

Contestant # _____

Date _____

Chicken Barbecue Sensory Evaluation	Points	Comments
<p style="text-align: center;">Appearance* Point Value 15</p> <p>Color (too light, moderate, too dark) Uniformity (not uniform, moderate, uniform)</p> <p>Burnt/Blistered (severe, moderate, none) Speckled with ash (severe, moderate, none) Skin Torn (severe, moderate, none)</p>		
<p style="text-align: center;">Degree of Doneness* Point Value 20</p> <p>Drumstick (undercooked, done, overcooked) Wing (undercooked, done, overcooked) Breast (undercooked, done, overcooked)</p>		
<p style="text-align: center;">Texture* Point Value 15</p> <p>Chewiness (tough, chewy, tender) Rubbery (much, moderate, none) Juiciness (dry, moist, wet)</p>		
<p style="text-align: center;">Taste* Point Value 25</p> <p>Chicken (poor, moderate, good) Sauce (weak, moderate, too strong) Off Flavor (weak, moderate, too strong)</p>		
<p style="text-align: center;">Overall Taste* Point Value 5</p>		
<p>TOTAL POINTS</p>		

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Barbecue Contest Presentation Scores	Points	Comments
<p style="text-align: center;">Participant Point Value 5</p> <p style="text-align: center;">Well groomed? Dressed appropriately? Voice distinct & reasonably strong? Pleasant, natural, yet enthusiastic and convincing?</p>		
<p style="text-align: center;">Subject Matter Point Value 20</p> <p style="text-align: center;">Accuracy, practicality, & completeness of information? Factual nutritional information? Food Safety? Appropriateness for topic chosen? Participant well informed? Knowledge of chickens/broilers and industry?</p>		
<p style="text-align: center;">Presentation Point Value 20</p> <p style="text-align: center;">Introduction brief & interesting? Methods suited to subject matter? Information given in logical manner? Equipment & materials handled with ease and skill? Effective use of time? Are visuals easily seen & used effectively? Important points summarized?</p>		
<p style="text-align: right;">Results</p> <p style="text-align: center;">Point Value 5</p> <p style="text-align: center;">Methods & principals well taught? Questions answered satisfactorily?</p>		
TOTAL POINTS		