

FOODS

COOKING 201: QUICK NUT BREAD



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	
General knowledge of project area	
Quality of completed activity from manual	
Food Product	
Appearance: evenly rounded top/ may have slightly rough center crack	
Appearance: uniform color	
Appearance: evenly browned	
Appearance: fruit or vegetable ingredients evenly distributed	
Texture: tender crust	
Texture: slices without crumbling	
Texture: uniform grain, free of large tunnels	
Crumb: moist crumb	
Crumb: does not crumble easily	
Flavor: pleasing flavor, well-blended flavor characteristic for this variety of bread	
Explanation of Project Exhibit	
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	
Neat appearance	
Follows exhibit requirements, <i>4-H Cooking 201</i> Project Book Required	
TOTAL SCORE <i>(Points possible: 180)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

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