FOODS





COOKING 201: BISCUITS

Name_____

County_____

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

Judging Criteria Project Knowledge		SCORE 1= needs improvement 10= exceeds criteria
٠	Quality of completed activity from manual	
Food P	roduct	
٠	Appearance: uniform shape with straight sides	
•	Appearance: all 3 biscuits are uniform size	
٠	Appearance: tops fairly level	
٠	Color: evenly golden brown top & bottom; lighter sides; white inside	
•	Color: free of yellow or brown spots (inside or out)	
٠	Texture: crust tender & moderately smooth (free of excess flour)	
٠	Texture: inside flaky - pulls off in thin sheets	
٠	Texture: inside even grain with small, uniform air cells	
٠	Tenderness: crumb is light, tender & slightly moist	
٠	Flavor: pleasing & free of bitterness or unpleasant flavors	
Explan	ation of Project Exhibit	
٠	Ability to explain goal of project exhibit	
•	Ability to explain decisions made or results shown	
٠	Self-evaluation of project, including time spent on project area	
•	Skills learned and plans for continued study	
Exhibit	Presentation	
٠	Neat appearance	
٠	Follows exhibit requirements, 4-H Cooking 201 Project Book Required	
TOT	AL SCORE (Points possible: 180)	
CON	IMENTS	

AWARD RECEIVED (if applicable)

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

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