

Contestant No. \_\_\_\_\_

Judge's Initials. \_\_\_\_\_

Date \_\_\_\_\_

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

	<b>Points Scored</b>	<b>Comments</b>
<b>Appearance (point value 15)</b> Color (too light, moderate, too dark) Uniformity (not uniform, moderate, uniform) Burnt/blistered (severe, moderate, none) Speckled with Ash (severe, moderate, none) Skin Torn (severe, moderate, none)		
<b>Degree of Doneness-both halves (point value 20)</b> Drumstick (undercooked, done, overcooked) Wing (undercooked, done, overcooked) Breast (undercooked, done, overcooked)		
<p align="center"><b>NOTE: If the product handed in is severely undercooked and the judges deem it unsafe to eat, sensory evaluation will end here and zeros given to the remaining categories.</b></p>		
<b>Texture (point value 15)</b> Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juiciness (dry, moist, wet)		
<b>Flavors (point value 25)</b> Chicken (poor, moderate, good, excellent) Sauce (weak, moderate, too strong) Off Flavor (weak, moderate, too strong) BBQ Flavor (weak, moderate, too strong)		
<b>After Taste (point value 5)</b> (strong, moderate, weak, none)		
<b>TOTAL POINTS</b>		

Circle appropriate statement