



# Turkey Talk & Barbecue



State O-Rama – Senior 4-H'ers Only  
Poultry Science

## OBJECTIVES

Targeted Life Skills: self-esteem, self-motivation, character, planning/organizing, communication, leadership, and critical thinking

Opportunity will be provided for faculty to share information about related college degree programs in poultry science and career options such as: field service representative for poultry companies, poultry processing supervisor, lab technician, production, merchandising, distribution processing, sales and quality control supervisors for poultry companies and allied industries.

This activity is designed to encourage 4-H members to broaden their knowledge and skills and become better acquainted with the Arkansas turkey industry and its products. 4-H'ers will develop leadership talents and work toward achieving the broad objectives of character and effective citizenship. 4-H'ers will acquire scientific knowledge and improved understanding of the economy, versatility, and nutritional value of turkey meat and its relationship to human nutrition, food safety, and health. 4-H'ers will develop skills in the preparation and use of turkey and acquire the ability to express their ideas through participation in projects, talks, discussions, demonstrations, and exhibits.

## ELIGIBILITY

Each county may enter one Senior 4-H member in the State O-Rama. The county is responsible to assure that their State O-Rama entry is a Senior 4-H member who is at least 14 years old but not 19 before January 1 of the current year.

## ACTIVITY AND RULES - BBQ Contest:

1. Each contestant will prepare one or two 1¼ - to 1½-pound turkey breast fillet(s) provided to them by the contest monitors and present an illustrated talk.
2. There will be a 2½ -hour time limit on the preparation of the turkey beginning with the event starting time of 8:30 a.m. One point will be deducted from the score for every five minutes late.
3. A barbecue grill must be provided by each contestant. Charcoal and lighter fuel will be provided. No self-starting charcoal will be permitted.
4. All other equipment and supplies, including sauce, must be furnished by the contestant. Sauce may be commercial or private recipe. Commercial devices for covering meat during cooking will not be permitted. Only aluminum foil wrap may be used. Remember, browning is a part of sensory score sheet.
5. A contestant may not inject any fluid or sauce into turkey. Turkey may be cooked in aluminum foil wrap.
6. The turkey will not be available to the contestant prior to contest starting time and shall not be marinated prior to start of contest.
7. The contestant will be scored for barbecue skills and sensory evaluation according to the barbecue score sheet.

**Turkey Talk:** An illustrated presentation, including factual information promoting the commercial turkey industry and its products, will be made by each contestant. Contestant will be allotted five to eight minutes for presentation. One Easel will be provided and computer graphic presentations (PowerPoint) may be used. All PowerPoint presentations must be on usb flash drives and loaded onto the computer prior to the start of presentations. Score Sheet: CES-663

**STATE AWARDS:** 1st place trophy and expense-paid trip to compete in National Turkey BBQ Contest at the 4-H Poultry and Egg Conference in Louisville, Kentucky, held in November each year. 2nd place - ribbon and \$100, 3rd place - ribbon and \$75, 4th place - ribbon and \$50, 5th place - ribbon and \$25.

**SPONSOR:** The trip to the national contest is sponsored by the Arkansas 4-H Foundation.

**PREPARED BY** Dr. John Marcy, Professor, Poultry Processing

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**State 4-H Turkey Barbecue  
 Cooking Skills**

	Points Scored	Comments
<b>Equipment and Utensils (Point value 5)</b>		
Practical?____ Efficient?____ Complicated?____		
<b>Appearance and Cleanliness (Point value 5)</b>		
Of person (initially) Equipment (initially) In operation		
<b>Starting fire (Point value 10)</b>		
Was method of lighting safe? Was person skilled in starting fire? Was extra fuel needed to start fire?		
<b>Controlling Fire (Point value 15)</b>		
Was person skilled in controlling fire? Fire too hot; too 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?		
<b>Preparing Turkey for Cooking (Point value 10)</b>		
Skilled? Practiced safety? Were marinating practices proper and sanitary?		
<b>Skill in Barbecuing (Point value 20)</b>		
Was turkey turned often enough to prevent burning? Was person skilled in turning turkey? Was person skilled in spreading sauce?		
<b>Time (Point value 5)</b>		
Was cooking completed in prescribed time? (Deduct 1 point for every 5 minutes late)		
<b>TOTAL POINTS</b>		

**State 4-H Turkey Barbecue  
 Sensory Evaluation**

Contestant's Name/Number	Points Scored	Comments
<b>Degree of Doneness* (Point value 20)</b>  Outer part of breast fillet: (undercooked; done; overcooked) Center of breast fillet: (undercooked; done; overcooked)		
<b>Appearance* (Point value 15)</b>  Color (too light; moderate; too dark) Uniformity (not uniform; moderate; uniform) Burnt or blistered (severe; moderate; none) Speckled with ash (severe; moderate; none)		
<b>Texture* (Point value 15)</b>  Chewiness (tough; chewy; tender) Rubbery (much; moderate; none) Moisture (dry; moist; wet)		
<b>Taste* (Point value 25)</b>  Turkey taste (poor; moderate; good) Sauce (weak; moderate; too strong) Off flavor (weak; moderate; strong)		
<b>After Taste* (Point value 5)</b>  (Strong; moderate; weak)		
<b>TOTAL POINTS</b>		

\*Circle appropriate statement.