

# FOODS

## COOKING 201: QUICK NUT BREAD



**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>• Appearance: evenly rounded top/ may have slightly rough center crack</li><li>• Appearance: uniform color</li><li>• Appearance: evenly browned</li><li>• Appearance: fruit or vegetable ingredients evenly distributed</li><li>• Texture: tender crust</li><li>• Texture: slices without crumbling</li><li>• Texture: uniform grain, free of large tunnels</li><li>• Crumb: moist crumb</li><li>• Crumb: does not crumble easily</li><li>• Flavor: pleasing flavor, well-blended flavor characteristic for this variety of bread</li></ul>	
<b>Explanation of Project Exhibit</b>	
<ul style="list-style-type: none"><li>• Ability to explain 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>	