Contestant No._____
Date_____

National 4-H Turkey Barbecue
Sensory Evaluation

	Points Scored	Comments
Degree of Doneness* **(point value 20)** Outer part of breast filet: (undercooked, done, overcooked) Center of breast filet: (undercooked, done, overcooked)		
Appearance* **(pt. value 15)** Color (too light, moderate, too dark) Uniformity (not uniform, moderate, uniform)		
Texture* **(pt. value 15)** Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juiciness (dry, moist, wet)		
Taste* **(pt. value 25)** Turkey (poor, moderate, good) Sauce (weak, moderate, too strong) Off flavor (weak, moderate, too strong)		
After taste* **(pt. value 5)** (strong, moderate, weak)		
TOTAL POINTS		

***Circle appropriate statement**