

FOODS



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

COOKING 401: SPONGE CAKE

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: flat or slightly rounded top	
Appearance: rough crust that is free from stickiness	
Appearance: light, uniform golden color	
Tenderness: light, tender crumb	
Tenderness: slightly moist crumb	
Texture: fairly small air cells that are uniformly distributed	
Texture: fairly thin cell walls	
Texture: free from tunnels	
Flavor: delicate flavor	
Flavor: well blended flavor, free from excessive taste of individual ingredients	

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: 180): _____

AWARD RECEIVED (if applicable): _____

COMMENTS: