

2007 4-H Outdoor Cookery results

Junior High Teams

- 1st place - Franklin
- 2nd place - Sumner
- 3rd place – Overton
- 4th place – Maury
- 5th place - Coffee
- 6th place – DeKalb
- 7th place - Davidson
- 8th place - Williamson
- 9th place – Coffee

Senior High Teams

- 1st place - Sumner
- 2nd place – Putnam
- 3rd place - Clay
- 4th place - Overton
- 5th place – VanBuren
- 6th place – Maury
- 7th place – DeKalb
- 8th place – Coffee

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Franklin Division Junior High

		Contestant No.			
		3	3	3	3
Contestant No.		Beef	Pork	Lamb	Poultry
Specie					
Evaluation of:	Max. Points	Ind. 1st	Ind. 1st	Ind. 1st	Ind. 1st
Appearance of Contestant:	5	5	5	4.75	5
Equipment and Utensil Use and Safety:	15	14	14	11.5	14
Imagination and Recipe:	10	8	8	6	7.5
Meat Preparation Skills:	15	14.5	13	11	11.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXXX	XXXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	14	13	10	13.5
Juiciness: Meat is juicy and not wet or dry.	10	9	7	6	9
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	9.5	8.5	5.5	9
Attractiveness and Overall Acceptability of Final Product:	20	18.5	17	14	16
Total:	100	93	85.5	68.75	86
	XX	XXXXXXXX	XXXXXXXX	XXXXXXX	XXXXXXX
Total Team Score (max 400)		333.25			
Platter Presentation Score (max 50)		44			
Total Contest Score and ranking		377.25			

Coach: Lara Savage

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Sumner Division Jr. High

		Contestant No.			
Contestant No.		7	9	8	8
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points				Ind. 2nd
Appearance of Contestant:	5	5	5	4.5	5
Equipment and Utensil Use and Safety:	15	12.5	14	11	14.5
Imagination and Recipe:	10	7	8	6.5	6.5
Meat Preparation Skills:	15	11	7.5	12	10
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	11	12.5	12.5	11.5
Juiciness: Meat is juicy and not wet or dry.	10	6.5	7.5	10	8.5
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	7	8	10	7
Attractiveness and Overall Acceptability of Final Product:	20	16	12.5	16.5	17
Total:	100	77	75	83	83.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		318.5			
Platter Presentation Score (max 50)		37			
Total Contest Score and ranking		355.5			

Coach: _____

Team Members:

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Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Overton Division Jr. High

		Contestant No.			
		1	2	1	2
Contestant No.		Beef	Pork	Lamb	Poultry
Specie					
Evaluation of:	Max. Points	Ind. 2nd	Ind. 3rd	Ind. 3rd	
Appearance of Contestant:	5	4	4.5	4.5	4.5
Equipment and Utensil Use and Safety:	15	12	11.5	10.5	14.5
Imagination and Recipe:	10	7	7.5	7	8
Meat Preparation Skills:	15	13.5	13	12.5	10.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	12	13.5	11	10
Juiciness: Meat is juicy and not wet or dry.	10	8.5	8	6	6
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	8	9	7	7
Attractiveness and Overall Acceptability of Final Product:	20	16	17.5	15.5	15.5
Total:	100	81	84.5	74	76
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		315.5			
Platter Presentation Score (max 50)		37.5			
Total Contest Score and ranking		353			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Maury Division Jr. High

		Contestant No.			
		6	7	6	6
Contestant No.	Specie	Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points	Ind. 3rd			Ind. 3rd
Appearance of Contestant:	5	5	5	4.25	5
Equipment and Utensil Use and Safety:	15	13	12.5	11	14
Imagination and Recipe:	10	7.5	8.5	7	8.5
Meat Preparation Skills:	15	11.5	12.5	11.5	10.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	12	10	7	12
Juiciness: Meat is juicy and not wet or dry.	10	8	7.5	6	8
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	7.5	7.5	6.5	7.5
Attractiveness and Overall Acceptability of Final Product:	20	16	16	11	16
Total:	100	80.5	79.5	64.25	81.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		305.75			
Platter Presentation Score (max 50)		38			
Total Contest Score and ranking		343.75			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County ___ Coffee _____ Division ___ Jr. High _____

