

FOODS



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

COOKING 301: YEAST BREAD, ROLLS, TEA RING

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: symmetrical, well-shaped, uniform size	
Appearance: evenly rounded top	
Appearance: crust characteristic for type	
Appearance: volume characteristic for type	
Appearance: uniformly browned	
Appearance: free of streaks	
Texture: free from large air bubbles	
Texture: even grain	
Texture: characteristic for type of bread	
Crumb: moist	
Crumb: tender with elastic quality	
Flavor: pleasing flavor, well-blended flavor	
Flavor: characteristic for type of bread	

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	

Continued

Exhibit Presentation	Scores
Neat appearance	
Follows exhibit requirements, <i>4-H Cooking 301</i> project book required	

TOTAL SCORE (Points possible: 210): _____

AWARD RECEIVED (if applicable): _____

COMMENTS: