of igniter (matches, butane lighter) _____

Time required before fire/coals were ready (minutes from striking match until poultry was placed on grill) _____

Number of times the poultry was turned _____

Time required to cook the poultry (minutes) _____

Number of people fed _____

List of other foods eaten with the barbecued chicken or turkey (circle those prepared by you)

Do you think this poultry barbecue was Poor _____ Fair _____ Good _____ Excellent _____
(Check one)

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Number and weight of poultry barbecued _____

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Type of Sauce

If homemade list ingredients used _____

If purchased - brand name _____

Distance from fire (coals) to grill (inches) _____

Type of fuel used (charcoal briquets, hickory, oak, etc.) _____

Type of starter fuel (charcoal starter, lighter fuel, mineral spirits, etc.) _____

Do not use gasoline!

Type of igniter (matches, butane lighter) _____

Time required before fire/coals were ready (minutes from striking match until poultry was placed on grill) _____

Number of times the poultry was turned _____

Time required to cook the poultry (minutes) _____

Number of people fed _____

List of other foods eaten with the barbecued chicken or turkey (circle those prepared by you)

Do you think this poultry barbecue was Poor _____ Fair _____ Good _____ Excellent _____
(Check one)

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Date _____

Where held (home, club meeting, picnic, etc.) _____

Number and weight of poultry barbecued _____

Type of grill (portable, brick, etc.) _____

Type of Sauce

If homemade list ingredients used _____

If purchased - brand name _____

Distance from fire (coals) to grill (inches) _____

Type of fuel used (charcoal briquets, hickory, oak, etc.) _____

Type of starter fuel (charcoal starter, lighter fuel, mineral spirits, etc.) _____

Do not use gasoline!

Type of igniter (matches, butane lighter) _____

Time required before fire/coals were ready (minutes from striking match until poultry was placed on grill) _____

Number of times the poultry was turned _____

Time required to cook the poultry (minutes) _____

Number of people fed _____

List of other foods eaten with the barbecued chicken or turkey (circle those prepared by you)

Do you think this poultry barbecue was Poor _____ Fair _____ Good _____ Excellent _____
(Check one)

Keep a record of each poultry barbecue by filling in the following questionnaire.

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Date _____

Where held (home, club meeting, picnic, etc.) _____

Number and weight of poultry barbecued _____

Type of grill (portable, brick, etc.) _____

Type of Sauce

If homemade list ingredients used _____

If purchased - brand name _____

Distance from fire (coals) to grill (inches) _____

Type of fuel used (charcoal briquets, hickory, oak, etc.) _____

Type of starter fuel (charcoal starter, lighter fuel, mineral spirits, etc.) _____

Do not use gasoline!

Type of igniter (matches, butane lighter) _____

Time required before fire/coals were ready (minutes from striking match until poultry was placed on grill) _____

Number of times the poultry was turned _____

Time required to cook the poultry (minutes) _____

Number of people fed _____

List of other foods eaten with the barbecued chicken or turkey (circle those prepared by you)

Do you think this poultry barbecue was Poor _____ Fair _____ Good _____ Excellent _____
(Check one)

COMMENTS

Your Own

Those eating poultry

Florida/National 4-H Chicken Barbecue Contest

Cooking Skills

Pts

Comments

Equipment and Utensils (point value 5) Practical? _____ Efficient? _____ Complicated? _____		
Appearance and Cleanliness (point value 5) <ul style="list-style-type: none"> • Person and equipment initially? • Person and equipment while cooking? • Apron? 		
Starting Fire (point value 10) <ul style="list-style-type: none"> • Was method of lighting safe? • Was person skilled in starting fire? • Was extra fuel needed to start fire? 		
Controlling Fire (point value 15) <ul style="list-style-type: none"> • Was person skilled in controlling fire? • Fire too hot, cool, ok? • Did excessive heat require control measures? • Was excessive ash dust stirred up during control measures? • Was there excessive smoke or fire? • Was charcoal added at proper time? 		
Preparing Chicken for Cooking (point value 10) <ul style="list-style-type: none"> • Skilled? • Practiced safety in use of knife? • Trimmed excess fat? • Practiced food safety when handling chicken? 		
Skill in Barbecuing (point value 25) <ul style="list-style-type: none"> • Was chicken turned before blisters occurred? • Was skin torn during turning? • Was sauce uniformly applied? • Did cooking start with skin side up? 		
(70 Points Possible) TOTAL POINTS		

