

COOKING 401: PASTRY PIE SHELL



Name _____

County _____

Judging Criteria	SCORE 1= needs improvement 10= exceeds criteria
Project Knowledge	
<ul style="list-style-type: none"> General knowledge of project area 	
<ul style="list-style-type: none"> Quality of completed activity from manual 	
Food Product	
<ul style="list-style-type: none"> Appearance: rough, blistered surface with no large air bubbles 	
<ul style="list-style-type: none"> Appearance: center of bottom and top crusts light in color 	
<ul style="list-style-type: none"> Appearance: attractively-shaped edges 	
<ul style="list-style-type: none"> Appearance: uniform thickness 	
<ul style="list-style-type: none"> Appearance: not shrunken 	
<ul style="list-style-type: none"> Texture: crisp, flaky 	
<ul style="list-style-type: none"> Tenderness: breaks easily with fork but holds shape when lifted 	
<ul style="list-style-type: none"> Flavor: pleasant, bland flavor 	
<ul style="list-style-type: none"> Flavor: no trace of burnt, raw or rancid flavor 	
Explanation of Project Exhibit	
<ul style="list-style-type: none"> Ability to explain goal of project exhibit 	
<ul style="list-style-type: none"> Ability to explain decisions made or results shown 	
<ul style="list-style-type: none"> Self-evaluation of project, including time spent on project area 	
<ul style="list-style-type: none"> Skills learned and plans for continued study 	
Exhibit Presentation	
<ul style="list-style-type: none"> Neat appearance 	
<ul style="list-style-type: none"> Follows exhibit requirements, <i>4-H Cooking 401</i> Project Book Required 	
TOTAL SCORE <i>(Points possible: 170)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	