

Contestant No. \_\_\_\_\_  
 Date \_\_\_\_\_

**National 4-H Chicken Barbecue  
 Sensory Evaluation**

	<b>Points Scored</b>	<b>Comments</b>
<b>Degree of Doneness*</b> (point value 20) Drumstick (undercooked, done, overcooked) Wing (undercooked, done, overcooked) Breast (undercooked, done, overcooked)		
<b>Appearance*</b> (pt. value 15) Color (too light, moderate, too dark) Uniformity (not uniform, moderate, uniform) Burnt or blistered (severe, moderate, none) Speckled with ash (severe, moderate, none) Skin torn (severe, moderate, none)		
<b>Texture*</b> (pt. value 15) Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juiciness (dry, moist, wet)		
<b>Taste*</b> (pt. value 25) Chicken taste (poor, moderate, good) Sauce (weak, moderate, too strong) Off flavor (weak, moderate, too strong)		
<b>After taste*</b> (pt. value 5) (strong, moderate, weak)		
<b>TOTAL POINTS</b>		

\*Circle appropriate statement