

Contestant # _____ Protein _____

Category	Points
Pre-cooking registration: 4 points	
Meat temperature < 40°F and no cross contamination of non-meat ingredients (2)	
Contestant has proper attire to achieve food & fire safety (2)	
Observation of fire and food safety protocol: 24 points	
Safe cooking environment (4)	
Safety and efficiency of producing fire (4)	
Safety of maintaining fire (4)	
Skill of utensil use (4)	
Proper fire temperature- not too hot/cold- proper amount of fuel & lighter fluid (4)	
Prevention of cross-contamination (4)	
Questions of food safety and product quality: 24 points	
Recipe provided (Y on N) (4)	
Speaking ability and confidence (4)	
Recipe knowledge (4)	
Creativity/challenge of recipe/ knowledge of protein of choice (4)	
Knowledge of food safety pathogens with species (4)	
Proper use of a meat thermometer (4)	
Eating and visual desirability: 48 points	
Tenderness- consider tenderness improvement for tougher cuts (12)	
Flavor: Appealing flavor with no off flavors (12)	
Juiciness: Products are juicy and succulent (12)	
Total attractiveness & hitting targeted degree of doneness (12) **Dark or light or lack of uniform color ash are discounted	
Total: 100 points	

Judge _____

Comments:

