

Contestant No. _____

Judge's Initials. _____

Date _____

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

	Points Scored	Comments
Appearance (point value 15) Color: (too light, moderate, too dark) Uniformity: (poor, OK, good, excellent) Burnt or blistered: (severe, moderate, slight, none) Speckled with ash: (severe, moderate, slight, none)		
Degree of Doneness (point value 20) Outer part of breast filet: (undercooked, done, overcooked) Center of breast filet: (undercooked, done, overcooked)		
<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 (point value 15) Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juiciness (dry, moist, wet)		
Flavors (point value 25) Turkey (poor, moderate, good, excellent) Sauce (too strong, OK, weak, none) Off flavor (too strong, OK, weak, none)		
After Taste (point value 5) (strong, moderate, weak, none)		
TOTAL POINTS		

Circle appropriate statement