Beef Tenderness Assessment Form

A beef tenderness assessment form for recording how tender steaks or roasts are to eat or test, for producers and student projects. Print it and keep it handy where the work gets done.

Farm / unit: _____ Date: _____ By: _____

Sample ID and cut _____

Animal or lot source _____

Aging and storage notes _____

Cooking method used _____

Record doneness reached _____

Record tenderness rating _____

Record taster comments _____

Evaluator and date _____

NOTES / CALCULATIONS

TIP Cook every sample the same way and rate it blind, so the result reflects the beef and not the cooking.