

FOODS

COOKING 301: CAKE



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.

Judging Criteria	SCORE 1= needs improvement 10= exceeds criteria
Project Knowledge	
<ul style="list-style-type: none">• General knowledge of project area• Quality of completed activity from manual	
Food Product	
<ul style="list-style-type: none">• Appearance: even thickness, slightly rounded top• Appearance: no lumps, peaks, cracks• Appearance: uniform, light brown color• Appearance: tender, smooth crust• Tenderness: tender, moist crumb• Tenderness: does not crumble when cut• Texture: free from tunnels• Texture: fine, round, evenly distributed cells with thick walls• Texture: light and fluffy• Flavor: pleasing flavor• Flavor: well-blended flavor of ingredients	
Explanation of Project Exhibit	
<ul style="list-style-type: none">• Ability to explain goal of project exhibit• Ability to explain decisions made or results shown• Self-evaluation of project, including time spent on project area• Skills learned and plans for continued study	
Exhibit Presentation	
<ul style="list-style-type: none">• Neat appearance• Follows exhibit requirements	
TOTAL SCORE <i>(Points possible: 190)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	