Sensory Evaluation

Pts

Comments

Degree of Doneness* (point value 20) Drumstick: (Undercooked; done; overcooked) Wing: (Undercooked; done; overcooked) Breast: (Undercooked; done; overcooked)		
Appearance* (point value 15) Color (too light, moderate, too dark) Uniformity (not uniform, moderate, uniform) Burnt/blistered (severe, moderate, none) Speckle with Ash (severe, moderate, none) Skin Torn (severe, moderate, none)		
Texture* (point value 15) Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juiciness (dry, moist, wet)		
Taste* (point value 25) Chicken (poor, moderate, good) Sauce (weak, moderate, too strong) Off flavor (weak, moderate, too strong)		
After Taste* (point value 5) (strong, moderate, weak)		
(80 Points Possible) TOTAL POINTS		

Florida/National 4-H Turkey Barbecue Contest

Cooking Skills	Pts	Comments
Equipment and Utensils (point value 5) Practical? _____ Efficient? _____ Complicated? _____		
Appearance and Cleanliness (point value 5) <ul style="list-style-type: none"> • Person and equipment initially? • Person and equipment while cooking? • Apron? 		
Starting Fire (point value 10) <ul style="list-style-type: none"> • Was method of lighting safe? • Was person skilled in starting fire? • Was extra fuel needed to start fire? 		
Controlling Fire (point value 15) <ul style="list-style-type: none"> • Was person skilled in controlling fire? • Fire too hot, cool, ok? • Did excessive heat require control measures? • Was excessive ash dust stirred up during control measures? • Was there excessive smoke or fire? • Was charcoal added at proper time? 		
Preparing Turkey for Cooking (point value 10) <ul style="list-style-type: none"> • Skilled? • Practiced safety in use of knife? • Marinating practices proper and sanitary? • Practiced food safety when handling turkey? 		
Skill in Barbecuing (point value 25) <ul style="list-style-type: none"> • Was turkey turned often enough to prevent burning? • Was person skilled in turning turkey? • Was sauce uniformly applied? 		
(70 Points Possible)	TOTAL POINTS	

Sensory Evaluation	Pts	Comments
Degree of Doneness* (point value 20) Outer part of breast filet: (Undercooked; done; overcooked) Center of breast filet: (Undercooked; done; overcooked)		
Appearance* (point value 15) Color (too light, moderate, too dark) Uniformity (not uniform, moderate, uniform)		
Texture* (point value 15) Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juiciness (dry, moist, wet)		
Taste* (point value 25) Turkey (poor, moderate, good) Sauce (weak, moderate, too strong) Off flavor (weak, moderate, too strong)		
After Taste* (point value 5) (strong, moderate, weak)		
(80 Points Possible)	TOTAL POINTS	



This document was compiled by Diana L. Smith, Ph.D., UF/IFAS, Manatee County, April 26, 2006 and is an adaptation of the Florida 4-H Poultry Barbecue Project Record developed by L.W. Kalch (1981)

Credits: Kalch, L.W. (1981). **Florida 4-H Poultry Barbecue Project Record (4-H 94)**. Gainesville, FL: Florida Cooperative Extension Service/Institute of Food and Agriculture Science.

National 4-H Poultry Barbecue and Presentation Contest available online:
<http://national4hpoultryandegg.psu.edu\Cbbq.html>