		Contestant No.			
		4	4	4	4
Contestant No.		Beef	Pork	Lamb	Poultry
Specie					
Evaluation of:	Max. Points			Ind. 2nd	
Appearance of Contestant:	5	5	5	4.75	5
Equipment and Utensil Use and Safety:	15	13	14.5	12.5	14.5
Imagination and Recipe:	10	7.5	7	7.5	9
Meat Preparation Skills:	15	9.5	11.5	11.5	11.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXXX	XXXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	10.5	8	10.5	12
Juiciness: Meat is juicy and not wet or dry.	10	7	6	7	7
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	6.5	6.5	7	7.5
Attractiveness and Overall Acceptability of Final Product:	20	9	12.5	13.5	16
Total:	100	68	71	74.25	77.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXXX	XXXXXXX
Total Team Score (max 400)		290.75			
Platter Presentation Score (max 50)		43.5			
Total Contest Score and ranking		334.25			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County DeKalb Division Jr. High

		Contestant No.			
Contestant No.		2	1	2	1
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points				
Appearance of Contestant:	5	5	4.5	4.5	5
Equipment and Utensil Use and Safety:	15	12.5	11.5	11	14
Imagination and Recipe:	10	7	7.5	6.5	6.5
Meat Preparation Skills:	15	12	13	10.5	10.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	10	13.5	10	7.5
Juiciness: Meat is juicy and not wet or dry.	10	8	8	7	7
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	7	9	7.5	7
Attractiveness and Overall Acceptability of Final Product:	20	15.5	17.5	13.5	13
Total:	100	77	84.5	70.5	70.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		302.5			
Platter Presentation Score (max 50)		28.5			
Total Contest Score and ranking		331			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Davidson Division Jr. High

		Contestant No.			
		8	10	9	9
Contestant No.	Specie	Beef	Pork	Lamb	Poultry
Evaluation of:		Max. Points	Ind. 2nd		
Appearance of Contestant:	5	5	4.5	4.5	5
Equipment and Utensil Use and Safety:	15	12.5	14	10	12.5
Imagination and Recipe:	10	7.5	7.5	6	6.5
Meat Preparation Skills:	15	12.5	13	10	9
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	10.5	13	9.5	7
Juiciness: Meat is juicy and not wet or dry.	10	8	7.5	6.5	7
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	7.5	8	7	7
Attractiveness and Overall Acceptability of Final Product:	20	15	17.5	14	13.5
Total:	100	78.5	85	67.5	67.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		298.5			
Platter Presentation Score (max 50)		27			
Total Contest Score and ranking		325.5			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Williamson Division Jr. High

		Contestant No.			
Contestant No.		9	11	10	10
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points				
Appearance of Contestant:	5	5	5	4.25	5
Equipment and Utensil Use and Safety:	15	12.5	12.5	10	12.5
Imagination and Recipe:	10	7	8.5	8.5	6.5
Meat Preparation Skills:	15	13	12.5	8.5	8.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	10.5	11	6.5	8
Juiciness: Meat is juicy and not wet or dry.	10	8	8	5.5	8
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	7.5	8.5	5.5	7.5
Attractiveness and Overall Acceptability of Final Product:	20	15	15.5	10.5	14.5
Total:	100	78.5	81.5	59.25	70
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		289.5			
Platter Presentation Score (max 50)		25			
Total Contest Score and ranking		314.5			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Coffee Division Jr. High

