

Time Turned In: _____ Temperature - Breast: _____ Thigh: _____

<i>Sensory Evaluation</i>		Max Points	Points Scored	Comments
Appearance*		10		
Color	(too light, <u>moderate</u> , too dark)			
Uniformity	(not uniform, moderate, <u>uniform</u>)			
Burnt/Blistered	(severe, moderate, <u>none</u>)			
Speckled with Ash	((severe, moderate, <u>none</u>)			
Skin Torn	(severe, moderate, <u>none</u>)			
Degrees of Doneness*		10		
Drumstick	(undercooked, <u>done</u> , overcooked)			
Wing	(undercooked, <u>done</u> , overcooked)			
Breast	(undercooked, <u>done</u> , overcooked)			
Thigh	(undercooked, <u>done</u> , overcooked)			
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.				
Texture*		10		
Chewiness	(tough, chewy, <u>tender</u>)			
Rubbery	(much, moderate, <u>none</u>)			
Juiciness	(dry, <u>moist</u> , wet)			
Flavors*		20		
Chicken	(poor, moderate, <u>good</u> , excellent)			
Sauce	(weak, <u>moderate</u> , too strong)			
Off Flavor	(<u>none</u> , moderate, too strong)			
BBQ Flavor	(weak, <u>moderate</u> , too strong)			
After Taste*	(strong, <u>moderate</u> , weak, none)	5		
Participant Preparation				
Preparation*		5		
Participant on time?	(<u>yes</u> , no)			
Registration form completed?	(<u>yes</u> , no)			
Project record sheet completed?	(<u>yes</u> , no)			
TOTAL POINTS (100 possible)				
Placing*				

Taste Comments _____

Judge's Initials _____

Participant Number _____