

COOKING 401: FRENCH BREAD



Illinois Extension
UNIVERSITY OF ILLINOIS URBANA-CHAMPAIGN

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: firm, crispy crust	
Texture: sounds hollow when tapped	
Texture: airy on inside	
Crumb: light crumb	
Smell: yeast smell	
Flavor: pleasing, characteristic for type 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 401</i> Project Book Required	
TOTAL SCORE <i>(Points possible: 140)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	