

# FOODS

## COOKING 401: PASTRY PIE SHELL



**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: rough, blistered surface with no large air bubbles</li><li>• Appearance: center of bottom and top crusts light in color</li><li>• Appearance: attractively-shaped edges</li><li>• Appearance: uniform thickness</li><li>• Appearance: not shrunken</li><li>• Texture: crisp, flaky</li><li>• Tenderness: breaks easily with fork but holds shape when lifted</li><li>• Flavor: pleasant, bland flavor</li><li>• Flavor: no trace of burnt, raw or rancid flavor</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 401 Project Book Required</i></li></ul>	
<b>TOTAL SCORE</b> <i>(Points possible: 170)</i>	
<b>COMMENTS</b>	
<b>AWARD RECEIVED</b> <i>(if applicable)</i>	