

FOODS



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

COOKING 101: COOKIES

Name _____

County _____ Club _____

JUDGES: Please identify a numerical score on a scale of 1-10 for each element on the sheet. **1= needs improvement, 10= exceeds criteria.** At the county level, an alternative scoring method can be used: Needs Improvement “-“, Meets Expectations “X”, and Exceeds Expectations “+”.

Judging Criteria

Project Knowledge	Score
General knowledge of project area	
Quality of completed activity from manual	

Food Product	Score
Outside: color typical for type of cookie	
Outside: uniform shape	
Outside: uniform size	
Inside: moist (typical for type of cookie)	
Inside: crisp, chewy, or soft (typical for type of cookie)	
Inside: tender	
Inside: even cells or holes	
Flavor: well-blended, characteristic of ingredients	
Flavor: not too much spice or flavoring	
Flavor: no off flavor from fat, leavening, nuts, etc.	

Explanation of Project Exhibit	Scores
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	Scores
Neat appearance	
Follows exhibit requirements, <i>4-H Cooking 101</i> Project Book Required	

Continued

TOTAL SCORE (Points possible: 180): _____

AWARD RECEIVED (if applicable): _____

COMMENTS: