

Time Turned In: _____ Temperature _____

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>) Skin Torn (severe, moderate, <u>none</u>)	10		
Degrees of Doneness* (undercooked, <u>done</u> , overcooked)	10		
<p align="center">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* Lamb (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)	20		
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 _____