

Contestant No. _____

Judge's Initials. _____

Date _____

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

	Points Scored	Comments
Appearance (point value 15) Color: (too light, moderate, too dark) Uniformity: (poor, OK, good, excellent) Burnt or Blacked: (severe, moderate, slight, none) Speckled with ash: (severe, moderate, slight, none)		
Degree of Doneness (point value 20) Outer part of patty: (undercooked, done, overcooked) Center of patty: (undercooked, done, overcooked)		
<p align="center">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.</p>		
Texture (point value 15) Chewiness: (tough, chewy, tender, mushy) Rubbery: (much, moderate, none) Juiciness: (dry, moist, wet) Uniformity of patty: (poor, moderate, uniform)		
Flavors (point value 25) Turkey: (poor, moderate, good, excellent) Sauce: (too strong, OK, weak, none) Off flavor: (too strong, OK, weak, none) BBQ flavor achieved: (none, weak, excellent, excessive)		
After Taste (point value 5) (strong, moderate, weak, none)		
TOTAL POINTS (80 possible)		

Circle appropriate statement