

FOODS

COOKING 401: PASTRY PIE SHELL



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: rough, blistered surface with no large air bubbles• Appearance: center of bottom and top crusts light in color• Appearance: attractively-shaped edges• Appearance: uniform thickness• Appearance: not shrunken• Texture: crisp, flaky• Tenderness: breaks easily with fork but holds shape when lifted• Flavor: pleasant, bland flavor• 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• 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: 170)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	