

# FOODS



**Illinois Extension**  
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

## COOKING 201: BISCUITS

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: uniform shape with straight sides	
Appearance: all 3 biscuits are uniform size	
Appearance: tops fairly level	
Color: evenly golden brown top & bottom; lighter sides, white inside	
Color: free of yellow or brown spots (inside or out)	
Texture: crust tender & moderately smooth (free of excess flour)	
Texture: inside flaky – pulls off in thin sheets	
Texture: inside even grain with small, uniform air cells	
Tenderness: crumb is light, tender & slightly moist	
Flavor: pleasing & free of bitterness or unpleasant flavors	

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	
Presents information in interesting way	

*Continued*

**TOTAL SCORE** (Points possible: 90): \_\_\_\_\_

**AWARD RECEIVED** (if applicable): \_\_\_\_\_

**COMMENTS:**