

FOODS

COOKING 101: COFFEECAKE



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	
Topping: golden brown color, topping evenly spread	
Appearance: level to slightly rounded top	
Texture: medium to coarse grain	
Texture: tender, moist crumb; round, even cells with no tunnels and holes	
Flavor: pleasing blend of flavors	
Flavor: fresh, no off flavor	
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 101</i> Project Book Required	
TOTAL SCORE <i>(Points possible: 140)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	

COLLEGE OF AGRICULTURAL, CONSUMER & ENVIRONMENTAL SCIENCES

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