

GUIDELINES

4-H Outdoor Meat Cookery

Purpose: to promote the use of meat products in the diet by teaching the art and science of safely preparing beef, lamb, pork and poultry in an outdoor setting

Life Skills: Decision Making, Healthy Lifestyle Choices, Teamwork

1. An Outdoor Meat Cookery team will consist of four members. A team will have an individual in each of the four divisions: beef, lamb, pork and poultry. Individual specie winners from regional contests, not on state qualifying teams, will be eligible to cook at the State Outdoor Meat Contest for individual awards.
2. The contestants will be scored by judges according to the 4-H Outdoor Meat Cookery score sheet.
3. Each contestant will provide two (2) fresh, uncooked, meat items; one for the team meat platter and the other for sampling. The retail cut is the participant's choice; however, the cut must be prepared within the time limit. The poultry item may be either chicken or turkey. The cut can be marinated prior to the contest. Contestants should be prepared to state a degree of doneness (rare, medium rare, medium, medium well or well done) for beef, lamb and pork cuts.
4. Preparation and cooking time limit is two (2) hours. The contestants are required to turn in the prepared meat at the end of the stated cooking time. Contestants will submit only the prepared meat cut to the judges; that is, no additional items (drink, vegetables, etc.) should be submitted to the judges.
5. The contestant should provide a copy of any recipes used to the judges. Sauces and marinades may be commercial or personal recipe.
6. Barbecue grills, charcoal, starters, grilling supplies and table set-ups must be provided by the contestants. Cooking teams should plan on using a food preparation area no more than 10 feet by 10 feet. Grills and table top display may be outside the 10X10 area. Grills with or without hoods may be used. Also, aluminum foil may be used to construct a windscreen or hood.
7. As a team, the contestants should prepare the cooking area and table top exhibit without assistance from other 4-Hers or adults. Individually, the contestants will cook their meat. In case of an emergency, as determined by contest monitors, team members may be allowed to share cooking space.

Interpretation of Outdoor Meat Cookery Scorecard

I. Team Presentation – 50 points

Team will select a theme of their choice such as tailgating, luau, barbecue or birthday party. Team will prepare a meat platter or table setting to present to judges with a beef, lamb, pork and poultry cut. Table display should illustrate theme and be card table size (not more than 48 inches square or circular). Table top display information and/or decorations should not exceed 36 inches above the table. Other than the table covering, no decorations or display items should be below the table top. Additionally, no decorations should be on the ground. All food items used in the table top display should be prepared onsite by the contestants. Twenty points (20) will be allocated to development of the theme through recipe selection and compatibility. Thirty points (30) will be given for platter presentation. Style, color and attractiveness of presenting the meat cuts will be the major criteria. Participants should expect questions from the judges regarding the theme, table top display and meat preparation.

II. Appearance of Contestant – 5 points

Contestant is neat and clean. Person should have apron and head cover.

III. 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?

IV. Imagination and Recipe – 10 points

Contestant applies novel idea in preparing cut, choice of spices, seasonings and/or sauces. Seasonings compliment meat and contribute to theme.

V. 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?

VI. 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.

VII. 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.

VII. Total Score:

Team Platter/Table Presentation:	= 50 points
Individual Cooking: (100 points) X 4 individuals	= 400 points
Total Team Points Possible	= 450 points

Individual specie awards will be based only upon the 100 points.