

FOODS

COOKING 201: SCONES



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: light brown top• Appearance: uniform size• Appearance: pebbled top• Appearance: creamy white inside• Tenderness: moist and tender interiors• Tenderness: crisp and tender crust• Texture: light and flaky• Texture: medium to fine grain• Texture: slightly moist• Flavor: pleasing 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, <i>4-H Cooking 201 Project Book Required</i> | |
| TOTAL SCORE <i>(Points possible: 180)</i> | |
| COMMENTS | |
| AWARD RECEIVED <i>(if applicable)</i> | |