

COOKING 301: CAKE



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

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: even thickness, slightly rounded top 	
<ul style="list-style-type: none"> Appearance: no lumps, peaks, cracks 	
<ul style="list-style-type: none"> Appearance: uniform, light brown color 	
<ul style="list-style-type: none"> Appearance: tender, smooth crust 	
<ul style="list-style-type: none"> Tenderness: tender, moist crumb 	
<ul style="list-style-type: none"> Tenderness: does not crumble when cut 	
<ul style="list-style-type: none"> Texture: free from tunnels 	
<ul style="list-style-type: none"> Texture: fine, round, evenly distributed cells with thick walls 	
<ul style="list-style-type: none"> Texture: light and fluffy 	
<ul style="list-style-type: none"> Flavor: pleasing flavor 	
<ul style="list-style-type: none"> Flavor: well-blended flavor of ingredients 	
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 301</i> Project Book Required 	
TOTAL SCORE <i>(Points possible: 190)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	