

Time Turned In: _____

<i>Sensory Evaluation</i>		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>)		15		
Degrees of Doneness* Product should be well done		5		
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* Chewiness (tough, chewy, <u>tender</u>) Rubbery (much, moderate, <u>none</u>) Juiciness (dry, <u>moist</u> , wet)		10		
Flavors* Prepared Pork (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		
<i>Participant Preparation</i>		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 _____