

Contestant No. _____

Date: _____

4-H Chicken Barbecue Sensory Evaluation

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

*Circle appropriate statement