

# FOODS

## COOKING 101: COOKIES



**Illinois Extension**  
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

Name \_\_\_\_\_

County \_\_\_\_\_

*JUDGES: Please identify a numerical score on a scale of 1-10 for each element on the sheet.*

<b>Judging Criteria</b>	<b>SCORE</b> 1= needs improvement 10= exceeds criteria
<b>Project Knowledge</b>	
<ul style="list-style-type: none"><li>• General knowledge of project area</li><li>• Quality of completed activity from manual</li></ul>	
<b>Food Product</b>	
<ul style="list-style-type: none"><li>• Outside: color typical for type of cookie</li><li>• Outside: uniform shape</li><li>• Outside: uniform size</li><li>• Inside: moist (typical for type of cookie)</li><li>• Inside: crisp, chewy, or soft (typical for type of cookie)</li><li>• Inside: tender</li><li>• Inside: even cells or holes</li><li>• Flavor: well-blended, characteristic of ingredients</li><li>• Flavor: not too much spice or flavoring</li><li>• Flavor: no off flavor from fat, leavening, nuts, etc.</li></ul>	
<b>Explanation of Project Exhibit</b>	
<ul style="list-style-type: none"><li>• Goal of project exhibit</li><li>• Ability to explain decisions made or results shown</li><li>• Self-evaluation of project, including time spent on project area</li><li>• Skills learned and plans for continued study</li></ul>	
<b>Exhibit Presentation</b>	
<ul style="list-style-type: none"><li>• Neat appearance</li><li>• Follows exhibit requirements</li></ul>	
<b>TOTAL SCORE</b> <i>(Points possible: 180)</i>	
<b>COMMENTS</b>	
<b>AWARD RECEIVED</b> <i>(if applicable)</i>	