		Contestant No.			
Contestant No.		5	5	5	5
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points				
Appearance of Contestant:	5	4.5	5	4.25	5
Equipment and Utensil Use and Safety:	15	10	12	10.5	12
Imagination and Recipe:	10	9	6.5	8	8.5
Meat Preparation Skills:	15	10	12.5	12.5	9.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	9	9	8	5
Juiciness: Meat is juicy and not wet or dry.	10	6.5	6.5	6.5	5
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	6	7	6	5.5
Attractiveness and Overall Acceptability of Final Product:	20	13.5	15.5	12.5	11
Total:	100	68.5	74	68.25	61.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		272.25			
Platter Presentation Score (max 50)		33			
Total Contest Score and ranking		305.25			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Clay Individuals Division Jr. High

		Contestant No.			
Contestant No.				7	11
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points			Ind 1st	
Appearance of Contestant:	5			4.5	5
Equipment and Utensil Use and Safety:	15			11	14
Imagination and Recipe:	10			6.5	6
Meat Preparation Skills:	15			12	11.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15			12.5	9.5
Juiciness: Meat is juicy and not wet or dry.	10			10	5.5
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10			10	5.5
Attractiveness and Overall Acceptability of Final Product:	20			16.5	10
Total:	100			83	67
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)					
Platter Presentation Score (max 50)					
Total Contest Score and ranking					

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Putman - Individual _____ Division Jr. High _____

		Contestant No.			
Contestant No.		6			
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points				
Appearance of Contestant:	5		4.5		
Equipment and Utensil Use and Safety:	15		14		
Imagination and Recipe:	10		8.5		
Meat Preparation Skills:	15		13.5		
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15		10		
Juiciness: Meat is juicy and not wet or dry.	10		7.5		
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10		7.5		
Attractiveness and Overall Acceptability of Final Product:	20		15.5		
Total:	100		81		
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)					
Platter Presentation Score (max 50)					
Total Contest Score and ranking					

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Sumner Division Sr. High

		Contestant No.			
Contestant No.		10	9	10	9
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points	Ind. 3rd			Ind. 1st
Appearance of Contestant:	5	4.5	5	4.25	5
Equipment and Utensil Use and Safety:	15	15	11.5	9.5	13.5
Imagination and Recipe:	10	8.5	7.5	7	9
Meat Preparation Skills:	15	11.5	12	9	12.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	9.5	10	8	12
Juiciness: Meat is juicy and not wet or dry.	10	8.5	7.5	6.5	7
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	8.5	8	6	7.5
Attractiveness and Overall Acceptability of Final Product:	20	17	15.5	15	17
Total:	100	83	77	65.25	87.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		312.75			
Platter Presentation Score (max 50)		42			
Total Contest Score and ranking		354.75			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Putnam Division Sr. High

		Contestant No.			
Contestant No.		11	10	11	10
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points			Ind. 2nd	
Appearance of Contestant:	5	5	5	5	5
Equipment and Utensil Use and Safety:	15	13.5	12	10	10.5
Imagination and Recipe:	10	8	7.5	8	8
Meat Preparation Skills:	15	13.5	12.5	12	10
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	8	11.5	7	8
Juiciness: Meat is juicy and not wet or dry.	10	7.5	7.5	7.5	6
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	9	7	7.5	6
Attractiveness and Overall Acceptability of Final Product:	20	15.5	16.5	15.5	13.5
Total:	100	80	79.5	72.5	66.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		298.5			
Platter Presentation Score (max 50)		43.5			
Total Contest Score and ranking		342			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Clay Division Sr. High

		Contestant No.			
Contestant No.		4	4	5	4
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points	Ind. 1st		Ind. 3rd	
Appearance of Contestant:	5	5	5	4.75	5
Equipment and Utensil Use and Safety:	15	13.5	14	11	11.5
Imagination and Recipe:	10	8.5	7.5	7	8
Meat Preparation Skills:	15	11.5	12	12	9.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	12	9.5	7.5	12.5
Juiciness: Meat is juicy and not wet or dry.	10	9	7.5	7	7
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	9	7	6	7.5
Attractiveness and Overall Acceptability of Final Product:	20	17.5	16.5	14	16.5
Total:	100	86	79	69.25	77.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		311.75			
Platter Presentation Score (max 50)		30			
Total Contest Score and ranking		341.75			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Overton Division Sr. High

