

FOODS



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

COOKING 301: YEAST BREADS, ROLLS, TEA RING

Name _____

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• Quality of completed activity from manual	
Food Product	
<ul style="list-style-type: none">• 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	
<ul style="list-style-type: none">• 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	
<ul style="list-style-type: none">• Neat appearance• Follows exhibit requirements, <i>4-H Cooking 301</i> Project Book Required	
TOTAL SCORE <i>(Points possible: 210)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	