



MANATEE COUNTY



4-H CHICKEN BARBECUE 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 chicken broiler 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 projects, talks, discussions, demonstrations and exhibits.

ELIGIBILITY:

The Manatee County **4-H Chicken Barbecue Contest** is open to pre-registered youth (ages 11 and above as of September 1, 2016) that are:

- Currently enrolled in food and nutrition or poultry 4-H projects or
- Participants of the **January 3rd (11am-5pm) BBQ workshop** at the Harlee 4-H Center.

RULES AND INFORMATION:

1. The county contest will be held on **Saturday, January 21, 2017** at the Manatee County Fair starting at 8:00 a.m.
2. Contest sequence for cooking and presentation will be announced at the contest briefing during the workshop. The contestants will be scored for [barbecue skills](#), [sensory evaluation](#), and [presentation](#) according to the [barbecue score sheets](#).
3. 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.
4. Contestants are responsible for keeping their cooking and presentation areas tidy and for clean-up as well as removal of their equipment and supplies.

PRODUCTION COOKING AND SENSORY EVALUATION:

1. Each contestant will prepare **two** 1¼ to 1½ pound chicken halves provided to them by the contest monitors. They will be evaluated during the preparation of their chicken by judges utilizing the barbecue skills score sheet.
2. There will be a 2½ hour time limit for the preparation of the chicken. The chicken will not be available to the contestant prior to the contest starting time. 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. Chicken halves may not be placed in baskets to aid in turning.

3. Contestant must provide their own charcoal grill which they will be required to use. Each contestant will be assigned a cooking area. Contestant must bring own work table. 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 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. Accessories such as spits, augers, or forced draft are not permitted. Electricity will not be provided or used.
4. 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:** Three (3) copies on note card stock, single 3 inch by 5 inch size preferred containing these cooking instructions or recipe must be provided to judges – 2 copies to skills judges before starting fire, and 1 copy to turn in to sensory evaluation judges with the cooked product.

Recipe cards need to include the following information:

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



5. Contestant is to have turned in product by the end of stated cooking time. Contestants will be notified 15 minutes prior to the end of the cooking time. Each contestant will present one intact, barbecued chicken halves 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. Product will be evaluated using the [sensory score sheets](#).

ORAL PRESENTATION:

An illustrated presentation, including factual information about broilers, will be made by each contestant (see score sheet). The participant is to demonstrate their knowledge in the following areas:

- The broiler chicken industry in the United States and its economic importance
- General food safety, including safe storage and handling of chicken (uncooked and cooked)
- Nutritional value of chicken meat and role in a balanced diet

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. Easels will be provided. PowerPoint presentations using a computer and computer projector can be used. A **Windows based laptop computer** and computer projector will be available. **PowerPoint** will be installed on the computer and contestants should

have their talk on a USB flash drive device. PowerPoint presentations are not to include audio. Order of presentation and contestant number will be determined at contest briefing.

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

- Highest score in Sensory Evaluation
- Highest score in Barbecue Skills portion
- Method determined by contest committee

RESOURCES:

The following websites are excellent resources:

<http://pa4h.poultry.psu.edu/cq.html>

<http://www.poultry.msstate.edu/extension/4h.asp>

http://florida4h.org/programsandevents_/animalscience/4-h-tailgating-contest/

AWARDS:

Each participant in the Manatee County 4-H Chicken Barbecue contest will receive a certificate of participation. Top winners will receive a barbecue grill (courtesy of Crowder Bros. Ace Hardware).

The winner in the senior division will be encouraged to participate in the 4-H Tailgating (Region) Contest. No details are available on the 2017 state contest.

The national competition is held during the National Poultry and Egg Conference in Louisville, KY (mid-November).

Previous national winners from Florida:

1983 Rodney Temple - 1st

1988 Candice Shawhan - Sarasota Co. 3rd

2002 Ashley Robinson - Palm Beach Co. 5th

2005 Johnathan Hatch - Levy Co. 3rd

2006 Ashley Jordan - Manatee Co. 3rd

2007 Cyrus Mahan - Hendry Co. 7th

2008 Mavis Plamondon - Hendry Co. 2nd

2009 Andy McAvoy - Hendry Co. 9th

2010 Kathryn Douglas - Broward Co. 10th

2011 Jessica Kobie - Lee Co. 8th

2013 Emily Comes - Indian River Co. 4th

SOURCES:

National 4-H Chicken Barbecue Demonstration Contest information available online:

<http://national4hpoultryandegg.psu.edu/>

This information was compiled by Diana L. Smith, Ph.D., Extension Agent IV, 4-H Coordinator, Manatee County (December 16, 2016) with the Florida winner information being taken from a document written by Sonja C. Crawford, 4-H/Livestock Agent, Hendry County (May 13, 2013).

