

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

Date \_\_\_\_\_

### **4-H Chicken Barbecue Contest** *Sensory Evaluation*

	<b>Points Scored</b>	<b>Comments</b>
<b>Degree of Doneness* (Point value 20)</b> Drumstick (undercooked, done, overcooked) Wing (undercooked, done, overcooked) Breast (undercooked, done, overcooked)		
<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>Texture* (Point value 15)</b> Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juiciness (dry, moist, wet)		
<b>Taste* (Point value 25)</b> Chicken (poor, moderate, good) Sauce (weak, moderate, too strong) Off Flavor (weak, moderate, too strong)		
<b>After Taste* (Point value 5)</b> (strong, moderate, weak)		
<b>(Total possible points 80)</b> <b>TOTAL POINTS</b>		

\*Circle appropriate statement