

FOODS

COOKING 401: FOCACCIA 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.

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: pebbly top• Appearance: crisp crust• Appearance: uniform, golden brown color• Appearance: salt evenly distributed on top• Crumb: tender to touch• Texture: bread is free from large air bubbles• Texture: semi-coarse texture• Flavor: mild herb flavor• Flavor: pleasing, well-baked flavor	
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: 170)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	