

FOODS



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

COOKING 201: QUICK NUT BREAD

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
Appearance: evenly rounded top/may have slightly rough center crack	
Appearance: uniform color	
Appearance: evenly brown	
Appearance: fruit or vegetable ingredients evenly distributed	
Texture: tender crust	
Texture: slices without crumbling	
Texture: uniform grain, free of large tunnels	
Crumb: moist crumb	
Crumb: does not crumble easily	
Flavor: pleasing flavor, well-blended flavor characteristics for this variety of bread.	

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 201</i> project book required	

Continued

TOTAL SCORE (Points possible: 180): _____

AWARD RECEIVED (if applicable): _____

COMMENTS: