

Contestant No. _____

Judge's Initials. _____

Date _____

**National 4-H Chicken Barbecue
Sensory Evaluation**

	Points Scored	Comments
Appearance (point value 15) Color: (too light, moderate, too dark) Uniformity: (not uniform, moderate, uniform) Burnt/blistered: (severe, moderate, none) Speckled with Ash: (severe, moderate, none) Skin or Surface Tear : (severe, moderate, none)		
Degree of Doneness (point value 20) All Thighs: (undercooked, done, overcooked) Certain Pieces: (undercooked, done, overcooked)		
<p align="center"><i>NOTE: If the product handed in is severely undercooked and the judges deem it unsafe to eat, and/or cooking skills judges observe food safety concerns, sensory evaluation will end here and zeros given to the remaining categories.</i></p>		
Texture (point value 15) Texture: (tough, chewy, tender, mushy) Rubbery: (much, moderate, none) Juiciness: (dry, moist, wet)		
Flavors (point value 25) Chicken: (poor, moderate, good, excellent) Sauce: (weak, moderate, too strong) Off Flavor: (weak, moderate, too strong) BBQ flavor (none, weak, excellent, excessive)		
After Taste (point value 5) (strong, moderate, weak, none)		
TOTAL POINTS (80 possible)		

Circle appropriate statement