FOODS





COOKING 401: FOCACCIA BREAD

Project Knowledge General knowledge of project area Quality of completed activity from manual Food Product Appearance: pebbly top 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	Judging Criteria		SCORE 1= needs improvement
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COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

AWARD RECEIVED (if applicable)