

# 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.*

<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: even thickness, slightly rounded top</li><li>• Appearance: no lumps, peaks, cracks</li><li>• Appearance: uniform, light brown color</li><li>• Appearance: tender, smooth crust</li><li>• Tenderness: tender, moist crumb</li><li>• Tenderness: does not crumble when cut</li><li>• Texture: free from tunnels</li><li>• Texture: fine, round, evenly distributed cells with thick walls</li><li>• Texture: light and fluffy</li><li>• Flavor: pleasing flavor</li><li>• Flavor: well-blended flavor of ingredients</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, <i>4-H Cooking 301 Project Book Required</i></li></ul>	
<b>TOTAL SCORE</b> <i>(Points possible: 190)</i>	
<b>COMMENTS</b>	
<b>AWARD RECEIVED</b> <i>(if applicable)</i>	

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

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