

COOKING 201: BISCUITS



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: uniform shape with straight sides	
Appearance: all 3 biscuits are uniform size	
Appearance: tops fairly level	
Color: evenly golden brown top & bottom; lighter sides; white inside	
Color: free of yellow or brown spots (inside or out)	
Texture: crust tender & moderately smooth (free of excess flour)	
Texture: inside flaky - pulls off in thin sheets	
Texture: inside even grain with small, uniform air cells	
Tenderness: crumb is light, tender & slightly moist	
Flavor: pleasing & free of bitterness or unpleasant flavors	
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>	