

# FOODS



**Illinois Extension**  
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

## COOKING 401: FOCACCIA BREAD

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: 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	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 401</i> project book required	

*Continued*

**TOTAL SCORE** (Points possible: 170): \_\_\_\_\_

**AWARD RECEIVED** (if applicable): \_\_\_\_\_

**COMMENTS:**