

FOODS

COOKING 401: FRENCH 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	
<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: firm, crispy crust• Texture: sounds hollow when tapped• Texture: airy on inside• Crumb: light crumb• Smell: yeast smell• Flavor: pleasing, 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	
TOTAL SCORE <i>(Points possible: 140)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	