


Time Turned In: _____

Sensory Evaluation	Max Points	Points Scored	Comments
Appearance* 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>)	5		
Degrees of Doneness*  Medium rare (126F)- seared with 50% red centre Medium (134F) - seared outside, 25% pink showing	15		
<p>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.</p>			
Texture* Chewiness (tough, chewy, <u>tender</u>) Rubbery (much, moderate, <u>none</u>) Juiciness (dry, <u>moist</u> , wet)	10		
Flavors* Prepared Beef (poor, moderate, <u>good</u> , excellent) Marinade/Rub (weak, <u>moderate</u> , too strong) Off Flavor (<u>none</u> , moderate, too strong) BBQ Flavor (weak, <u>moderate</u> , too strong)	10		
After Taste* (strong, <u>moderate</u> , weak, none)	5		
Participant Preparation	Max Points	Points Scored	Comments
Preparation* Participant on time? (<u>yes</u> , no) Registration form completed? (<u>yes</u> , no) Project record sheet completed? (<u>yes</u> , no)	5		
TOTAL POINTS (100 possible)			
Placing*			

Taste Comments _____

Judge's Initials _____ Participant Number _____