

COOKING 201: QUICK NUT 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 		
<ul style="list-style-type: none"> Quality of completed activity from manual 		
Food Product		
<ul style="list-style-type: none"> Appearance: evenly rounded top/ may have slightly rough center crack 		
<ul style="list-style-type: none"> Appearance: uniform color 		
<ul style="list-style-type: none"> Appearance: evenly browned 		
<ul style="list-style-type: none"> Appearance: fruit or vegetable ingredients evenly distributed 		
<ul style="list-style-type: none"> Texture: tender crust 		
<ul style="list-style-type: none"> Texture: slices without crumbling 		
<ul style="list-style-type: none"> Texture: uniform grain, free of large tunnels 		
<ul style="list-style-type: none"> Crumb: moist crumb 		
<ul style="list-style-type: none"> Crumb: does not crumble easily 		
<ul style="list-style-type: none"> Flavor: pleasing flavor, well-blended flavor characteristic for this variety of bread 		
Explanation of Project Exhibit		
<ul style="list-style-type: none"> Ability to explain goal of project exhibit 		
<ul style="list-style-type: none"> Ability to explain decisions made or results shown 		
<ul style="list-style-type: none"> Self-evaluation of project, including time spent on project area 		
<ul style="list-style-type: none"> Skills learned and plans for continued study 		
Exhibit Presentation		
<ul style="list-style-type: none"> Neat appearance 		
<ul style="list-style-type: none"> Follows exhibit requirements, <i>4-H Cooking 201</i> Project Book Required 		
TOTAL SCORE <i>(Points possible: 180)</i>		
COMMENTS		
AWARD RECEIVED <i>(if applicable)</i>		