

FOODS



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

COOKING 301: CAKE

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: even thickness, slightly rounded top	
Appearance: no lumps, peaks, cracks	
Appearance: uniform, light brown color	
Appearance: tender, smooth crust	
Tenderness: tender, moist crumb	
Tenderness: does not crumble when cut	
Texture: free from tunnels	
Texture: fine, round, evenly distributed cells with thick walls	
Texture: light and fluffy	
Flavor: pleasing flavor	
Flavor: well-blended flavor of ingredients	

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 301</i> project book required	

Continued

TOTAL SCORE (Points possible: 190): _____

AWARD RECEIVED (if applicable): _____

COMMENTS: