

COOKING 101: COOKIES



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	
Outside: color typical for type of cookie	
Outside: uniform shape	
Outside: uniform size	
Inside: moist (typical for type of cookie)	
Inside: crisp, chewy, or soft (typical for type of cookie)	
Inside: tender	
Inside: even cells or holes	
Flavor: well-blended, characteristic of ingredients	
Flavor: not too much spice or flavoring	
Flavor: no off flavor from fat, leavening, nuts, etc.	
Explanation of Project Exhibit	
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: 180)</i>	
COMMENTS	
AWARD RECEIVED <i>(if applicable)</i>	