		Contestant No.			
Contestant No.		3	3	3	3
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points			Ind. 1st	
Appearance of Contestant:	5	4.5	5	4.5	5
Equipment and Utensil Use and Safety:	15	14	14	12	11
Imagination and Recipe:	10	7.5	6	6.5	9.5
Meat Preparation Skills:	15	11.5	12.5	12	9
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXXX	XXXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	11.5	9	8	6.5
Juiciness: Meat is juicy and not wet or dry.	10	7.5	6.5	7.5	7
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	7.5	7	7	6.5
Attractiveness and Overall Acceptability of Final Product:	20	16	14	16	14
Total:	100	80	74	73.5	68.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXXX	XXXXXXX
Total Team Score (max 400)		296			
Platter Presentation Score (max 50)		35			
Total Contest Score and ranking		331			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Van Buren Division Sr. High

		Contestant No.			
Contestant No.		9	8	9	8
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points	Ind. 2nd			Ind. 3rd
Appearance of Contestant:	5	4.5	5	4.25	5
Equipment and Utensil Use and Safety:	15	14.5	14	10.5	11.5
Imagination and Recipe:	10	7.5	7.5	8	6.5
Meat Preparation Skills:	15	10.5	11.5	9	10
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	13	8.5	6	12
Juiciness: Meat is juicy and not wet or dry.	10	9	6	6	8.5
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	9	6.5	5.5	8
Attractiveness and Overall Acceptability of Final Product:	20	16.5	15	11	17
Total:	100	84.5	74	60.25	80.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		299.25			
Platter Presentation Score (max 50)		31			
Total Contest Score and ranking		330.25			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Maury Division Sr. High

		Contestant No.			
Contestant No.		8	6	7	6
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points				
Appearance of Contestant:	5	5	5	4.25	5
Equipment and Utensil Use and Safety:	15	15	14	11.5	11
Imagination and Recipe:	10	8.5	6.5	6	7
Meat Preparation Skills:	15	11	12	12.5	9
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXXX	XXXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	10.5	10	7	7
Juiciness: Meat is juicy and not wet or dry.	10	7.5	7.5	8	5.5
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	7	6.5	5.5	5.5
Attractiveness and Overall Acceptability of Final Product:	20	16.5	15.5	13.5	13.5
Total:	100	80	77	68.25	65.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXXX	XXXXXXX
Total Team Score (max 400)		290.75			
Platter Presentation Score (max 50)		36			
Total Contest Score and ranking		326.75			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County DeKalb Division Sr. High

		Contestant No.			
Contestant No.		2	2	2	2
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points		Ind. 3rd		
Appearance of Contestant:	5	4	4.5	4.5	5
Equipment and Utensil Use and Safety:	15	11	14	11	10.5
Imagination and Recipe:	10	6.5	7	6	6.5
Meat Preparation Skills:	15	11.5	13.5	10.5	9
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	11.5	11	9	11
Juiciness: Meat is juicy and not wet or dry.	10	9	8.5	7	7
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	7.5	8.5	6.5	6.5
Attractiveness and Overall Acceptability of Final Product:	20	13.5	17.5	13	14
Total:	100	74.5	84.5	67.5	69.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		286			
Platter Presentation Score (max 50)		40.5			
Total Contest Score and ranking		326.5			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Coffee Division Sr. High

Contestant No.		Contestant No.			
		1	1	1	1
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:		Max. Points			
Appearance of Contestant:	5	4	5	4.5	5
Equipment and Utensil Use and Safety:	15	11	14	10	12
Imagination and Recipe:	10	6.5	6	7.5	7.5
Meat Preparation Skills:	15	10.5	8.5	8.5	9.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	9	9.5	7.5	8
Juiciness: Meat is juicy and not wet or dry.	10	8	8.5	5.5	4.5
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	7.5	7.5	5.5	4.5
Attractiveness and Overall Acceptability of Final Product:	20	15.5	15	11.5	14
Total:	100	74	74	60.5	65
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)		273.5			
Platter Presentation Score (max 50)		37.5			
Total Contest Score and ranking		311			

