

RENEWING AMERICA'S FOOD TRADITIONS – Meat Evaluation Questionnaire for the Chef

Compiled by American Livestock Breeds Conservancy in collaboration with Slow Food USA & Chefs Collaborative

Thank you for taking the time to complete this evaluation form. Please candidly share your opinion and experience of this meat product.

Preparer's name: _____

Product Source: _____

Product: _____

Processing date: _____

Date: _____

Product was: 1.) Fresh or Frozen, 2.) Air Chilled or Water Chilled

Evaluation of Meat Product

1. Comment & describe both positive and negative characteristics of the product as you experience it.
2. Evaluate each item for acceptability on a scale of 1-6 and circle the number of choice in each category.

<u>Observations Scale</u>					
Unfavorable					Exceptionally Favorable
	1	2	3	4	5 6

	Raw Product	Cooked Product
Variables	<i>Preparation / handling notes, comments</i>	<i>Preparation / handling notes, comments</i>
Shape/ Proportions 1 2 3 4 5 6		
Smell 1 2 3 4 5 6		
Fat Color / Content 1 2 3 4 5 6		
Meat Color & Texture 1 2 3 4 5 6		
Overall Flavor & Impressions 1 2 3 4 5 6		

Would you use this product again? Yes / No

Additional information- Please use the back side of the paper for notes or observations that you feel would be helpful chefs and producers to improve the product.