

FOODS

COOKING 401: FOCACCIA BREAD



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

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	
• General knowledge of project area	
• Quality of completed activity from manual	
Food Product	
• Appearance: pebbly top	
• Appearance: crisp crust	
• Appearance: uniform, golden brown color	
• Appearance: salt evenly distributed on top	
• Crumb: tender to touch	
• Texture: bread is free from large air bubbles	
• Texture: semi-coarse texture	
• Flavor: mild herb flavor	
• Flavor: pleasing, well-baked flavor	
Explanation of Project Exhibit	
• 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	
• Neat appearance	
• Follows exhibit requirements, 4-H Cooking 401 Project Manual Required	
TOTAL SCORE <i>(Points possible: 170)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	