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Cheatham - Individuals _____ Division Sr. High _____

		Contestant No.			
			7	8	7
Contestant No.	Specie	Beef	Pork	Lamb	Poultry
Evaluation of:		Max. Points	Ind. 1st		
Appearance of Contestant:	5		5	4.5	4.5
Equipment and Utensil Use and Safety:	15		12.5	11	12
Imagination and Recipe:	10		8.5	6.5	7
Meat Preparation Skills:	15		13.5	7.5	9.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXXX	XXXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15		12.5	6.5	7.5
Juiciness: Meat is juicy and not wet or dry.	10		8.5	5.5	4
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10		8.5	5.5	4.5
Attractiveness and Overall Acceptability of Final Product:	20		17.5	10.5	11.5
Total:	100		86.5	57.5	64
	XX	XXXXXXXX	XXXXXXXX	XXXXXXX	XXXXXXX
Total Team Score (max 400)					
Platter Presentation Score (max 50)					
Total Contest Score and ranking					

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County __Clay - Individuals_ Division __Sr. High_____

		Contestant No.			
Contestant No.		5	6		5
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points				Ind. 2nd
Appearance of Contestant:	5	4.5	4.5		5
Equipment and Utensil Use and Safety:	15	13	13.5		12.5
Imagination and Recipe:	10	8	7		8
Meat Preparation Skills:	15	13.5	12.5		11.5
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	11	10.5		13.5
Juiciness: Meat is juicy and not wet or dry.	10	7.5	8		7.5
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	8	7.5		8
Attractiveness and Overall Acceptability of Final Product:	20	16.5	17.5		17.5
Total:	100	82	81		83.5
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)					
Platter Presentation Score (max 50)					
Total Contest Score and ranking					

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Giles - Individuals_ Division Sr. High

		Contestant No.			
		7	5	6	
Contestant No.					
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points		Ind. 2nd		
Appearance of Contestant:	5	4.5	4.5	4.25	
Equipment and Utensil Use and Safety:	15	9	13.5	11	
Imagination and Recipe:	10	7	7.5	6.5	
Meat Preparation Skills:	15	11	13	12.5	
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	7.5	11	8.5	
Juiciness: Meat is juicy and not wet or dry.	10	7	9	7	
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	7.5	10	6.5	
Attractiveness and Overall Acceptability of Final Product:	20	16.5	17	12	
Total:	100	70	85.5	68.25	
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)					
Platter Presentation Score (max 50)					
Total Contest Score and ranking					

Coach: _____

Team Members:

Outdoor Meat Cookery Scorecard

TEAM SCORE SHEET

County Williamson - Individuals Division Sr. High

Contestant No.		Contestant No.			
		12	11	12	
Specie		Beef	Pork	Lamb	Poultry
Evaluation of:	Max. Points				
Appearance of Contestant:	5	5	5	4.5	
Equipment and Utensil Use and Safety:	15	13.5	14	12	
Imagination and Recipe:	10	7	8.5	7	
Meat Preparation Skills:	15	12	11.5	11	
Palatability	XXXX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Flavor: Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.	15	11.5	10.5	6.5	
Juiciness: Meat is juicy and not wet or dry.	10	7.5	6.5	6	
Tenderness/Texture: Meat should be tender but not rubbery or shatter upon chewing.	10	8.5	7	5.5	
Attractiveness and Overall Acceptability of Final Product:	20	17.5	14	13	
Total:	100	82.5	77	65.5	
	XX	XXXXXXXX	XXXXXXXX	XXXXXX	XXXXXX
Total Team Score (max 400)					
Platter Presentation Score (max 50)					
Total Contest Score and ranking					

Coach: _____

Team Members: