

Interpretation of FFA GrillMaster Competition Scorecard

1. **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?
2. **Imagination and Recipe (10 points):** Team applies novel idea in preparing cut, choice of spices, seasonings and/or sauces. Seasonings compliment meat.
3. **Meat Preparation Skills (10 points):** Was the fire controlled (fire not too hot or cold)? Was extra charcoal added at proper time? Was sauce applied appropriately? Were proper food safety principles used in handling product?
4. **Palatability Flavor (15 points):** Flavor is appealing. Sauces/seasonings compliments meat flavor but does not mask meat flavor. Should have no off flavors.
5. **Palatability Juiciness/Tenderness/Texture (15 points):** Juiciness – meat is juicy and not wet or dry. Tenderness/Texture – Meat should be tender and not rubbery.
6. **Degree of Doneness (10 points):** Internal doneness should be the degree specified (medium rare, medium, well done, etc.) Should also tell the internal temperature for the specified degree of doneness.
7. **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 appearance should be typical of specified degree of doneness without surfaces being overcooked. Appearance and palatability factors blend to make an appealing product.