

FOODS

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• Quality of completed activity from manual	
Food Product	
<ul style="list-style-type: none">• Appearance: evenly rounded top/ may have slightly rough center crack• Appearance: uniform color• Appearance: evenly browned• 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 characteristic for this variety of bread	
Explanation of Project Exhibit	
<ul style="list-style-type: none">• 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	
<ul style="list-style-type: none">• Neat appearance• Follows exhibit requirements	
TOTAL SCORE <i>(Points possible: 180)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

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