

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

Compiled by The Livestock 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

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