

# FOODS

## COOKING 201: BISCUITS



**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.*

<b>Judging Criteria</b>	<b>SCORE</b> 1= needs improvement 10= exceeds criteria
<b>Project Knowledge</b>	
<ul style="list-style-type: none"><li>• General knowledge of project area</li><li>• Quality of completed activity from manual</li></ul>	
<b>Food Product</b>	
<ul style="list-style-type: none"><li>• Appearance: uniform shape with straight sides</li><li>• Appearance: all 3 biscuits are uniform size</li><li>• Appearance: tops fairly level</li><li>• Color: evenly golden brown top &amp; bottom; lighter sides; white inside</li><li>• Color: free of yellow or brown spots (inside or out)</li><li>• Texture: crust tender &amp; moderately smooth (free of excess flour)</li><li>• Texture: inside flaky - pulls off in thin sheets</li><li>• Texture: inside even grain with small, uniform air cells</li><li>• Tenderness: crumb is light, tender &amp; slightly moist</li><li>• Flavor: pleasing &amp; free of bitterness or unpleasant flavors</li></ul>	
<b>Explanation of Project Exhibit</b>	
<ul style="list-style-type: none"><li>• Ability to explain goal of project exhibit</li><li>• Ability to explain decisions made or results shown</li><li>• Self-evaluation of project, including time spent on project area</li><li>• Skills learned and plans for continued study</li></ul>	
<b>Exhibit Presentation</b>	
<ul style="list-style-type: none"><li>• Neat appearance</li><li>• Follows exhibit requirements</li></ul>	
<b>TOTAL SCORE</b> <i>(Points possible: 180)</i>	
<b>COMMENTS</b>	
<b>AWARD RECEIVED</b> <i>(if applicable)</i>	

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

University of Illinois | U.S. Department of Agriculture | Local Extension Councils Cooperating

University of Illinois Extension provides equal opportunities in programs and employment. Revised January 2022