## Foods

### Food Science 1, 2, 3, 4

<table>
<thead>
<tr>
<th>Criteria</th>
<th>Very Good</th>
<th>Some</th>
<th>Much</th>
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</thead>
</table>

### Knowledge of Subject Matter

A. General knowledge of food science concepts and processes

### Explanation of Project Exhibit

A. Food science question investigated
B. Process used to conduct experiment
C. Results and observations
D. What was learned
E. How information is applied

### Exhibit Presentation

A. Presents facts and information in an organized, easy to understand way
B. Easy to read
C. Accurate information

### Overall Comments:

Directions: Check the appropriate column. Comments are helpful to the presenter.

Circle level of project in which member is enrolled: Unit 1 Unit 2 Unit 3 Unit 4

Use back of page for additional comments if necessary

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