FOODS





COOKING 101: COFFEECAKE

Name	
County	
IUDGES: 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	
 General knowledge of project area 	
 Quality of completed activity from manual 	
Food Product	
 Topping: golden brown color, topping evenly spread 	
 Appearance: level to slightly rounded top 	
Texture: medium to coarse grain	
 Texture: tender, moist crumb; round, even cells with no tunnels and holes 	
Flavor: pleasing blend of flavors	
Flavor: fresh, no off flavor	
Explanation of Project Exhibit	
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	
Neat appearance	
Follows exhibit requirements	
TOTAL SCORE (Points possible: 140)	
COMMENTS	

AWARD RECEIVED (if applicable)