

# Outdoor Meat Cookery Scorecard

Division \_\_\_\_\_

Product \_\_\_\_\_

Judge: \_\_\_\_\_

			<b>Specie</b>	<b>Appearance of Contestant</b>	<b>Equipment and Utensil Use and Safety</b>	<b>Imagination and Recipe</b>	<b>Meat Preparation Skills</b>	<b>Palatability - Flavor</b>	<b>Palatability - Juiciness</b>	<b>Palatability- Tenderness &amp; Texture</b>	<b>Attractiveness and Overall Acceptability of Final Product</b>	<b>Total</b>	<b>Comments</b>
	<b>Contestant No.</b>			<b>5</b>	<b>15</b>	<b>10</b>	<b>15</b>	<b>15</b>	<b>10</b>	<b>10</b>	<b>20</b>	<b>100</b>	
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**I. Appearance of Contestant (5 points):** Contestant is neat and clean. Person should have apron and head cover.

**II. Equipment and Utensil Use and Safety (15 points):** Appropriate equipment and utensils are selected and used efficiently, safely and effectively. Are utensils clean and no cross contamination possible? Fire is efficiently and safely prepared. Is the appropriate amount of charcoal used? Is work area safe? Is meat properly stored and handled?

**III. Imagination and Recipe (10 points):** Contestant applies novel idea in preparing cut, choice of spices, seasonings and/or sauces. Seasonings compliment meat.

**IV. Meat Preparation Skills (15 points):** Was the fire controlled (fire not too hot or cold)? Was extra charcoal added at proper time? Was sauce applied appropriately? Were good food safety principles used in handling product?

**V. Palatability (35 points): Flavor (15 points):** Flavor is appealing and contributes to theme. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors. **Juiciness (10 points):** Meat is juicy and not wet or dry. **Tenderness/Texture (10 points):** Meat should be tender but not rubbery or shatter upon chewing.

**VI. Attractiveness and Overall Acceptability of Final Product (20 points):** External surface has a uniform color without undercooked or overcooked areas. Surface is not burned and dried out and free of ash. Internal doneness should be the degree specified. Internal appearance should be typical of specified degree of doneness without surfaces being overcooked. Appearance and palatability factors blend to make an appealing product.